



The Finest
Premium Japanese
Saké & Spirits

AGLC Reduced Tax Price Revisions

Premium Saké Essentials™

Pure & Clean - *Ease of Mind*

No gluten, no sulphites, no histamines

Naturally Food Friendly - *Easy Pairing*

Saké's rich 'umami' allows it to pair effortlessly across a wide range of cuisines, enhancing flavours without overpowering

Refined Texture - *Easy Enjoyment*

75% less acidity than wine creates a smooth, rounded mouthfeel that is elegant yet effortlessly drinkable

Versatile - *Easy to Enjoy*

Enjoy chilled, at room temperature, or gently warmed... each temperature reveals new dimensions to explore

Simple to Serve - *Easy To Use*

Easy open caps require no tools. Best enjoyed chilled in a wine glass

Best Enjoyed Fresh - *Ready to Go*

Premium saké is crafted for vibrancy and precision, showing at its best when enjoyed in its youth

Diverse Styles & Expressions - *Endless Explorations*

From subtle and mineral to fragrant, fruity and richly savoury, all crafted from just a few pure, natural ingredients

Longer Life - *Extended Enjoyment*

Once opened, a bottle will maintain its balance and character for several days when re-capped and refrigerated

Consistent Quality – Centuries of refined brewing craftsmanship deliver reliable quality every year.

SINCE 1752



DAISHICHI

DAISHICHI SAKÉ BREWERY

EST. 1752 - FUKUSHIMA,
JAPAN



DAISHICHI

11

GENERATIONS

Elite Kimoto Masters

Notables:

- Developers of Super-Flat Rice Polishing method
- The only saké brewery dedicated to continuously brew in the traditional Kimoto method
- 4 Separate Koji Rooms for each different stage
- Developers of the 2 Riedel saké glasses (Dai-Ginjo and Junmai)
- Daishichi saké is matured for a minimum of 1 year, some 3+ years

 [Beats Spotify Playlist](#)
[Daishichi Saké Blue Note](#)

SOKAI REISHU


Kimoto Junmai

Aroma: Peach, Caramel, Grains
Taste: Cream, Chestnut, Steamed Rice

Rice: Gohyaku-mangoku | Rice Polished to 69%
Alcohol: 14.5% | SMV: +3 | Acidity: 1.5 | Water: Medium

A chilled Kimoto designed for clarity and lift, carrying a cool, refreshing profile without losing gravitas. Compact and versatile, it suits relaxed occasions as naturally as refined dining service.

 Eats: Sushi, Cheese, Grilled Chicken

 Beats: "Muy Tranquilo" - Gramatik, *SB#3 Lowtemp* (2010)
Bright, breezy, and instantly uplifting, with a crisp modern flow.

NEW PRODUCT!

300ml x 12
+132699



KIMOTO

Kimoto Junmai

Aroma: Camembert Cheese, Roasted Nuts, Toasted Cereal
Taste: Vanilla, Shiitake Mushroom, Lychee

Rice: Gohyaku-mangoku | Rice Polished to 69%
Alcohol: 15% | SMV: +3 | Acidity: 1.8 | Water: Medium

Slow, natural fermentation and patient maturation yield a saké of quiet strength and composure. Depth and acidity flow together in a seamless line, finishing clear and reassuringly calm. Enjoyed warm, it gives an embracing, soothingly full experience.

 Eats: Sliced Wagyu, Deep Fried Oysters, Southern Fried Chicken

 Beats: "So What" - Miles Davis, *Kind of Blue* (1959)
Earthy, roasted modal jazz brimming with timeless warm structure.

720ml x 6
w/Gift Box
+814311



MINOWAMON


Kimoto Junmai Dai-Ginjo

Aroma: Bosc Pear, Almond Tofu, Tapioca
Taste: Soft Vanilla, Apricots, Rice Pudding

Rice: Yamada Nishiki | Rice Polished to 50%
Alcohol: 15% | SMV: +2 | Acidity: 1.3 | Water: Medium

The original (1992) Super Flat Rice polishing saké, built with meticulous technique and poised structure. Its polished profile unites concentration and finesse, setting an international benchmark for modern Kimoto brewing.

 Eats: Grilled Mackerel, Broiled Lobster, Sashimi with Olive Oil

 Beats: "Follow You Follow Me" - Genesis, *And Then There Were Three* (1978)
Tender shimmer with elegant, lingering poise and long fade.

720ml x 6
w/Gift Box
+814309



GOLD
Japan
National
Competition




HOREKI DAISHICHI


Kimoto Junmai Dai-Ginjo

Aroma: Ripe Peach, Chestnut, Light Yogurt
Taste: Velvet Cream, Rice Pudding, Apple Yogurt

Rice: Yamada Nishiki | Rice Polished to 50%
Alcohol: 16% | **SMV:** +2 | **Acidity:** 1.4 | **Water:** Medium

Created in tribute to the brewery's founding era (1751-64), this limited production "King of Sakés" is carefully matured to give sweet-sour accents and boasts an exquisite, fruity aroma that envelopes you in its gentle, creamy perfume. It has received great praise, thanks to its particularly well-balanced body and unparalleled richness.

 Eats: Uni (Sea Urchin), Peking Duck, Ripe Cantaloupe

 Beats: "Strawberry Fields Forever" - The Beatles, *Magical Mystery Tour* (1967)
Refined artistry, layered complexity, and dreamlike creamy elegance in a psychedelic richness.

720ml x 4
w/Gift Box
+127310

DAISHICHI




MYOKA RANGYOKU


Kimoto Junmai Dai-Ginjo Shizuku Genshu

Aroma: Violet, Fresh Cream, Pear

Rice: Yamada Nishiki | Super Flat Rice Polished to 50 %
Alcohol: 16% | **Water:** Medium Hard

Gently drip-filtered and celled for at least 4 years, this rare bottling captures Daishichi's most ambitious vision. It unfolds with layered complexity and stillness, a collector-level saké that rewards unhurried contemplation. Only select years of the highest quality qualify for the Myoka Rangyoku series, pushing the boundaries of what will become a true masterpiece saké in a league all its own.

 Eats: Rich Cuisines, Fowl, Smoked Fish, Complex Pastas

 Beats: "Nara" - E.S. Posthumus, *Unearthed* (2001)
Expansive, cinematic, and slowly rising in grandeur, dramatically unfolding its richness and regal presence.

VERY LIMITED
QUANTITY

720ml x 2
w/Gift Box
+852431

MYOKA RANGYOKU GRAND CUVÉE


Kimoto Junmai Dai-Ginjo Shizuku Genshu Vintage Blend


Aroma: Violet, Fresh Cream, Honey

Rice: Yamada Nishiki | Super Flat Rice Polished to 50 %
Alcohol: 16% | **Water:** Medium Hard

Just when you thought you had reached the top, Daishichi raises the bar to a nearly impossible level, by carefully blending the very best from multiple select vintages dating from the last century to recent years, compressing history into one dramatic expression. The result is a harmonious, yet powerful fusion with a well-rounded body blessed with a blissful finish. Truly a brewer's endless dream to summon the qualities that simply could not exist at the same time in a single vintage. It has received great honours and accolades, including being selected as the toast saké for the G8 Summit in Japan.

Only 1000 bottles of Grand Cuvée are born every 3 years.

 Eats: Sea Bream in Saké-Kasu Sauce, Grilled Crab, Wild Boar Mushroom Stew

 Beats: "Kataware Doki" - RADWIMPS, *君の名は (Your Name O.S.T.)*, (2016)
A twilight between worlds lifted out of ordinary time with a sense of destiny and precision. A dramatic statement perfectly blending fate and connection.

VERY LIMITED
QUANTITY

750ml x 2
w/Gift Box
+852432



DASSAI SAKÉ BREWERY

YAMAGUCHI, JAPAN



DASSAI

4

GENERATIONS

Iconic Global Brand

Notables:

- Producers of the world famous 'Dassai' Saké
- Year-round production of ever-fresh premium saké
- Developers of the annual 'Yamada Nishiki Project', to promote excellence in cultivation
- "Moon Project" – Dassai Saké Brewed in ISS (Int'l Space Station)
- Poured at Academy Awards and Golden Globe Awards
- Certified Kosher

 [Beats Spotify Playlist](#)
[Dassai Blue Note Sake](#)




DASSAI "45" Junmai Dai-Ginjo

Aroma: Cantaloupe Melon, Fennel, Cotton Candy
Taste: Apricot, Anise, Pear

Rice: Yamada Nishiki | **Rice Polished to 45%** | **Alcohol: 15%** | **Water: Soft**

An essential modern Junmai Dai-Ginjo, combining approachability with fine detail. Its streamlined profile and crystalline structure have made it a global reference for highly polished saké. Well balanced, bursting with umami richness, slight sweetness and vibrant acidity.

 Eats: Fatty Tuna Sashimi, Prosciutto Ham, Mushroom Risotto

 Beats: "Christine" - Christine and the Queens, *Chaleur Humane* (2015)
Expressive, beautifully inviting, moving between intimacy and polished artistry with silky international appeal.



300ml x 12
+335927

720ml x 12
+124453


1.8L x 6
+663252


DASSAI "45" NIGORI Junmai Dai-Ginjo

Aroma: Cream, Rose Water, Japanese Chestnuts
Taste: Almond, Honey, Macintosh Apple

Rice: Yamada Nishiki | **Rice Polished to 45%** | **Alcohol: 14.5%** | **Water: Soft**

Softly cloudy and welcoming, this Nigori wraps Dassai's precision in a more tactile style. Creamy texture meets measured focus, making it ideal for both newcomers and seasoned enthusiasts with its light elegantly mellow palate.

 Eats: Tandoori Chicken, Pad Thai, Strawberry Cheesecake

 Beats: "Do You Realize" - The Flaming Lips, *Yoshimi Battles the Pink Robots* (2002)
Soaring, pillowy elegance with a gentle clarity wrapped up in a dreamy haze.



300ml x 12
+892943


DASSAI NIGORI SPARKLING "45" Sparkling Junmai Dai-Ginjo

Aroma: Cereal with Milk, White Grape, Toasted Chestnut
Taste: Almond Milk, Under-ripe Melon, William Pear

Rice: Yamada Nishiki | **Rice Polished to 45%** | **Alcohol: 14%** | **Water: Soft**

Natural secondary bottle fermentation gives this lightly cloudy saké creamy mouthfeel with playful bubbles and lively movement. Freshness and gentle richness stay in balance, for full bodied umami and a long finish. A natural choice for toasts and celebrations.

