

Brewery 01

## Shimizu Seizaburo Shoten

清水清三郎商店

This brewery is located in Suzuka, an area so traditionally associated with sake brewing that in literature and poetry it was praised with the epithet *umasake*, "good-sake-yielding". That tradition of producing good sake is continued today by the brewery's proud line of local Master Brewers.



### Ise no Hana

Type of Sake: Junmai Ginjo  
 Rice Variety: Mix of locally grown  
 Rice Polish Ratio / ABV: 60% / 15%  
 Best Served: On the rocks, Chilled

This fresh and clean summer sake boasts a luscious nose of berry and pear, giving way to a melon-skin bitterness on the short finish. Try with barbequed fish, mussels, lobster.

### Premium Suzukagawa Junmai Daiginjo Migaki Yonwari

Type of Sake: Junmai Daiginjo  
 Rice Variety: Mix of locally grown  
 Rice Polish Ratio / ABV: 40% / 16%  
 Best Served: Chilled

Fresh, round nose with hints of creamy vanilla. Light body with great texture, a distinct sweetness on the palate, and a tinkle of astringency on the finish. Pairs well with crab, medium hard cheese.



### Zaku Miyabi-no-Tomo

Type of Sake: Junmai Ginjo  
 Rice Variety: Mix of locally grown  
 Rice Polish Ratio / ABV: 50% / 15%  
 Best Served: Chilled

Well-structured and elegant. A burst of white blossoms leads into a silky texture with whispers of rice and vanilla, ending on a pleasingly astringent note. Serve with cold appetisers or cheese.

Brewery 02

## Yoshida Brewing Hakuryu

吉田酒造

Founded in 1806 and run by the Yoshida family ever since, this small brewery, located in Fukui, uses local ingredients to produce outstanding sake in small batches. 75,000 bottles of sake are produced a year by a team that never numbers more than ten people.



### White Label "Hakuryu Junmai Daiginjo"

Type of Sake: Junmai Daiginjo  
 Rice Variety: Yamadanishiki  
 Rice Polish Ratio / ABV: 50% / 15.5%  
 Best Served: Chilled

A light nose of tropical fruits and green apple. Robust acidity gives way to creamy textures, mango and coconut flavours, and tangible umami. Try with lamb and mint sauce or grilled eggplant with miso.

### Blue Label "Hakuryu Junmai Ginjo"

Type of Sake: Junmai Ginjo  
 Rice Variety: Yamadanishiki / Gohyakumangoku  
 Rice Polish Ratio / ABV: 60% / 15.5%  
 Best Served: Chilled

Hints of grass and cedar wood on the nose, smooth-bodied with light melon and apple flavours. Fresh and beautifully balanced, with oomph in its full and pervasive aftertaste. Pair with soft, creamy cheese.



Brewery 05

## Sho Chiku Bai Shirakabegura

松竹梅 白壁蔵

This brewery is located in Nada, one of Japan's foremost sake making regions. Their unique approach combines modern facilities with traditional methods. Here, a passionate team uses artisan techniques to brew stunning sake, almost entirely by hand.



### Sho Chiku Bai Shirakabegura MIO Sparkling Sake

Type of Sake: Sparkling (Junmai)  
 Rice Variety: Gohyakumangoku  
 Rice Polish Ratio / ABV: 60% / 5%  
 Best Served: Chilled

This gently carbonated, low-alcohol sake showcases the natural sweetness and fruitiness of rice. A great introductory sake, ideal as an aperitif or served with a light sweet course, such as fruit or sorbet.

### Sho Chiku Bai Shirakabegura Daiginjo Muroka Genshu

Type of Sake: Daiginjo  
 Rice Variety: Gohyakumangoku  
 Rice Polish Ratio / ABV: 50% / 17-18%  
 Best Served: Chilled, Room Temp.

Slow, low-heated brewing and bottling unfiltered (muroka) and undiluted (genshu) deliver this Daiginjo's rich, full-bodied flavour and roast apple nose. Superb on the rocks or as an aperitif, or served with teriyaki or fatty duck.



Brewery 06

## Kikusui Sake

菊水酒造

This brewery, founded in 1881, is located in Niigata, one of Japan's most renowned sake brewing areas thanks to its ideal environment for growing rice and brewing sake. From its home in an old castle town, Kikusui respects tradition without being held back by it.



### Kikusui Junmai Ginjo

Type of Sake: Junmai Ginjo  
 Rice Variety: Mix of locally grown  
 Rice Polish Ratio / ABV: 55% / 15%  
 Best Served: Chilled, Room temp.

Hints of Mandarin orange impart a subtle bitterness to this balanced Ginjo. Light and refreshing, with crisp acidity through the medium body. Perfect for summer drinking. Serve with salty shellfish, scallops, green vegetables.

