

Sake list

Prefecture	Brewery <i>Title</i> . Quality designations	/bottle
Akita	Amanoto <i>Osagekko</i> . Junmai Ginjo. Nama Genshu	720
	Amanoto <i>Tenkuro Chardonnay</i> . Junmai Shu. Taruzake	745
Chiba	Fudoh <i>Purple Label</i> . Junmai Ginjo. Namazake	720
	Fudoh <i>Red Label</i> . Junmai Daiginjo. Nama Genshu	720
Ehime	Ishizuchi <i>Junmai Omachi</i> , Junmai Shu	690
Fukushima	Ninki-ichi <i>Rice Magic</i> , Junmai Ginjo, Sparkling	295
Gifu	Kozaemon <i>JunGin</i> . Junmai Ginjo. Nigori	700
	Kozaemon <i>Sakura</i> , Junmai Ginjo. Namazake	700
Hiroshima	Kamoizumi <i>Yamabuki 3 years</i> , Junmai Ginjo, Koshu	715
Ibaraki	Kikusakari <i>Taru</i> , Junmai Shu, Taruzake	635
Kanagawa	Izumibashi <i>Kurotombo</i> , Junmai Shu, Kimoto	700
Kyoto	Tamagawa <i>Brown Stork</i> , Junmai Shu, Kimoto	695
	Tamagawa <i>3U Iwai</i> , Junmai Ginjo, Nama Genshu	725
	Tamagawa <i>Gold Label</i> , Junmai Daiginjo, Nama Genshu	860
	Tomio <i>Iwai</i> . Junmai Ginjo	720

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Nagano	Masumi <i>Karakuchi Gold</i> , Futsu Shu, Karaguchi	720
	Masumi <i>Tsukikoshi</i> , Junmai Ginjo, Namazake	800
	Masumi <i>Sparkling Origarami</i> . Junmai Ginjo. Origarami	800
Okayama	Chikurin <i>Fukamari</i> . Junmai Shu	720
Saga	Amabuki <i>Super dry</i> . Tokubetsu Junmai. Karakuchi	640
	Amabuki Ginnokurenai Rose. Junmai Ginjo	
	Amabuki <i>Strawberry Nama</i> . Junmai Ginjo. Namazake	740
Tochigi	Houou Biden <i>Junmai ginjo</i> . Junmai Ginjo	740
	Houou Biden <i>Hiyaoroshi</i> . Junmai Ginjo. Namazume	710
	Tentaka <i>Oragnic</i> . Junmai Ginjo	710
Wakayama	Heiwa <i>Kid Pink Label</i> . Junmai Daiginjo.	730
Yamagata	Dewasakura <i>Omachi</i> . Junmai Ginjo	700
	Dewasakura <i>Omachi Nama</i> . Junmai Ginjo. Nama Genshu	750
	Dewasakura <i>ML Hakko</i> . Tokubetsu Junmai	685
	Dewasakura <i>OKA</i> . Ginjo	670

Quality Designations

Junmai

Junmai means "rice and water only" and is the purest expression of sake made simply with rice, water, koji and yeast.

Honjozo

Honjozos are similar to Junmai, but have brewers alcohol added to them, usually in a very small amount to lighten the sake and also to make it more refreshing.

Ginjo

Gin means "careful selection" and Jo means "ferment" in Japanese. For a sake to be categorised as a Ginjo, a mandated amount of rice-milling is required, which means higher costs and a better quality. Ginjo style sake tend to be fruity and floral.

Daiginjo

Daiginjo means "Great Ginjo." This style has an even higher milling requirement - a minimum of 50% of the rice is milled. Junmai Daiginjos are thought to be the highest quality sakes, with floral and fruity notes with a smooth texture.

Genshu

Sake must be diluted to achieve the desired alcohol content from 13 to 17%. Genshu is a sake that is bottled without dilution. Although undiluted, the alcohol content ranges from 16 to 22%.

Kimoto or Yamahai

These are sakes that have lactic bacteria blended in, so the final product tends to be funky with a creamy texture.

Koshu

Sake is typically consumed a year after its production. Koshu is a sake that has been aged for at least 3 years or more, and generally has more oxidative or earthy notes (just like an aged wine!).

Namazake (or Nama)

Nama sake is unpasteurized, a raw sake that must be refrigerated! These raw brews are a living sake and are temperature sensitive since they are not preserved. Enjoy these spectacular sakes at a reputable establishment for the best flavours.

Nigori

This is unfiltered sake. Brewers leave the sake lees and rice particles from fermentation in the sake to create a thick, cloudy and creamy sake. It is a sweet sake with a soft, silky texture.

Taruzake

Taru sake is sake that has been aged in cypress or other new-wood casks, rather than a neutral vessel. The wood contributes to the robust flavour in this type of sake.