 Eats: Prawn Tempura, Baked Brie, Strawberry Cheesecake

 Beats: "Walking on Sunshine" - Katrina and the Waves, *Walking on Sunshine* (1985)
A moment of pure exuberance, radiating optimism and unfiltered joy that is irresistibly dance-able.



360ml x 12
+843075

MUST BE
REFRIGERATED.
BEST STORED
AT

-5°C to +2°C





DASSAI "39"
Junmai Dai-Ginjo



Aroma: Green Apple, Meyer Lemon, Magnolia Blossom
Taste: Mango, Ripe Apricot, Honeydew Melon

Rice: Yamada Nishiki | **Rice Polished to 39%** | **Alcohol:** 15% | **Water:** Soft

Positioned between the expressive "45" and the ethereal "23," this saké sits at a sweet spot of concentration and lift. A velvety plush basket of soft tree fruits balanced with smooth acidity. Its measured presence makes it a versatile partner at the table.

🍴 Eats: Ikura (Salmon Roe), Soft French Cheese, Chicken Parmesan

🎵 Beats: **"Tearing Me Up"** – Bob Moses, *Days Gone By* (2015)
Cool, polished, smooth phrasing from sleek production, with pulsing restraint, and understated emotional depth.

300ml x 12
+124438

720ml x 12
w/Gift Box
+660134

1.8L x 6
w/Gift Box
+848840



DASSAI "23"
Junmai Dai-Ginjo



Aroma: Lily, White Peach, Vanilla
Taste: Bosc Pear, Musk Melon, Rainwater

Rice: Yamada Nishiki | **Rice Polished to 23%** | **Alcohol:** 15.5% | **Water:** Soft

The Dassai Flagship.
With rice polished to a mere 23%, this icon expresses Dassai's pursuit of extreme refinement. It glides across the palate with near-weightless grace yet leaves a long, delicate impression. Refined elegance with a butterfly-effect finish.

🍴 Eats: Raw Oysters, Truffle, Spot Prawns

🎵 Beats: **"The Blue Danube"** – Johann Strauss II (1866)
Unfolds with poise, lift, and immaculate balance of refined precision embedded in feather-light sweetness.
Serene symmetry or purity and poise soaking in delicate romanticism.



GRAND GOLD MEDAL WINNER
Selections Mondiales des Vins 2024



GOLD MEDAL WINNER
Kura Master 2023



SILVER MEDAL WINNER
International Wine Challenge 2023



300ml x 12
+124420

720ml x 12
w/Gift Box
+674457

1.8L x 6
w/Gift Box
+848842



DASSAI BISUI ELEGANTLY TIPSY
Junmai Dai-Ginjo



Aroma: Cantaloupe, White Peach, La France Pear
Taste: Ripe Pear, Honey, White Nectarine

Rice: Yamada Nishiki | **Rice Polished to 23%** | **Alcohol:** 11% | **Water:** Soft

A lower-alcohol (11%) expression designed for ease and grace, Bisui fully embodies the dignified fragrance of Junmai Dai-Ginjo. It offers delicate layers and relaxed charm while remaining distinctly Dassai. Indulge in mild tipsiness with elegance.

🍴 Eats: Prawn and Dried Mullet Roe Capellini, Gouda Cheese, Fondant Chocolat

🎵 Beats: **"Sunday Morning"** - Maroon 5, *Songs About Jane* (2002)
Smooth, aromatic, with a kiss of sweetness and graceful easy sway.

720ml x 12
w/Gift Box
+896003

CONTACT US TO PRE-ORDER



DASSAI HAYATA
Junmai Dai-Ginjo



Aroma: Grape, Tropical Fruits, White Florals
Taste: Musk Melon, Muscat Grapes, Pineapple / Papaya

Rice: Yamada Nishiki | **Rice Polished to 23%** | **Alcohol:** 15.5% | **Water:** Soft

Advanced patented pasteurization on the Dassai 23 ensures remarkable freshness. This technology reduces heat damage, an issue faced by common saké brewing, thus maintaining the crisp taste profile of freshly pressed saké.

🍴 Eats: Fresh Raw Oyster, Vegetable Tempura, Caviar

🎵 Beats: **"Digital Love"** - Daft Punk, *Discovery* (2001)
Crystal-clear freshness mirrors futuristic, razor-clean electronic clarity.

720ml x 6
w/Gift Box
+896006

CONTACT US TO PRE-ORDER

DASSAI MIRAI FUTURE WITH FARMERS



Aroma: Apricot, White Peach, Strawberry
Taste: Stewed Apple, Lychee, Green Melon

Rice: Yamada Nishiki | **Rice Polished to 8%** | **Alcohol:** 15.5% | **Water:** Soft

Created in partnership with the vital rice growers, this saké highlights the link between rice fields and cellar. Each glass reflects shared commitment to careful cultivation and thoughtful brewing. A Dassai crafted saké using "Togai" (ungraded Yamada Nishiki) polished to 8%. Absence of "Shinpaku" makes polishing to the limit possible. Even skilled farmers will end up with 10% of "Togai" rice which increases their economic burden. This saké is made to confront this issue. Contrary to common opinion associated with transparent saké brought forth by high polishing ratio, this important saké has a powerful, unique charm while making a bold statement about valued partnership.

🍴 Eats: Grilled Prawn, Oven Roasted Grouper, Black Truffle Risotto

🎵 Beats: **"Stand By Me"** - Ben E. King, *Don't Play That Song!* (1962)
 Gentle but powerful message of steadfast support.



CONTACT US TO PRE-ORDER

720ml x 6
w/Gift Box
+896004



DASSAI CENTRIFUGE

Junmai Dai-Ginjo

Aroma: Fresh Pineapple, Banana, White Lily, Limestone
Taste: Melon, Nashi Pear, Citrus (Lemon)

Rice: Yamada Nishiki | **Rice Polished to 23%** | **Alcohol:** 16% | **Water:** Soft

Dassai first introduced the centrifuge machine into Japan's saké industry in 2000. Pressure-free extraction through a centrifugal separator yields extraordinary refined transparency and delicacy. It represents Dassai's unending pursuit for better saké.

🍴 Eats: Hamachi Sushi, Thinly Sliced Flounder Sashimi, Fresh Tomato

🎵 Beats: **"Air"** - Johann Sebastian Bach, *Orchestral Suite No. 3* (1730s)
 Transparent delicacy, precision and weightlessness - technical mastery as art.



CONTACT US TO PRE-ORDER

720ml x 6
w/Gift Box
+896005

DASSAI "BEYOND"

Junmai Dai-Ginjo

Aroma: White Lily, Wild Rose, Asian Pear
Taste: Ripe Plum, Manuka Honey, Rhubarb

Iconic. Once-in-a-lifetime experience.

This masterpiece re-defines Ultra-premium. Unparalleled smoothness with clean, complex flavours, followed by a stunning length of finish. Every element feels seamlessly integrated, delivering a quietly powerful and deeply memorable experience.

"Beyond" comparison, Beyond words.

🍴 Eats: Caviar, Dungeness Crab, Fugu (Blow Fish) Sashimi

🎵 Beats: **"Also sprach Zarathustra"** - Richard Strauss (1896)
 Monumental, monumentality, transcendent, reaching the absolute.
 Impossibly long finish is pure symphonic grandeur.



CONTACT US TO PRE-ORDER

720ml x 3
w/Gift Box
+814259



DASSAI SHOCHU

Rice Shochu

Alcohol: 39%

Distilled from the freshly squeezed saké lees of Dassai's finest saké, this rice shochu has captured the exquisite fragrance of Dassai and the echo of Junmai Dai-Ginjo elegance. Smooth and composed, it suits sipping neat, on the rocks, or with chilled water. Its high alcohol content of 39% is intentional, as it allows the beautiful aroma to be extracted to its fullest extent.

🍴 Eats: Bonito Sashimi, Pan Fried Dumpling, Chocolate

🎵 Beats: **"Doot Doot"** - Freur, *Doot Doot* (1983)
Crystalline, refined coolness, stylishly memorable, with a lingering soft pulse.



GOLD MEDAL
WINNER
Kura Master
2023



**VERY LIMITED
QUANTITY**

720ml x 6
w/Gift Box

+117068



DASSAI "23" UMÉ-SHU

Junmai Dai-Ginjo Umé Plum

Dassai has teamed up with the 'Umé-shu Kenkyu-kai' research group to develop this heavenly elixir, bringing in "Nankou-umé" Japanese plums from nearby Wakayama Prefecture, giving an exotic pinkish hue. A honkaku umé-shu means it contains only a base alcohol, sugar, plums (no added flavouring, colouring, or souring agents). The saké used to base this new umé-shu is the world famous Dassai "23".

🎵 Beats: **"Also sprach Zarathustra"** - Richard Strauss (1896)
Monumental, monumentality, transcendent, reaching the absolute. Impossibly long finish is pure symphonic grandeur.



**CONTACT US TO
PRE-ORDER**

720ml x 6
w/Gift Box

+848843

東
光
TOKO
Since 1597

KOJIMA SOHONTEN
SAKÉ BREWERY



“TOKO”
EST. 1597 - YAMAGATA, JAPAN

Notables:

- Exclusive saké supplier to feudal lords in Yamagata during the Samurai era
- Yamagata was the 1st prefecture to receive GI (Geographic Indicator) designation
- No alcohol added sakés – only Junmai style
- Well water source flows a consistent 11°C throughout the year
- 2024 Eco-Pro Award winner – Carbon Neutrality and Smart Agriculture: Achieving Circular Saké Brewing

[Beats Spotify Playlist](#)
[Kojima Sohonten Saké Blue Note](#)

24
GENERATIONS
Saké of the Rising Sun

TOKO JUNMAI

Junmai

Aroma: Banana, Persimmon, Rice Flour
Taste: Chestnut, Clove, Tapioca

Rice: Haenuki | Rice Polished to 60%
Alcohol: 15.5% | SMV: +1 | Acidity: 1.4 | Water: Soft

Four centuries of Yamagata know-how come together in this calm, even-tempered Junmai. Its gentle rhythm and measured weight make it a natural choice for everyday food pairing. Soft, delicate texture spreads across the palate, along with sweet fragrance of ripening melon and bananas. Enjoy warm or chilled.

Eats: Clam Chowder, Comte Cheese, Pork Gyoza

Beats: “Northern Sky” - Nick Drake, *Bryter Layter* (1971)
Ethereal, tender, and warm like a cozy soft, comforting blanket.