### Funaguchi Kikusui

Type of Sake: Honjozo  
 Rice Variety: Mix of locally grown  
 Rice Polish Ratio / ABV: 70% / 19%  
 Best Served: On the rocks, Chilled

Bold and bolshy, rich with dates, molasses, and dried fruits. Canned straight from the tank to preserve the delicate flavour of undiluted, unpasturised nama sake. Try with lamb chops, Korean barbeque, Christmas pudding.



### Kikusui Perfect Snow

Type of Sake: Nigori Sake  
 Rice Variety: Mix of locally grown  
 Rice Polish Ratio / ABV: 75% / 21%  
 Best Served: On the rocks, Chilled

A full-bodied nigori (cloudy) sake with a dynamic taste with a clean finish. Smooth yet spicy, with a rich, viscous mouthfeel and texture recalling coconut. Ideal as a digestif, in a Pina Colada-type cocktail, with dark chocolate.

Brewery 09

## Urakasumi Sake Brewery

浦霞

Established in 1724, the Urakasumi Sake Brewery is the designated brewer of sacred sake for the thousand-year old Shiogama Shrine. The Urakasumi name is taken from the poetry of Minamoto no Sanetomo, a 12th century Shogun, who wrote of the beauty of the region.



### Junmaishu Urakasumi

Type of Sake: Junmai  
 Rice Variety: Manamusume  
 Rice Polish Ratio / ABV: 65% / 15-16%  
 Best Served: Chilled, Room Temp., Warm

A light, refreshing Junmai embodying the brewer's standard of classic elegance. Its steady acidity and nose of peach, melon, and pineapple perfectly partner fresh seafood, such as oysters or sushi.

### Urakasumi's Umeshu

Type of Sake: Liqueur  
 Rice Variety: -  
 Rice Polish Ratio / ABV: - / 12.0-13.0%  
 Best Served: On the rocks, Chilled

Made with locally grown ume fruit and Junmai genshu sake, this smooth and natural sweetness, balanced well against crisp acidity. Try with dark chocolate or a stone fruit crumble.



Brewery 10

## Gekkeikan Sake

月桂冠

Gekkeikan was established in 1637 in the Fushimi district of Kyoto, where the water is as crisp and delicious as the natural surroundings are beautiful. Today, Gekkeikan sake, brewed in time-honoured tradition, is enjoyed by drinkers in more than 50 countries worldwide.



### Gekkeikan Daiginjo

Type of Sake: Daiginjo  
 Rice Variety: Nipponbare  
 Rice Polish Ratio / ABV: 50% / 15-16%  
 Best Served: Chilled

Very clean and fruity nose, with a subtle, soft, and silky palate and smooth mouthfeel. Subtle acidity cuts through on the finish to create a classic Kyoto-style sake. Try with smoked salmon, mackerel, sashimi.

### Gekkeikan Yuzu Nigori Sake

Type of Sake: Liqueur (nigori sake base)  
 Rice Variety: Nipponbare, mix of locally grown  
 Rice Polish Ratio / ABV: - / 7%  
 Best Served: Chilled

The natural sweetness of yuzu citrus combines with the cloudy texture of nigori sake to produce a unique liqueur recalling sherbet lemons. This low-alcohol liqueur is perfect served cold, with dessert, or as a digestif.



Brewery 03

## Tsuji Honten

辻本店

Founded in 1804 and currently run by the seventh generation of family brewers, this Okayama brewery continues to pioneer the use of both Omachi rice, Japan's oldest premium sake rice, and bodaimoto, a medieval brewing technique which imparts earthy and complex flavours.



### Rocky Mountain "Gozenshu 9 Regular"

Type of Sake: Junmai Bodaimoto  
 Rice Variety: Omachi  
 Rice Polish Ratio / ABV: 65% / 15.5%  
 Best Served: Warm(30-35°C)

A rustic, raw and earthy sake with malt, caramel and cereal on the nose. The body is smooth, rich, and deep with good minerality. Pair this well-structured sake or grilled meat or fish, blue cheese.

### Mountain Stream "Gozenshu 9 Nama"

Type of Sake: Junmai Bodaimoto Namazake  
 Rice Variety: Omachi  
 Rice Polish Ratio / ABV: 65% / 15.5%  
 Best Served: Chilled

This unpasteurised sake showcases the characteristics of the bodaimoto technique. A floral nose with lychee is followed by a fresh and lively body with underlying complexity. Try as an aperitif or with Prosciutto and melon.



Brewery 04

## Hinomaru Jozo

日の丸醸造

Founded in 1689, the brewery is renowned for its small-batch production of premium sake, using artisanal methods to deliver full-bodied flavours. The brewery is committed to using local ingredients to produce outstanding craft sake, drawing upon its 300 years of skill and tradition.



### Manabito Ginjo

Type of Sake: Ginjo  
 Rice Variety: Ginno Sei  
 Rice Polish Ratio / ABV: 60% / 14.5%  
 Best Served: Chilled, Room temp.

Clean and fresh nose followed by a very light and refreshing body. Strong acidity and zesty grapefruit and lime on the palate, developing into a creamy nuttiness. Try with Caesar salad or seared salmon.