720ml x 6
+831665

1.8L x 6
+817953



GOLD MEDAL
WINNER
Fine Saké
Awards Japan
2018



TOKO GENSHU

Junmai Ginjo Genshu (Undiluted)

Aroma: Red Apple, Nashi Pear, Hay
Taste: Apple Juice, Pineapple, Pear

Rice: Haenuki | Rice Polished to 55%
Alcohol: 16% | SMV: -4 | Acidity: 1.6 | Water: Soft

Bottled at full strength, this Genshu shows confident intensity without brutish power. This undiluted concentration delivers a rush of juicy apple and pear backed by deep umami. Long plush and satisfying.

Eats: Deep Fried Chicken, Sweet and Sour Pork, Braised Beef

Beats: “Kashmir” - Led Zeppelin, *Physical Graffiti* (1975)
Undiluted intensity, power and rich grandeur.

720ml x 6
+817946



GRAND GOLD
MEDAL WINNER
Fine Saké
Awards Japan
2025



GOLD MEDAL
WINNER
Fine Saké
Awards Japan
2020, 2026



PLATINUM
Sake China
Awards Beijing
2018



GOLD MEDAL
WINNER

Fine Saké
Awards Japan
2019



TOKO KARAKUCHI

Junmai Dai-Ginjo

Aroma: Watermelon, Gourd, Steamed Rice

Taste: Cantaloupe, Cucumber, Lemon

Rice: Dewa Kirari | Rice Polished to 50%

Alcohol: 15% | SMV: +5 | Acidity: 1.7 | Water: Soft

Rare to find a dry Junmai Dai-Ginjo, this Karakuchi focuses on definition and linear structure. Brisk and clean, it supports a wide range of dishes without overshadowing them. Calming Dai-Ginjo aromas and rich umami on the palate will keep you coming back for more.

🍴 Eats: White Fish Sashimi, Wild Vegetable Tempura, Salted Chicken Skewer

🎵 Beats: **"Merry Christmas Mr. Lawrence"** - Ryuichi Sakamoto, *Merry Christmas Mr. Lawrence* O.S.T. (1983)

Crisp, laser-clean dryness caressed in elegant complexity.

720ml x 6

w/ Gift Box

+898965

TOKO FUKURO-TSURI

Junmai Dai-Ginjo

Aroma: Fuji Apple, Musk Melon, Wild Strawberry

Taste: Ruby Grapefruit, Lychee, White Pepper

Rice: Yamada Nishiki | Rice Polished to 35%

Alcohol: 16% | SMV: -2 | Acidity: 1.2 | Water: Soft

Gently drip-pressed naturally by gravity in suspended bags, this Junmai Dai-Ginjo delivers exceptional refinement. Its feather-light texture and clear line speak to patience and exacting technique. Magnificently aromatic, soft flavours caressed in a smooth, silky body.

🍴 Eats: Seafood Ceviche, Roast Beef, Avocado and Shrimp Salad

🎵 Beats: **"Caribbean Blue"** - Enya, *Shepherd Moons* (1991)
Soaring, feather-soft, perfumed elegance.

720ml x 2

w/Gift Box

+817945



GOLD MEDAL
WINNER

Fine Saké
Awards Japan
2018



PLATINUM
Sake China
Awards Beijing
2018



NAKANO SAKÉ BREWERY

“KUNI ZAKARI”
EST. 1844 – AICHI, JAPAN



8
GENERATIONS

The Innovators

Notables:

- Fusion of traditional craftsmanship with latest technology
- Large estate owners of iconic Japanese Plum varietals
- Masters of the art of elegant fruit-based beverages
- Top 10 Saké Brewery according to “World Saké Brewery Ranking” (2021)



KUNIZAKARI NIGORI CUP Partial Filtered Cloudy Style Saké

Aroma: Young Melon, Rice, Fresh Green Leaves
Taste: Rice, Melon, Yogurt

Alcohol: 14.5% | **SMV:** -5 | **Acidity:** 1.3 | **Water:** Soft

Made for casual enjoyment, this partially filtered Nigori brings texture and comfort in a convenient 1-Cup format. Cloudy, creamy and charming – young melon and fresh rice aromatics meet a mellow, yogurt-tinged palate. Chill hard, shake gently, and pour for pure, brewery-fresh rusticity.

🍴 Eats: Tuna Sashimi, Miso Port Cutlet, Conger Eel Tempura

🎵 Beats: “My Baby Just Cares for Me” - Nina Simone, *Little Girl Blue* (1959)
Chewy, rhythmic, earthy build of dreamy creamy layers.

NEW PRODUCT!

200ml x 30
+131242



INDIGO WIND Sparkling

Aroma: Green Apple, Marshmallow, Vanilla
Taste: Rice Pudding, Strawberry, Ambrosia Apple

Rice: Local Rice | **Alcohol:** 6% | **SMV:** -30 | **Acidity:** 2.8

A lightly sparkling saké that links tradition to a more relaxed, social style. Fine bubbles and a bright profile make it an appealing bridge from wine or beer into premium saké. Citrus and vanilla flavours in a gentle, playful balance of sweetness and acidity.

🍴 Eats: Edamame, Grilled Squid, French Fries

🎵 Beats: “Lazuli” - Beach House, *Bloom* (201)
Soft, bubbly joy, shining with effortlessly bright optimism of pure radiant celebration.

200ml x 15
+711743



SAIKA DAI-GINJO NAMA-CHO SAKÉ Dai-Ginjo

Aroma: Smoke, Asian Pear, Cooked Rice
Taste: Granny Smith Apple, Cacao, Apricot

Rice: Ginpu | **Rice Polished to 50%**
Alcohol: 13.5% | **SMV:** +3 | **Acidity:** 1 | **Water:** Soft

Rested raw and only pasteurized once prior to shipping, this compact single-serving sized Dai-Ginjo marries controlled technique with a sense of vitality, offering a poised, quietly refreshing profile. Dry, medium-bodied with good mouth-feel.

🍴 Eats: Margherita Pizza, Pan Fried Sole, Creamy Seafood

🎵 Beats: “Miss You” - Rolling Stones, *Some Girls* (1978)
Fresh, raw, lively, tight and playful.

180ml x 12
+829326





HANDA-GO 1801 JUNMAI GINJO SAKÉ
Junmai Ginjo

Aroma: Ripe Pear, Chestnut, Banana
Taste: Rice, Green Apple, Grapes

Rice: Wakamizu | Rice Polished to 55%
 Alcohol: 15.5% | SMV: +2 | Acidity: 1.4 | Water: Soft

Handa-go Junmai Ginjo is exemplary of how Ginjo style shines with Yeast No. 1801. The Wakamizu rice variety is ideal for Aichi Prefecture sakés. This umami-driven saké flows from gorgeous aromas to its rich, fruity, flavourful taste. A saké that is truly loved by locals.

Eats: Vegetable Tempura, Grilled Mackerel, Pickled Onions

Beats: **“Moondance”** - Van Morrison, *Moondance* (1970)
 Timelessly smooth carried by playful warmth and effortless rhythm.



GRAND GOLD MEDAL WINNER
 Fine Saké Awards Japan
 4 Years 2020-2023



SILVER PRIZE WINNER
 Milano Saké Challenge 2023

300ml x 12
+858057

720ml x 6
+122810

NEW SIZE

1.8L x 6
+146037



SAIKA DAI-GINJO
Dai-Ginjo

Aroma: Wild Grape, White Lily, Field Flowers
Taste: Lychee, Green Apple Acidity, Fennel

Rice: Ginpu | Rice Polished to 50%
 Alcohol: 15.5% | SMV: +3 | Acidity: 1.1 | Water: Soft

Elegantly dry and assured, Saika emphasizes shape and clarity with soft fruit and wild floral aromas. Enjoy this multi award-winning saké chilled in a wine glass!

Eats: Scallops in Cream, Grilled Prawns, Chicken Yakisoba

Beats: **“Fade Into You”** - Mazzy Star, *So Tonight That I Might See* (1993)
 Lusciously dreamy warm sonic waves.



GRAND GOLD MEDAL WINNER
 Fine Saké Awards Japan
 2025, 2026



GOLD MEDAL WINNER
 Fine Saké Awards Japan
 7 Years 2017-2023



DOUBLE GOLD PRIZE WINNER
 Milano Saké Challenge 2023



JUDGE'S SELECTION
 Alberta Beverage Awards 2024

720ml x 6
+817083

1.8L x 6
+817082



GAHOUJIN
Junmai Dai-Ginjo

Aroma: Green Musk Melon, Quince, Granny Smith Apple
Taste: Ripe Banana, Rice Umami, White Peach

Rice: Yamada Nishiki | Rice Polished to 30%
 Alcohol: 15.5% | SMV: 0 | Acidity: 1.3 | Water: Soft

Nakano's long history shines in this contemporary, meticulously polished form. The saké feels composed and layered, a showcase of thoughtful craftsmanship. Over 300 years of brewing experience culminate in presenting the evolving taste of a new era. Very fruity aroma with clean subtle sweetness, followed by a creamy texture, bursting with wafts of savoury rice.

Eats: Wild Vegetable Tempura, Grilled Halibut, Whitefish Sashimi

Beats: **“Adorn”** - Miguel, *Kaleidoscope Dream* (2012)
 Elegance and harmony at the highest level. A silky shower of love swimming in velvet.



GOLD MEDAL WINNER
 Fine Saké Awards Japan
 2020, 2022, 2023 & 2026



GRAND GOLD MEDAL WINNER
 Fine Saké Awards Japan
 2024



PLATINUM MEDAL WINNER
 Kura Master France 2022

720ml x 3
w/Gift Box
+834742



UMÉ

Japanese Plum

Aroma: Dark Plum, Caramel, Lemon
Taste: Tart Plum, Citrus, Marzipan
Alcohol: 10.5%

Classic umé-shu balancing fruit generosity with structure with a distinctly crafted feel. Juicy, spicy-sweet balanced with tart, slightly tannic finish.

Perfect straight, over ice or mixed with soda.

♪ Beats: “ロビンソン” (Robinson) - スピッツ (Spitz), ハチミツ (Hachimitsu) (1995)
 Juicy melodically dreamy, with slightly bittersweet tang.

300ml x 20
+568907

2L x 6
+779970



ROSE UMÉ

Japanese Plum – Rose

Aroma: Red Rose, Raspberry, Plum Blossom
Taste: Rose Water, Black Plum, Citrus
Alcohol: 9.5%

Delightful natural rose petals floral notes meld with the elegant, tangy roundness of Japanese plum. The result is uplifting and graceful, well suited to aperitif service or inspiring cocktails.

♪ Beats: “La Vie en Rose” - Lady Gaga, *A Star is Born* OST (2018)
 Timeless reinvention layered with delicately tender strength and charm.

300ml x 12
+814184



MATCHA UMÉ

Japanese Plum – Matcha

Aroma: Matcha, Plum, Nuts
Taste: Sweetness and Sourness of Plum Wine, Bitterness of Matcha
Alcohol: 9.5%

The rich aroma of Matcha green tea blends beautifully with the exquisite flavours of mellow Japanese plum for this distinctly Japanese pairing. Calm, reflective, and gently layered, it hints at both tea ceremony and seasonal dessert.

♪ Beats: “Green Tea Farm” - Hiromi Uehara, *Another Mind* (2003)
 Core Japanese identity flowing with freshness and depth, in a bright, contemplative interplay of elegance. Crafted by Grammy award winning jazz composer Hiromi, as an ode to her green tea farming parents.

300ml x 12
+120449



KOCHA TEA UMÉ

Japanese Plum – Black Tea

Aroma: Black Tea, Tart Plum, Apricot
Taste: Green Persimmon, Cuban Cigar, Ripe Plum
Alcohol: 12.5%

Traditional Japanese plum and black tea come together for an inspiring marriage of sweet-tart plums wrapped in a 100% Ceylon Tea blanket of flavours. Gentle tannins, and quiet spice intertwine for a thoughtful sip.

♪ Beats: “Englishman in New York” - Sting, *...Nothing Like the Sun* (1987)
 Sophisticated, aromatic fusion, strutting in an urbane vibe.

300ml x 12
+193136



SAKAGURA UMÉ

Japanese Plum – Nigori Pressed

Aroma: Juicy Plum, Ripe Peach, Persimmon
Taste: Apricot, Honey, Sweet Tea
Alcohol: 8.5%

Retaining its natural viscosity, this umé-shu is made more for those who enjoy depth and a more traditional feel. Intense waves of fruity plum fresh aromas lead to a rich, layered texture balanced with a clean freshness.

♪ Beats: “At Last” - Etta James, *At Last!* (1960)
 A slow-rising wave of velvety emotion, rich and eternal as a long-held breath.

300ml x 12
+801190



JASMINE UMÉ
Japanese Plum – Jasmine

Aroma: Fresh Jasmine Blossoms, Plum Jam, Tobacco
Taste: Sweet Jasmine Tea, Plum Brandy, Tangey Black Plum
Alcohol: 9.5%

Jasmine tea brings an exotically perfumed fragrant edge to ripe sweet, tart black plum, creating a striking yet measured profile ideal for slow sipping.

♪ Beats: “**Appletree**” - Erykah Badu, *Baduizm* (1997)
 Earthy with elevated whimsical soulful playfulness.

720ml x 6
+852467



LAVENDER UMÉ
Japanese Plum – Lavender

Aroma: Sweet Floral, Mild Mint, Balsamic Vinegar
Taste: Earthy, Green Apple, Citrus
Alcohol: 9.5%

Aromatic lavender flowers blend with Nakano’s plum elixir to create a sweet, herbaceous profile layered with gentle earthiness. The result is soothing and nuanced.

♪ Beats: “**Lavender Haze**” - Taylor Swift, *Midnights* (2022)
 Soft synths and hazy, pastel-toned textures elevate to a dreamy, cloud-like feeling. It carries a warm, twilight energy that feels modern, elegant, and effortlessly late-evening.

720ml x 6
+852468



JUDGE'S
 SELECTION

Alberta Beverage
 Awards 2020



OBAACHAN'S YUZU
Japanese Yuzu Citrus

Aroma: Yuzu, Lemon, White Grapefruit
Taste: Yuzu, Lemon Peel, Creamed Honey
Alcohol: 7.5%

All-natural Japanese Yuzu bursting with sweet, tart acidity, citrus aromas and a kiss of peel bitterness. Clean and invigorating, it feels nostalgic and fresh at the same time.

♪ Beats: “**Pocketful of Sunshine**” - Natasha Bedingfield, *Pocketful of Sunshine* (2008)
 Electric citrus, zesty, bathed in joyful positivity.

300ml x 12
+781716



MOMO NO OSAKÉ
Peach

Aroma: Fresh Cut Peach, Rose, White Grapefruit
Taste: White Peach, Honeycomb, Lemon
Alcohol: 7.5%

Gorgeous aromas and flavours of ripened peach juice in a luscious purée. Drink chilled, over ice or craft the perfect Bellini.

♪ Beats: “**Peaches**” - Justin Bieber ft. Daniel Caesar, GIVEON, *Justice* (2021)
 Plush, juicy peach wrapped up in sweet R&B smoothness.

300ml x 12
+779971



NASHI NO OSAKÉ
Asian Pear

Aroma: Western Pear, Melted Butter, Gala Apple
Taste: Grated Apple, Lemon, Anjou Pear
Alcohol: 7.5%

Deliciously fresh, all natural Asian pear flavours bring crisp definition and understated sweetness. The finish stays neat and refreshing.

♪ Beats: “**Juicy**” - The Notorious B.I.G., *Ready to Die* (1994)
 Accessible warm, sweetness + crisp rhythm elevated through an uplifting arc.

300ml x 12
+779973



MIKAN NO OSAKÉ

Mandarin Orange

Aroma: Passion Fruit, Orange Blossom, White Flower Honey
Taste: Mandarin Orange Peel, Spiced Cantaloupe, Passion Fruit
Alcohol: 7.5%

Ripe mandarin fruit gives this Mikan a cheerful, sunlit personality like bright, juicy flavours bursting from a fresh-squeezed mandarin orange.

- ♪ Beats: **“Walkin’ on the Sun”** - Smash Mouth, *Fush Yu Mang* (1997)
 Sunny mandarin zest for a bright, summery vibe.

300ml x 12
+27193



POMEGRANATE OSAKÉ

Pomegranate

Aroma: Pomegranate, Black Cherry, Crushed Fig
Taste: Pomegranate, Dried Fruits, Stewed Cranberry
Alcohol: 7.5%

Soft tannins balance bright colour with firm shape leads to expressive explosion of pomegranate richness kissed with a hint of bitterness.

- ♪ Beats: **“Raspberry Beret”** - Prince & The Revolution, *Around the World in a Day* (1985)
 Quirky funk edge, balancing brightness with a little tang.

300ml x 12
+814183



TORO MELT LYCHEE

Lychee

Aroma: Lychee, Aloe, Grapefruit
Taste: Ripe Lychee, Mango, Aloe
Alcohol: 7.5%

Lush lychee fruit with hints of rose, pear and watermelon melt in the mouth, with chewy viscosity. It is indulgent yet controlled, perfect for creative cocktails or chilled on its own.

- ♪ Beats: **“Rock with You”** - Michael Jackson, *Off the Wall* (1979)
 Silky, exotic, and romantic, with a smoothness that feels effortlessly luxurious.

300ml x 12
+843083



TORO MELT PINEAPPLE

Pineapple

Aroma: Ripe Pineapple, Guava, Lemon
Taste: Pineapple, White Grapefruit, Peach
Alcohol: 7.5%

Tropical ripe pineapple oozing with notes of lychee, pear and caramel.

- ♪ Beats: **“Kokomo”** - The Beach Boys, *Still Cruisin’* (1988)
 Breezy, velvety sweetness drenched in warm sunshine.

300ml x 12
+843082



TORO MELT MOMO PEACH

Peach

Aroma: Manuka Honey, Apricot, Honeysuckle
Taste: Ripe Peach, Nectarine, Creamed Honey
Alcohol: 7.5%

Smooth and enveloping, luscious, velvety peach flavours drip with a soft viscousness.

- ♪ Beats: **“I’m Yours”** - Jason Mraz, *We Sing. We Dance. We Steal Things* (2008)
 Summer on the beach – warmed senses, relaxed groove, sunny optimism.

300ml x 12
+877696



OKU NO MATSU

SAKÉ BREWERY

EST. 1716 - FUKUSHIMA, JAPAN



19
GENERATIONS
Diverse Craftsmanship

Notables:

- International Wine Challenge (IWC) Grand Champion Saké
- Diverse portfolio from Sparkling to select limited production elite sakés
- Samurai family heritage
- First saké producer to use the pasteurizer
- Sponsors of Formula Car Racing in Japan

 [Beats Spotify Playlist](#)
[Oku No Matsu Saké Blue Note](#)

ONM SPARKLING


Junmai Dai-Ginjo


Aroma: Bread Pudding, White Chocolate, Baked Sweet Potato
Taste: Ripe White Grapefruit, Spiced Apple, Vanilla

Rice: Masshigura | Rice Polished to 50%
Alcohol: 11.2% | SMV: -25 | Acidity: -2.5 | Water: Soft

290ml x 12
+814188

Bottle second-fermentation bubbles bring a celebratory feel to this special Junmai Dai-Ginjo. Light, bright, frothy and creamy, this highly polished treat is made for toasts and shared milestones.

 Eats: Salmon Carpaccio, Seafood Salad, Strawberries

 Beats: **“Champagne Supernova”** - Oasis, *(What’s the Story) Morning Glory?* (1995)
Effervescent anthem striking a balance of intimacy and grandeur.



GOLD MEDAL
WINNER
Fine Saké
Awards Japan
2019



SILVER MEDAL
WINNER
International
Wine Challenge
2023



GOLD MEDAL
WINNER
Warm Saké Award
2025



KINMON “GOLD CREST”

Premium Saké

NEW DESIGN!


Aroma: Sweet Potato, Roasted Barley, Ambrosia Apple
Taste: Almond, Chestnut, Asian Pear

Rice: Chiyo Nishiki | Rice Polished to 70%
Alcohol: 15.4% | SMV: -1 | Acidity: 1.4 | Water: Soft

720ml x 12
+876504

Medium-full and comfortingly traditional: roasted barley and sweet-potato hints over fragrant pear and chestnut. Delicious chilled or gently warmed.

 Eats: Clam Chowder, Grilled Sockeye Salmon, Smoked Meat Sandwich

 Beats: **“Golden Hour”** - Kacey Musgraves, *Golden Hour* (2018)
Warm, mellow, intimate silky texture and quietly luminous.

ADATARA

Ginjo


Aroma: Chardonnay Grape, Honeysuckle, Wild Strawberry
Taste: Ripe Cherry, Green Apple, Red Peach

Rice: Men Koi Na | Rice Polished to 60%
Alcohol: 15% | SMV: +4 | Acidity: 1.3 | Water: Soft

720ml x 6
+813412

Complex lively aromas, with silky light body and bright flavours that exemplify Fukushima’s contemporary style. Overall Grand Champion Saké from IWC 2018 Saké Competition.

 Eats: Cheese Omelet, Chicken Yakitori, Grilled Oysters

 Beats: **“Sweet Disposition”** - The Temper Trap, *Conditions* (2009)
Soft and dreamy intro builds into an emotional, anthemic swell.