### Mansakunohana Junmai Ginjo

Type of Sake: Junmai Ginjo  
 Rice Variety: Miyama Nishiki  
 Rice Polish Ratio / ABV: 50% / 15.5%  
 Best Served: Chilled, Room temp.

A bold Ginjo with a delicate floral nose and hints of banana candy. Well-balanced and mellow, with rich umami on the palate, followed by an elegant finish. Try with battered white fish with lemon.



Brewery 07

## Ichinokura

一ノ蔵

Ichinokura was formed in 1973 through the merger of four local breweries. Using beautifully clear ground water from the Ou mountains and locally grown rice, the brewery strives to maintain traditional techniques while pioneering new sake types for modern drinkers.



### Premium Sparkling Sake Suzune Wabi

Type of Sake: Sparkling  
 Rice Variety: Toyonishiki, Shunyo  
 Rice Polish Ratio / ABV: 65% / 5%  
 Best Served: Chilled

Silky-smooth bubbles characteristic of second bottle fermentation combine with a fruity aroma to produce a balanced, lightly sweet and softly acidic sake. Serve chilled with seafood salad, California rolls, Carpaccio. arded as most Favourite Sake at Sake Experience 2013.

### Ichinokura Tokubetsu Junmai Taru sake

Type of Sake: Tokubetsu Junmai  
 Rice Variety: Sasanishiki, Kuranohana  
 Rice Polish Ratio / ABV: 55% / 15%  
 Best Served: Chilled, Room temp.

Rich with the scent of the cedar barrels in which it is aged for up to two weeks. Lactic acid gives way to subtle spice and a refreshing aftertaste. Try with creamy seafood, fruit salad, buttery scallops.



Brewery 08

## Naba Shoten Ginrin

那波商店

Ginrin started life in 1807 as a trading house supplying the ruling feudal clan, and subsequently moved into sake brewing, where it has since built up a formidable reputation. The name Ginrin, meaning "Silver Scales", is taken from a folk song celebrating successful fishing.



### Koiki na Yatsu "Lady Chic"

Type of Sake: Junmai (Genshu Namachozo)  
 Rice Variety: Miyama Nishiki  
 Rice Polish Ratio / ABV: 65% / 11.3%  
 Best Served: On the rocks, Chilled

This undiluted sake has sweet cocoa butter and koji (steamed rice with yeast) on the nose. The body is fruity and refreshing, with lactic acid notes. Serve as an aperitif or with white chocolate cheesecake.

### Minato Tsuchizaki Yamahai

Type of Sake: Honjozo  
 Rice Variety: Akita Komachi  
 Rice Polish Ratio / ABV: 67% / 15.4%  
 Best Served: Chilled, Warm

This distinctive yamahai-brewed sake has fresh raspberry yoghurt on the nose, giving way to lemon sorbet and creamy nuttiness on the palate. Try with dim sum, fresh Thai spring rolls, or prawns with lemon.



Brewery 11

## Umenoyado Brewery

梅乃宿

This brewery has been producing great quality sake in small batches since 1893, using rice perfect for sake and the water of the Katsuragi mountains. The name, meaning "Plum Residence", refers to the nightingales that nest in the plum trees in the brewery gardens.



### Umenoyado Junmai Daiginjo "Gin"

Type of Sake: Junmai Daiginjo  
 Rice Variety: Yamadanishiki  
 Rice Polish Ratio / ABV: 50% / 16%  
 Best Served: On the rocks, Chilled

Subtle notes of pear, melon, and pineapple on the fragrant Ginjo nose, spicy and sharp on the palate, with hints of fruit and fresh grassy greens. Pair with peppery leaves, grilled beef with ponzu sauce.

### Umenoyado Yuzushu

Type of Sake: Yuzushu  
 Rice Variety: -  
 Rice Polish Ratio / ABV: - / 8%  
 Best Served: On the rocks

A low-alcohol and easy-drinking liqueur, made from fresh yuzu juice and sake. This Japanese-style limoncello is refreshing, cleansing, and sweet. Serve straight, with a touch of honey, or poured over ice-cream.



### Umenoyado Aragoshi Umeshu

Type of Sake: Umeshu  
 Rice Variety: -  
 Rice Polish Ratio / ABV: - / 12%  
 Best Served: On the rocks

Locally harvested ume plums are matured in a sake and sugar mixture, then grated and blended for a Bellini-type texture. The resulting liqueur is subtly sweet and delicious as an aperitif or with dessert.



# More Sake Experiences

### Learn

Natsuki Kikuya will be holding daily **SAKE SEMINARS**. Find the time table at the seminar area.

### Vote & Win

Fill in the **VOTING FORM** to decide the winning sake in four different categories. Submit it at the **VOTING TABLE** for a chance at the **LUCKY DIP**.

### Buy

Some Sake on offer sampling can be purchased at the **SHOP TABLE**.