CHAMPION SAKÉ
International
Wine Challenge
2018





NAVY BLUE
Junmai Dai-Ginjo

Aroma: Muscat, Cantaloup, Pineapple
Taste: White Peach, Vanilla, Peanut

Rice: Chiyo Nishiki | Rice Polished to 50%
Alcohol: 15% | **SMV:** -2 | **Acidity:** 1.7 | **Water:** Soft

A sleek, bold label that emphasizes clean lines and quiet confidence. Precise brewing and careful polishing result in a contemporary statement of refreshing aromas and crisp flavours with depth of umami.

|| Eats: Teriyaki Beef Burger, Clam Chowder, Pizza Margherita

♪ Beats: **“Band on the Run”** - Paul McCartney & Wings, *Band on the Run* (1973)
Epic saga opening mellow and wistful, shifting into tension, then bursts into an uplifting, expansive masterpiece.



GRAND GOLD MEDAL WINNER
Fine Saké Awards Japan 2024



GOLD MEDAL WINNER
Fine Saké Awards Japan 2023, 2026

NEW SIZE

300ml x 12
+131238

720ml x 6
+898967

NEW SIZE

1800ml x 6
+131237



GOLD MEDAL WINNER

Fine Saké Awards Japan 2019, 2024



YUSA “BLUE GEORGE”
Junmai Ginjo

Aroma: Orange Blossom, Ripe Pear, Honeydew Melon
Taste: Macadamia Nuts, Mild Toasted Nuts, Taffy

Rice: Koshi Hikari | Rice Polished to 55%
Alcohol: 16% | **SMV:** -1.5 | **Acidity:** 1.5 | **Water:** Soft

Carrying this Samurai family's name, Yusa is welcoming and steady, reflecting his understated charm, energy and genius. A wonderfully balanced melon aroma with a soft, gentle sweet, creamy touch, leading to a mild clean finish.

|| Eats: Steamed Clams, Grilled Pork Chop, Garlic Butter Scallops

♪ Beats: **“Ahead By A Century”** - Tragically Hip, *Trouble at the Henhouse* (1996)
Bright, clear acoustics shimmering with reflective spanning across spacious, northern elegance.

720ml x 6
+814260

GOLD MEDAL WINNER

US National Saké Appraisal Honolulu 2019



SAKURA
Dai-Ginjo

Aroma: Vanilla Nut Brittle, Coconut Water, Papaya Custard
Taste: Roasted Peanuts, Meringue, Pineapple Sherbet

Rice: Gohyaku-mangoku | Rice Polished to 50%
Alcohol: 15.4% | **SMV:** +5 | **Acidity:** 1.3 | **Water:** Soft

Clear-cut and sophisticated, with silky, dry-yet-fruity, light to medium body. Presented in an elegant gold embossed gift box.

|| Eats: Garlic Wine Mussels, Spinach Salad, Brie Cheese

♪ Beats: **“Cherry Blossom Girl”** - Air, *Talkie Walkie* (2004)
Silky, floral-fruity style bathed in fluffy pastel coloured floating ambience.

300ml x 12
w/Gift Box
+814186

720ml x 6
w/Gift Box
+814187



HIYA-OROSHI “SEASONAL SAKÉ”
Tokubetsu Junmai Genshu

Aroma: Apple, Banana, Sweet Potato
Taste: Vanilla, Peanut, Walnut

Rice: Chiyonishiki | Rice Polished to 60%
Alcohol: 16% | **SMV:** +1 | **Acidity:** 1.5 | **Water:** Soft

Brewed in winter, matured through the summer then released in autumn, this Genshu carries seasonal depth with its gentle aromas and rich umami flavours. Its rounded weight and calm finish make it especially suited to cooler weather and richer dishes.

|| Eats: Blue Fin Tuna Sashimi, Teriyaki Chicken, Baked Potato

♪ Beats: **“Autumn Leaves”** - Cannonball Adderley, *Somethin' Else* (1958)
Cool, seasonal journey through Autumn-aged umami.

SOLD OUT

720ml x 6
+113208

SAKÉ
ONE

New World
Pioneers

SAKÉ ONE

SAKÉ BREWERY

“MOMOKAWA”
EST. 1997 – OREGON, USA

Notables:

- The largest Craft Saké producer outside Japan
- Japanese tradition crafted in Oregon
- Produce only premium Junmai Ginjo style sakés
- Honoured with numerous Awards
- Certified Kosher

🎵 [Beats Spotify Playlist](#)
[SakéOne Saké Blue Note](#)



MOONSTONE ASIAN PEAR SAKÉ **NEW DESIGN!**

Infused Junmai Ginjo

Aroma: Fresh Pear, Apricot, Slate
Taste: Ripe Asian Pear, Green Melons, Agave Syrup

Rice Polished to 58%
Alcohol: 12% | SMV: -12 | Acidity: 1.7 | Water: Soft

Crisp structure supports gentle pear notes, offering a fresh entry point into premium saké. Pronounced tree fruit aromas, pleasantly balanced with a hint of fresh pear sweetness ending in a smooth flavourful finish.

🍴 Eats: Tuna Tataki Salad, Spicy Ramen, Hawaiian Pizza

🎵 Beats: “Juice” - Lizzo, *Cuz I Love You* (2019)
Bright, vibrant fun, unapologetically full of flavour and confidence.

300ml x 12
+139800

NEW SKU #

750ml x 12
+139801

NEW SKU #



MOMOKAWA DIAMOND **NEW DESIGN!**

Junmai Ginjo

Aroma: Plum, Green Apple, Melon
Taste: Anise, Citrus, Honeydew Melon

Rice Polished to 58%
Alcohol: 14.8% | SMV: +4 | Acidity: 1.8 | Water: Soft

The cornerstone of the Momokawa range, Diamond showcases balance and adaptability. Medium-dry in soft water notes of fall flavours of apple and pear. Melon and mild anise on the nose.

🍴 Eats: Grilled Salami, BBQ Ribs, Roasted Peppers

🎵 Beats: “Diamonds on the Soles of Her Shoes” - Paul Simon, *Graceland* (1986)
Crisp, balanced sparkle immersed in irresistible world-pop rhythms.

300ml x 12
+139797

NEW SKU #

750ml x 12
+139798

NEW SKU #

92 PTS,
GREAT ALUE,
GOLD MEDAL
WINNER
Ultimate Wine
Challenge '19

94 PTS,
GOLD MEDAL
Tasting
Panel '19



MOMOKAWA PEARL

Junmai Ginjo Nigori

Aroma: Coconut, Pineapple, Vanilla

Taste: Banana, Coconut, Cream

Rice Polished to 58%

Alcohol: 14.8% | SMV: -18 | Acidity: 2.5 | Water: Soft

A richly thick 'cloudy' Nigori (less filtered) saké that is bright and creamy with bold tropical notes. Its ample body remains easy to drink, making it a signature for those who enjoy cloudier styles.

🍴 Eats: Butter Chicken, Cambozola Cheese, Spicy Ling Cod

🎵 Beats: **"September"** - Earth, Wind and Fire (*single* - 1978)
Big, joyful, funky, and full-bodied creamy richness.

89 PTS.
BEST BUY,
SILVER MEDAL
WINNER



TOP 100
Vanmag
Awards

World Saké
Challenge '19

NEW DESIGN!

300ml x 12

+139799

NEW SKU #

750ml x 12

+144068

NEW SKU #



"G" & "BABY G"

Junmai Ginjo Genshu (Undiluted)

Aroma: Perfumed Anjou, Lush Melons, Sticky Rice

Taste: Water Chestnut, Black Pepper, Ripe Cantaloupe

Rice Polished to 58%

Alcohol: 17% | SMV: +4 | Acidity: 1.9 | Water: Soft

Big, richly bold and undiluted, "G" and its smaller companion bottle present Oregon's confident saké voice. Concentrated yet coherent and robust structure, "G" works beautifully with flavourful cuisine and adventurous pairings. Fruit aromas supported with a velvety dense body featuring melon, cherry and a pepper finish.

🍴 Eats: Gourmet burgers, Poutine, Spicy Thai

🎵 Beats: **"Somebody to Love"** - Queen, A Day at the Races (1976)
Big, lush, layered harmonies with emotional depth.

93 pts,
BEST BUY,
GOLD MEDAL
WINNER

GOLD MEDAL
WINNER

GOLD MEDAL
WINNER

London
Saké
Challenge '19

Tasting
Panel '19

World Saké
Challenge '19

300ml x 12

+139802

NEW SKU #

750ml x 6

+866392



TAMA NO HIKARI

SAKÉ BREWERY

EST. 1673 - KYOTO, JAPAN

14
GENERATIONS

Junmai-Only Revivalists

Notables:

- Resurrected Heirloom Omachi Rice (4th most popular varietal)
- Flat rice polish ('henpei')
- Produced in the ancient capital area of Kyoto
- No alcohol added sakés – only Junmai style

🎵 [Beats Spotify Playlist](#)
[Tama No Hikari Saké Blue Note](#)

BLUE FOX “MANÉ-KITSUNÉ” Junmai Ginjo

NEW PRODUCT!

Aroma: Fig, Young Green, Okra
Taste: Walnut, Rice, Dried Nuts

Rice: Yamada Nishiki | **Rice Polished to 60%**
Alcohol: 15.4% | **SMV:** +3.5 | **Acidity:** 1.6 | **Water:** Medium

Inspired by the guardian lucky White Fox of the famed Fushimi Inari Shrine brings good luck and good fortune to those it beckons. This uniquely Kyoto saké feels both playful and composed. Clear lines and bright energy define this refined saké that walks the line between subtlety and expressive character. Elegant, approachable, and versatile. The finish leans drier, keeping it crisp and easy to sip, with lingering umami that enriches the aftertaste.

300ml x 12
+135524



🍴 Eats: Potato Salad, Dried Nuts, Chili Con Carne

🎵 Beats: “Animal” - Miike Snow, *Miike Snow* (2009)
 Sharp and bright with playful sleek edginess wrapped up in a clean modern pulse.

KARAKUCHI Junmai Ginjo

Aroma: Tofu, Fresh Rice Cake, Herbaceous
Taste: Bamboo Leaf, Peach, Rice Candy

Rice: Miyama Nishiki | **Rice Polished to 60%**
Alcohol: 15.4% | **SMV:** +5.5 | **Acidity:** 1.5 | **Water:** Medium

Light steamed rice and a touch of peach finishing very dry, balanced with natural acidity. Dry and finely shaped, its cool, restrained presence heightens flavours on the plate without demanding attention.

720ml x 6
+806097



🍴 Eats: Salt & Pepper Chicken Wings, Edamame, Veggie Tempura

🎵 Beats: “Sharp Dressed Man” - ZZ Top, *Eliminator* (1983)
 Steely-dry, crisp lines with rock-and-roll swagger.



YAMAHAI "CLASSIC"

Junmai Ginjo

Aroma: Shiitake Mushroom, Buckwheat Noodle, Nougat
Taste: Cream Cheese, Brazil Nuts, Custard Cream

Rice: Yamada Nishiki | Rice Polished to 60%
 Alcohol: 16.4% | SMV: +2 | Acidity: 1.8 | Water: Medium

Using the traditional Yamahai starter, this saké offers natural complexity anchored by firm backbone. It brings an old-school sensibility into a neatly crafted format. Try this versatile saké chilled or warmed to explore and appreciate its alluring depth and gaminess borne from this special brewing process.

🍴 Eats: BBQ Chicken, Coarse Pate, Hard French Cheeses.

🎵 Beats: "House of the Rising Sun" - The Animals, *The Animals* (1964)
 Dramatic slow-burn of bold richness with old-school soulful raw intensity and charm.

720ml x 6
+256008

GOLD OMACHI

Junmai Dai-Ginjo

Aroma: Fresh Rainwater, Cherry Leaves, Wildflowers
Taste: Persimmon, Sweet Rice, Rich Vanilla

Rice: Bizen Omachi | Rice Polished to 50%
 Alcohol: 16.2% | SMV: +3 | Acidity: 1.5 | Water: Medium

Made with the challenging yet revered heirloom Omachi rice, this classic channels depth and quiet richness. It is a thoughtful, slow-drinking style that rewards focused enjoyment. Splashes of soft, sweet rice flavour with rich umami.

🍴 Eats: Smoked Salmon, Cheese Fondue, Crab & Artichoke Dip

🎵 Beats: "Fields of Gold" - Sting, *Ten Summoner's Tale* (2006)
 Warm timbre for ripe, earthy depth, reflecting the soul of heirloom significance.

300ml x 12
+714519

720ml x 6
 w/Gift Box
+153288



GOLD MEDAL WINNER
 Monde Selection 2020-2024



JUDGE'S SELECTION
 Alberta Beverage Awards 2020



SILVER MEDAL WINNER
 London Int'l Wine & Spirit Competition 2016



BLACK LABEL

Junmai Dai-Ginjo

Aroma: Muscat Melon, Western Pear, Ripe Banana
Taste: White Grapes, Lychee, Delicious Apple

Rice: Bizen Omachi | Rice Polished to 35%
 Alcohol: 15.4% | SMV: +2.5 | Acidity: 1.2 | Water: Medium

Sleek and precisely detailed, this flagship represents the upper tier of Kyoto craftsmanship. Exquisite, defined and elegantly smooth, carefully craft polished to a mere 35%... the very best from Tama No Hikari.

🍴 Eats: Prosciutto Ham, Filet Mignon, Chinese-style Steamed Fish

🎵 Beats: "Holocene" - Bon Iver, *Bon Iver* (2011)
 Sophisticated complex poetic minimalism sewn into infinite layers.

720ml x 4
 w/Gift Box
+822499

天山

Tenzan

TENZAN SAKÉ BREWERY

“SHICHIDA”
EST. 1875 - SAGA, JAPAN



TENZAN 'SHICHIDA'

5

GENERATIONS

Robust Elegance

Notables:

- Leading a new wave of younger generation visionaries re-creating their profiles with fresher, elegantly finessed sakés
- Only the purest waters attract Fireflies, and the waters flowing near the brewery are famous for attracting a huge population of fireflies
- Southern Japan Saké crafted from some of the hardest waters in Japan
- Take a Virtual Brewery Tour at <https://tenzan.co.jp/en/virtual/>

🎵 [Beats Spotify Playlist](#)
[Tenzan Saké Blue Note](#)

SHICHIDA JUNMAI MUROKA Junmai

Aroma: Banana, Hazel Nut, Apple
Taste: Honey, Pear Skin, Toasted Nuts

Rice: Reiho | Rice Polished to 65%
Alcohol: 16.5% | SMV: +0.5 | Acidity: 1.5 | Water: Hard

Non-charcoal filtered preserves its naturally oily richness. Industry leading modern brewing craftsmanship begins with the pronounced hardness of Tenzan's mountain water framing a robust umami and acidity riding on rich minerality brilliantly balanced with extended elegance.

🍴 Eats: Rib-Eye Steak, Poutine, Fried Softshell Crab

🎵 Beats: “メロデイ (Melody)” - Southern All Stars, *Kamakura* (1985)
Audible minerality immersed in depth & warmth with a soulful authenticity vibrating into a lingering melancholy.

720ml x 6
+831188



EMERALD AWARD
WINNER

US National
Saké Appraisal
2017



JUDGE'S
SELECTION

Alberta Beverage
Awards 2020

GOLD MEDAL
WINNER

Kura Master
Paris 2023

SHICHIDA AIYAMA HIYA-OROSHI “SEASONAL SAKÉ” Junmai Genshu

Aroma: Ripe Grape, Mango
Taste: Fig, Light Cream, Cashew Nut

Rice: Aiyama | Rice Polished to 75%
Alcohol: 16.5% | SMV: -0.5 | Acidity: 1.3 | Water: Hard

Released in autumn after summer maturation, this Aiyama-based Genshu carries quiet power. Weight and nuance come together in a characteristic aroma reminiscent of ripe grapes and a rich, sweet and savory flavour.

🍴 Eats: Chinese Stir Fried Beef w/ Green Pepper, Hamburger Steak

🎵 Beats: “It Runs Through Me” - Tom Misch (feat. De La Soul), *Geography* (2018)
Relaxed, sophisticated urban warm feel meets autumnal calm.

SOLD OUT

720ml x 6
+130939



SHICHIDA JUNMAI DAI-GINJO Junmai Dai-Ginjo

Aroma: Pineapple, White Peach, Musk Melon
Taste: Tropical Fruit, Melon Cocktail, Rice Cake

Rice: Yamada Nishiki | Rice Polished to 45%
Alcohol: 16% | SMV: +0.6 | Acidity: 1.3 | Water: Hard

This exquisite, polished expression perfectly reflects a contemporary take on regional style. The masterful harnessing of hard water infused into graceful modern brewing craft shows careful control from start to finish. Elegantly fruity with delicate white floral aromas and a smooth silky-ness with tropical fruit acidity.

🍴 Eats: Caprese Salad, Warmed Olives, Caviar

🎵 Beats: “Don't Know Why” - Norah Jones, *Come Away With Me* (2002)
Smooth, velvety, gentle breeziness nestled in structured understated quiet luxury.

720ml x 6
+831182



GOLD MEDAL
WINNER

Kura Master Paris
2017

GOLD MEDAL
WINNER

Fine Saké Awards
Japan 2020

SILVER MEDAL
WINNER

International
Wine Challenge
2022

GOLD MEDAL
WINNER

US National
Saké Appraisal
2020, 2022



YAMAMOTO

SAKÉ BREWERY

EST. 1901 - AKITA, JAPAN



6

GENERATIONS

Cult Brewer

Notables:

- One of the iconic “Next 5” group of leading-edge Akita craft saké brewers
- Exclusively limited – Canada is the only export country in the western hemisphere
- Brewery is near the Shirakami Mountains, a World Natural Heritage site, the source of soft mineral-rich water
- Creativity and performance influenced by Yamamoto-san’s earlier days as a rock band manager, flows through the spirit of the brewery shining playfulness on their very seriously crafted sakés



[Beats Spotify Playlist](#)
[Yamamoto Saké Blue Note](#)



DOKARA EXTRA DRY

Junmai

Aroma: Granny Smith Apple, Muscat Melon, Young White Peach

Taste: Lemon Lime Soda, Orin Apple, Rice

Rice: Ginsan | Rice Polished to 65%

Alcohol: 14% | **SMV:** +15 | **Acidity:** 1.4 | **Water:** Soft

Yeast: Sexy Yamamoto

Brisk and lifted, Dokara embodies Yamamoto’s edgy, contemporary ethos. Vibrant citrus aromas, draws to natural koji sweetness, while its ultra-dry, clean acidic profile keeps the palate refreshed and ready for another sip.



Eats: Roasted Chicken, Lasagna, Fries



Beats: “**Skinny Love**” - Bon Iver, *For Emma, Forever Ago* (2007)
Stripped-down purity of clean, linear movement flowing through precise razor-sharp crisp bone-dry intensity.

720ml x 6

+898989



PURE BLACK

Junmai Ginjo

Aroma: Grapefruit, Muscat Melon, Kiwi

Taste: Sorbet, Citrus Peel, Honey

Rice: Akita Saké Komachi | Rice Polished to 55%

Alcohol: 14% | **SMV:** +3 | **Acidity:** 1.3 | **Water:** Soft

Yeast: Akita Yeast No.12

This speaks to Akita’s new wave of precise brewing delivering streamlined elegance with underlying strength. Grapefruit and muscat glide across a light, feathery palate before a cooling, clean finish. Elegant fruit, soft koji sweetness, and weightless texture make it dangerously drinkable.



Eats: Fresh Oyster, Grilled Lobster, Pizza Margherita



Beats: “**Black Magic Woman**” - Santana, *Abraxas* (1970)
Fluid phrasing and weightless texture extend to a cool-infused long, curving finish.

720ml x 6

+898988



GASSAN

YOSHIDA SAKÉ BREWERY

“GASSAN”
EST. 1743 - SHIMANE, JAPAN



YOSHIDA 'GASSAN'

5

GENERATIONS

Elegant Excellence

Notables:

- Softest water in Japan used for saké
- President is recognized as one of the top Saké Assessors in Japan
- A leader of the new wave generation of young Presidents of saké producers
- Located near Izumo Taisha, one of the most historically significant Shinto Shrines



[Beats Spotify Playlist](#)
[Yoshida Saké Blue Note](#)

GASSAN HOUJUN KARAKUCHI

Junmai

Aroma: White Grapefruit, White Mushroom, Cucumber
Taste: Musk Melon, Ginger, Mint

Rice: Gohyaku-mangoku | Rice Polished to 70%
Alcohol: 15.5% | SMV: +9 | Acidity: 1.9 | Water: Soft

This dry Junmai reflects the clarity of Yoshida's renowned soft water source. Clean lines open with wafting aromas of refreshing waves of fruit, followed by a pronounced elegant dryness. Rich, full umami guides the journey.



Eats: Grilled Lobster, Seafood Pizza, Carbonara Linguini



Beats: "Prix Coc" - Etienne de Crécy, *Super Discount* (1996)
Elegantly dry precision with deliciously airy resonance. Lean, driving structure with a cool edge attitude.



GOLD MEDAL
WINNER
Kura Master
Paris 2018



720ml x 6

+814314



PLATINUM
MEDAL WINNER
Kura Master
France 2022



JUDGE'S
SELECTION

Alberta Beverage
Awards 2020



GASSAN IZUMO

Junmai Ginjo

Aroma: Pineapple, Apricot, Cotton Candy
Taste: Apple Sauce, Ripe Pineapple, Field Strawberries

Rice: Gohyaku-mangoku | Rice Polished to 60%
Alcohol: 15.5% | SMV: -1 | Acidity: 1.5 | Water: Soft

Named for the sacred shrine Izumo Taisha, its smooth flow and subtle detail echo the region's spiritual heritage. The deliciously pink label perfectly expresses its flavour profile from soft sweetness to silky mouth feel, with a beautifully structured, clean overall umami.



Eats: Broiled Black Cod, Hamachi Tiradito, Caesar Salad



Beats: "Dreams" - Fleetwood Mac, *Rumours* (1977)
Instant surrender to its irresistible ethereal, gentle flow through emotional resonance.

720ml x 6

+814318

GASSAN JUNMAI DAI-GINJO

Junmai Dai-Ginjo

Aroma: Lychee, Honeydew Melon, Lily of the valley
Taste: Wild Berries, Ruby Grapefruit, Dried Apricot

Rice: Yamada Nishiki | Rice Polished to 50%
Alcohol: 15.5% | SMV: -2 | Acidity: 1.6 | Water: Soft

This finely tuned Junmai Dai-Ginjo is all about finesse. Opening with a berry-like, sweet creamy essence crafted from the softest waters in Japan leading to a long finish. Each component is an effortless impression on the palate.



Eats: Seafood Pasta, Triple Brie Cheese, Grilled Scallops



Beats: "More Than This" - Roxy Music, *Avalon* (1982)
Dreamy, polished elegance creating an elevated, contemplative space. Lush but not overpowering, quiet luxury - sophisticated, urbane, and best savoured slowly.

720ml x 6

w/Gift Box

+898968





Yoshi no Gawa Saké Co.
Excellence since 1548

20

GENERATIONS

Honoured Pioneers

YOSHI NO GAWA SAKÉ BREWERY

EST. 1548 - NIIGATA, JAPAN

Notables:

- 5th oldest brewery in Japan
- Oldest Niigata brewery
- Niigata is largest saké prefecture (91 brewers)
- Credited with a number of iconic saké industry innovations (kurabito, koji bed automation, etc.)
- Owners of a yeast manufacturer (one of only 4 in Japan)



[Beats Spotify Playlist](#)
[Yoshi No Gawa Saké Blue Note](#)



BEST IN CLASS

Alberta Beverage Awards 2020



GRAND JURY MEDAL WINNER

Kura Master France 2019



“INSPIRATION” SPARKLING AWAYUKI JUNMAI Sparkling

Aroma: Yogurt, Honey, Asian Pear
Taste: Cotton Candy, Ramune, Meringue

Rice: Niigata Rice | Rice Polished to 65%
Alcohol: 7.5% | **SMV:** -44 | **Acidity:** 2 | **Water:** Soft

Soft, persistent bubbles burst with ripe, rich fruity aromas of soft koji sweetness. Exceptionally clean with a feather-light mouthfeel reflects the essence of Niigata style. The perfect glass to celebrate or start your dining experience.



Eats: Prosciutto with Fresh Fruits, Almond Tofu, Cream Cheese



Beats: “Happy” - Pharrell Williams, *Girl* (2013)
Celebrating the moment with this infectious burst of positivity and movement.

300ml x 12
+814197

YUZU SPARKLING Sparkling

Aroma: Yuzu, Chestnut Koji, Mint
Taste: Lemon Peel, Lychee, Yuzu Jam

Rice: Niigata Rice
Alcohol: 7.5% | **SMV:** -33 | **Acidity:** 4 | **Water:** Soft

Bright and refreshing, this sparkling saké captures the breezy lift of natural yuzu with a clean, modern sparkle. Refreshingly tart, its gentle koji sweetness and crisp finish make it instantly welcoming, offering a vibrant, easygoing style that feels playful yet polished.



Eats: Citrus Fruit Jelly, Vanilla Ice Cream, Smoked Duck



Beats: “Get Lucky” - Daft Punk feat. Pharrell, *Random Access Memories* (2013)
A fresh spark of bright, bubbly instant fun.

300ml x 12
+876503



HIYA NAMA-NAMA Unpasteurized

Aroma: Pear, Lychee, Passion Fruit
Taste: Pear, Mineral

Rice: Gohyaku-mangoku | Rice Polished to 65%
Alcohol: 14.5% | **SMV:** +3 | **Acidity:** 1.1 | **Water:** Soft

This innovative, rare shelf-stable Nama captures the vivid character of unpasteurized saké. Bright and lively, it bursts with deep rich flavours. Refreshing, luscious steamed rice aromas followed by ripe pear notes with fresh mineral vibrancy.



Eats: BBQ, Raw Oyster, Japanese Pickles



Beats: “Sultans of Swing” - Dire Straits, *Dire Straits* (1978)
Bright, crisp treble with incredible clarity and zero distortion. Beneath that clean top-end is a warm, rounded low-mid body blanketed in natural resonance.

300ml x 12
+898959



KOMÉ DAKÉ NO SAKÉ

Tokubetsu Junmai

Aroma: Steamed Rice, Tropical Fruits, Cashew Nuts
Taste: Starch Syrup, Steamed Rice, Slight Acidity

Rice: Gohyaku-mangoku | Rice Polished to 60%
 Alcohol: 15.5% | SMV: +2 | Acidity: 1.3 | Water: Soft

Made solely from Gohyaku-mangoku rice, this "Special" (Tokubetsu) Junmai highlights grain purity. Its full mouthfeel with rich taste brings out the natural umami and aroma of the rice. It is smooth, steady, and equally comfortable slightly warm or nicely chilled.

🍴 Eats: Calamari, Roasted Chicken, Stir Fried Mushroom

🎵 Beats: **"Nothing Else Matters"** - Miley Cyrus, with Elton John, Yo-Yo Ma et al., *Metallica Blacklist tribute album* (2021)
 A true classic reinvented with pure & honest stripped-down sincerity.



**NEW DESIGN
 NOW TOKUBETSU
 CLASS**

300ml x 12
+514141

GENSEN KARAKUCHI "KOMÉ DRY"

Premium Saké

Aroma: Cypress, Raisin Liqueur, Fig
Taste: Vanilla Beans, Green Apple, Tapioca

Rice: Niigata Rice | Rice Polished to 65%
 Alcohol: 15.5% | SMV: +7 | Acidity: 1.2 | Water: Soft

Extra-dry and tightly structured, Komé Dry exemplifies the regional discipline. It refreshes the palate quickly, working especially well with savoury food. This classic is well balanced with a mild sweetness and distinctively dry Niigata character.

🍴 Eats: Pork Ramen, Seaweed Salad, Veggie Stir-Fry

🎵 Beats: **"Take Five"** - The Dave Brubeck Quartet, *Time Out* (1959)
 A classic. Extra sharp, dry precision dancing rhythmic clarity.



"The Can"

180ml x 30
+108095

300ml x 12
+794008

1.8L x 6
+117432

18L x 1
+957761



GOLD MEDAL
 WINNER
 Los Angeles
 Int'l Wine
 Competition
 2019



GRAND GOLD
 MEDAL WINNER
 Warm Saké
 Award
 2023

最高金賞

BREWMASTER'S CHOICE

Honjozo

Aroma: Sweet Bread, Shimeji Mushroom, White Truffle
Taste: Ripe Apple, Rice Cake, Mineral

Rice: Gohyaku-mangoku | Rice Polished to 65%
 Alcohol: 15.5% | SMV: +6 | Acidity: 1.4 | Water: Soft

Created by brewmasters to represent the kind of saké they prefer to choose to drink every night. Easygoing and straightforward yet thoughtfully crafted, it has become a house standard. Its natural rice softness and balanced profile make it effortless to enjoy with almost any food, earning its place as the #1 selling premium saké.

🍴 Eats: BBQ Cheeseburger, Light White Fish, Chicken Alfredo Pasta

🎵 Beats: **"Do It Again"** - Steely Dan, *Can't Buy a Thrill* (1972)
 A clean, polished entry for easy precision flow and balance. Warm midrange with a cool, tight rhythm section and a depth that never overwhelms. Makes you want to return again and again.



720ml x 12
+794511

1.8L x 6
+678300



GOLD MEDAL
 WINNER
 Selections
 Mondiales des
 Vins
 2024



JUDGE'S
 SELECTION
 Alberta
 Beverage
 Awards 2024



GOLD MEDAL
 WINNER
 Concours
 Mondial
 2018



GOLD MEDAL
 WINNER
 Warm Saké Award
 2025



GOLD MEDAL
WINNER
Los Angeles
Int'l Wine
Competition
2017



GOKU-JO Ginjo

Aroma: Licorice, Orange Blossom, Apple Mint
Taste: Fuji Apple, Nectarine, Fennel

Rice: Gohyaku-mangoku | Rice Polished to 55%
Alcohol: 15.5% | SMV: +7 | Acidity: 1.2 | Water: Soft

Goku-jo demonstrates Niigata's signature restraint, favouring clarity overweight. 100% Gohyaku-mangoku rice is craft-brewed for a finely balanced, very aromatic, soft, clean profile with smooth extended body feel.

🍴 Eats: Raw Oysters, Camembert Cheese, Carrot Ginger Soup

🎵 Beats: **"The Sweetest Taboo"** - Sade, *Promise* (1985)
Smooth, sultry, and understated, quietly intoxicating intimacy gliding with effortless sophistication.

300ml x 12
+740628

720ml x 12
+593319



HIYA-OROSHI "SEASONAL SAKÉ" Junmai

Aroma: Steamed Rice, Loquat, Cashew Nut
Taste: Millet Jelly, Steamed Rice, Yellow Peach

Rice: Gohyaku-mangoku | Rice Polished to 65%
Alcohol: 15.5% | SMV: +1 | Acidity: 1.8 | Water: Soft

Seasonally aged through summer, this Junmai is released when it reaches a mellow, settled state. Bottled raw as the temperature drops with the autumn breeze. Its smooth calm presence makes it ideal for autumn menus.

🍴 Eats: Stir Fried Mushroom, Calamari, Burrata Cheese

🎵 Beats: **"Autumn Leaves"** - Eva Cassidy, *Live at Blues Alley* (1996)
Soulful, hushed echo a reflective mood of rounded maturity, deepened by age and feeling.

SOLD OUT

720ml x 6
+131436



MINAMO SOUSAI Junmai

Aroma: Banana, Lemon, Mint
Taste: Banana, Apple, Steamed Rice

Rice: Gohyaku-mangoku | Rice Polished to 65%
Alcohol: 16.5% | SMV: 0 | Acidity: 1.8 | Water: Soft

Named for the movement of water's surface, Minamo Sousai feels pure and gently vibrant. It brings a graceful, clean and refreshing character with wonderfully distinct flavours that shine when chilled to 5-10 degrees. "Mahoroba-Kaguwa" yeast is used to produce its fragrance and acidity which strike a perfect balance that delicately compliments a wide range of dishes.

🍴 Eats: Roasted Duck, Grilled Salmon, Deep Fried Cod

🎵 Beats: **"Banana Pancakes"** - Jack Johnson, *In Between Dreams* (2005)
Easy, laid-back charm for unhurried moments. Harmony with relaxed balance.

720ml x 6
+898960



**MINAMO NAKAGUMI NIIGATA S9
JUNMAI DAI-GINJO PREMIUM SAKÉ**
Junmai Dai-Ginjo

**LIMITED
QUANTITY**


Aroma: Apple, Lemon, White Flowers
Taste: White Spices, Green Apple, Muscat Melon

Rice: Koshi Tanrei | Rice Polished to 40%
Alcohol: 17.5% | SMV: 0 | Acidity: 1.4 | Water: Soft

This limited, award winning ultra-premium saké showcases Yoshi no Gawa's most exacting work. The premier line-up of the Minamo series is one of polished preciseness. Refreshing, light fruit aromas with rice sweetness. The taste is remarkably mild yet crisp with a very clean finish.

720ml x 4
w/Gift Box
+898962

 Eats: Roasted Beef, Liver Paté, Dried Black Throat Sea Perch

 Beats: **"Clocks"** - Coldplay, *A Rush of Blood to the Head* (2002)
Precision, flow and luminous elegance that unfolds in layers.
Ultra-refined modern clarity.



BRONZE MEDAL
WINNER
IWC 2022



GOLD MEDAL
WINNER
Kura Master
2023

NEW PRODUCT!



**ESTATE FARM MINAMO BLACK
NAKAGUMI JUNMAI DAI-GINJO**
Junmai Dai-Ginjo

**CONTACT US TO
PRE-ORDER**


Aroma: Pear, White Spices, Apple
Taste: White Peach, Slight Herb, Creamy Almond

Rice: Yamada Nishiki | Rice Polished to 35%
Alcohol: 17.5% | SMV: +1 | Acidity: 1.7 | Water: Soft

Made with 100% Yamada Nishiki from the Yoshi no Gawa Nosan estate in Niigata. This ultra-premium, hand-crafted saké showcases Yoshi no Gawa's highest level of skill. From the saké pressing stages, only the Nakagumi (middle) portion has been carefully selected, prized for its purity, balance and most expressive flavour profile.

720ml x 3
w/Gift Box
+145256

 Eats: Grilled Lamb, Grilled Lobster, Aqua Pazza

 Beats: **"Black Orpheus"** – Paul Desmond, *Comilition* (1961)
Silky smooth flow of graceful refinement and craftsmanship.

焼酎

SHOCHU

Traditional Japanese Spirits

Notables:

- Ingredients focused flavour
- Versatile serving style
- Some well-publicized claims of medical benefits



[Beats Spotify Playlist](#)
[Shochu Blue Note](#)



IICHIKO "NAPOLEON"

Sanwa Shurui

Barley Shochu

Alcohol: 25%

This legendary, versatile barley-based Japanese spirit shines in cocktails, high balls or enjoyed straight and on the rocks. Subtle sweet aromas of melon and watermelon lend themselves to a smooth drinking, delicate tasting experience, hinting of pear and orchard fruits. Single distillation lends to a robustly complex, yet clean and clear profile.

Affectionately known as "The Downtown Napoleon," due to its broad appeal, this iconic shochu commands a significant presence in Japan's beverage culture.

Now available in Canada.

🍴 Eats: Red Curry, Salami Pizza, Marinated Mushrooms

🎵 Beats: "Got to Give It Up (Pt. 1)" - Marvin Gaye, *Live at the London Palladium* (1977)
Laid-back, hypnotic funky groove with an elegance that builds gradually. Smooth and stylish, never rushed.

900ml x 12
+783753

DAN DAN
Nagashima Kenjo

Sweet Potato Shochu

Alcohol: 25%

Spicy and subtly sweet, the name 'Dan Dan' means "thank you" in a local Southern Japanese dialect. Distilled in small batches, this shochu is light, dry and mildly fragrant. Warm and expressive, it brings friendly richness to hearty dishes.

Try it with a splash of water to release the aromas.

🍴 Eats: Fruit Pies, Berkshire Pork, Chocolate, Turkey & Cranberry Sauce

🎵 Beats: "Ring of Fire" - Johnny Cash, *Ring of Fire* (1963)
Earthiness, warmth, and a smoldering intensity like a warm country fire.

720ml x 12
+716497

NIKAIDO
Nikaido Shuzo

Barley Shochu

Alcohol: 25%

One of the most popular brands of shochu in Japan. Nikaido invented Mugi (barley) Shochu. Very mild, gentle character and subtle malt aromas create the perfect cocktail base.

🍴 Eats: Charcoal Grilled Meats like Yakitori or BBQ, Seafood Hot-Pot

🎵 Beats: "風をあつめて" (*Kaze wo Atsumete*) - はっぴいえんど (Happy End), *風街ろまん (Kazemachi Roman)*, (1971)
One of the most iconic ever produced. Soft, humble approachability for a gentle nostalgic journey.

900ml x 12
+190264



GOLD MEDAL
Winner
(Every year
since 2016)
Monde Selection
Spirits & Liqueurs
Rome 2019



TAN TAKA TAN Godo Shusei Purple Shiso (herb) Shochu

Alcohol: 20%

Distilled from hand-picked purple shiso leaves grown in Hokkaido, this shochu offers a distinctive herbal lift with intriguing aromatics. A very easy sipper, with its fresh, clean taste of flowers and fresh-cut herb essence.

It works well with soda, simply delicious over ice or with a splash of hot water.

🍴 Eats: Salads, Grilled Mackerel, Savory Seafood Stew

🎵 Beats: **"Purple Haze"** - Jimi Hendrix, *Are You Experienced* (1967)
Cool, hypnotic groove layered with vivid intensity and almost psychedelic freshness.

720ml x 6
+114757



DASSAI SHOCHU Rice Shochu

Alcohol: 39%

Distilled from the freshly squeezed saké lees of Dassai's finest saké, this rice shochu has captured the exquisite fragrance of Dassai and the echo of Junmai Dai-Ginjo elegance. Smooth and composed, it suits sipping neat, on the rocks, or with chilled water. Its high alcohol content of 39% is intentional, as it allows the beautiful aroma to be extracted to its fullest extent.

🍴 Eats: Bonito Sashimi, Pan Fried Dumpling, Chocolate

🎵 Beats: **"Doot Doot"** - Freur, *Doot Doot* (1983)
Crystalline, refined coolness, stylishly memorable, with a lingering soft pulse.



**VERY LIMITED
QUANTITY**

720ml x 6
w/Gift Box
+117068



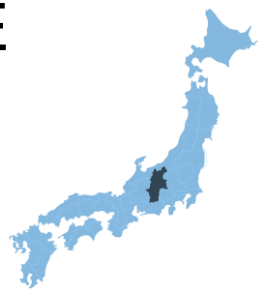
GOLD MEDAL
WINNER
Kura Master
2023





Japan's #3
Largest Distillery

MARS KOMAGATAKE DISTILLERY



“IWAI”
EST. 1949 - NAGANO, JAPAN
Notables:

- One of the most highly regarded distillers of whisky in Japan
- Distilling Whisky since 1949
- Whisky made in and evolved in Japan, distilled in the highest elevation, cold Japan Alps mountains
- Named after the Japanese whisky pioneer, Iwai Kiichiro

🎵 [Beats Spotify Playlist](#)
[Japanese Whisky Blue Note](#)



IWAI WHISKY
Alcohol: 40.5%

Crafted at Mars Shinshu in Nagano, Iwai sits at the intersection of Japanese precision and bourbon-inspired character. Soft grain notes, balanced with light malt and aged in ex-bourbon oak barrels create a gentle, easy, versatile everyday pour. Ideal for daily sipping, in a Mint Julep or an Old Fashioned.

Tasting Notes: Sweet with fruit flavours of pear, quince and hints of red fruits and vanilla.

🎵 Beats: “Touch Me I’m Going to Scream Pt. 2” - My Morning Jacket, *Evil Urges* (2008)
A nod to the deep south, stretching into dreamy, hypnotic and spacious worlds.

750ml x 6
+812847



IWAI TRADITION
Alcohol: 40.5%

This malt driven spirit is truly a reflection of contemporary Japanese whisky. Incredibly balanced, soft and layered. Matured in a mix of sherry, bourbon and wine casks with delicate hints of peat make for a harmonious whisky that would make Iwai-san proud. It offers depth without heaviness, inviting repeat exploration.

Tasting Notes: Ripe cherry, honey and toffee with a beautiful ginger spice.

🎵 Beats: “Whiskey in the Jar” - Thin Lizzy, *Vagabonds of the Western World* (1973)
Cross-cultural heritage, kicked up in a touch of rebellious fun.

750ml x 6
+814180



9
GENERATIONS
1st Whisky License in Japan
(1919)

EIGASHIMA SHUZO



“AKASHI”
EST. 1881 – AKASHI, JAPAN

- Notables:
- One of Japan’s original distilleries.
 - Over 100 years of experience
 - Family run with small, limited production
 - Seven wooden Kura buildings

AKASHI JAPANESE BLENDED WHISKY
Alcohol: 40%

Produced at White Oak Distillery in Hyogo, Akashi blends malt and grain into a tidy, coastal-influenced profile. The malt is lightly peated, and vatting is mostly ex-bourbon, balanced by White Oak’s unique variety of barrels. Lightly structured and quietly complex, it is an excellent introduction to Japanese blended whisky.

Tasting Notes: The nose is very fruity with apricots and dried fruits, and a shy note of honey.

🎵 Beats: “Detlef Schrempf” - Band of Horses, *Cease to Begin* (2007)
Glowing midrange swimming in soft, acoustic warmth with amber emotional tones.

500ml x 6
+798882



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