

Nihonshu

Junmai

MIMUROSUGI TSUYUHAKAZE

Junmai 5OZ - \$26 720ML - \$92



This dry sake has a reserved aroma and an umami that expands in the mouth. Finishes with a light and sharp acidity.

SMV: +6

SAKE COMPETITION 2019 Gold Medal

Origin: Nara

ABV: 15%

HOJO BIDEN

Junmai 5OZ - \$26 720ML - \$92



Brewed a touch sweeter than a common sake, the off dry flavor is balanced by a stronger alcohol presence of 16-17% and higher than average acid. Notes of honey, almonds and vanilla.

SMV: -1

Origin: Fukuoka

ABV: 16.5%

SUNBURST

Junmai 5OZ - \$26 720ML - \$92



This brewery's sakes have quickly become very popular. Bright and invigorating with tart lemon notes, prickly effervescence, and an invigorating finish.

SMV: N/A

Origin: Saga

ABV: 13%

ABE SHUZO

Junmai 5OZ - \$32 720ML - \$95



Distinctive umami flavor profile upon the first sip, complemented by hints of melon that transition to a grapefruit-like bitterness upon finishing.

SMV: N/A

Origin: Niigata

ABV: 15%

NOGUCHI HARU SHIBORITATE

Honjozo 720ML - \$101



The sweet aroma of white peaches and cotton candy is captivating from the opening of the bottle, and as you sip it, the gentle flavor of rice spreads across your palate.

SMV: N/A

Origin: Ishikawa

ABV: 19%

NOGUCHI PREMIUM NOUVEAU

Honjozo 720ML - \$150



Has a playful citrus aroma and a lively, clean, and refreshing flavor with a gentle effervescent finish. There is also a hint of bitterness which can only be enjoyed in freshly brewed sake.

SMV: N/A

Origin: Ishikawa

ABV: 19%

ARAMASA "Amaneko"

Junmai 720ML - \$250



The aroma is vivid and gorgeous, like tropical fruits. The naturally generated carbon dioxide contains in Sake, and the texture is fizzy and fresh.

SMV: N/A

Origin: Mie

ABV: 16%

PLEASE SCROLL DOWN

Nihonshu

Junmai Ginjo

JUYONDAI “Nakadori”

Junmai Ginjo 5OZ - \$90(SOLD OUT)



Nakadori sake is considered the finest take of the batch for its clarity, well-balanced aroma, and purity of flavor. In the yield of pressing, sake is taken from one of the 3 yields.

SMV: N/A

Origin: Yamagata ABV: 15%

TENBI

Junmai Ginjo

720ML - \$119



Lots of flavors upfront, a supremely quick finish, and an overall lightness and brightness that makes this sake drink so well.

SMV: N/A

Origin: Yamaguchi ABV: N/A

HITAKAMI YASUKE

Junmai Ginjo 5OZ - \$27 720ML - \$95



Yasuke displays a restrained yet nuanced aromatic profile, and soft, elegant flavor characteristics. Crisp, dry, and delicious at any temperature.

SMV: +4

Origin: Miyagi ABV: 16.5%

CHOKARA BANSHU IKKON

Junmai Ginjo 5OZ - \$25 720ML - \$82



Aroma of sweet-mint and underripe plantain. A bright textured sake with a light touch, lean structure moving into notes of ruby red grapefruit and tingly dry finish.

SMV: +7

Origin: Hyogo ABV: 16%

AIYAMA BANSHU IKKON

Junmai Ginjo 5OZ - \$35 720ML - \$105



Rare Aiyama rice is only grown in Hyogo, and provides a bright and expressive base for sake. Aroma of fresh strawberries and tartness of dark cherries, with an aftertaste of Muscat grapes.

SMV: +1

Origin: Hyogo ABV: 15%

JIKON “Yamada Nishiki”

Junmai Ginjo

720ML - \$150



Has lush aromas of melon and flowers. Ripe fruit notes finish with refreshing acidity. Made from Yamada Nishiki milled to 50%.

SMV: +1

Origin: Mie ABV: 16%

JIKON “Hattan Nishiki”

Junmai Ginjo 720ML - \$150



The aroma is vivid and gorgeous, like tropical fruits. The naturally generated carbon dioxide contains in Sake, and the texture is fizzy and fresh.

SMV: N/A

Origin: Mie ABV: 16%

JIKON “Senbon Nishiki”

Junmai Ginjo

720ML - \$150



Honmaru means "the original one". Refreshing and sweet flavours, with a rich and velvety mouthfeel, it has an off-dry finish. Has great texture and mouth feel.

SMV: N/A

Origin: Mie ABV: 15%

PLEASE SCROLL DOWN

Nihonshu

Junmai Ginjo

HEIWA SHUZO KID SHIBORITATE

Junmai Ginjo 5OZ - \$21 720ML - \$72



The nose on this winter released unpasteurized brew is a gorgeous collection of mandarine, peach, grape, pear, raspberry, blue raspberry ICEE™, powdered sugar, and fruity aromas. **SMV: +1**

Origin: Wakayama **ABV:** 15%

KIKUHIME YAMAHAI “Library 2004”

Junmai Ginjo Genshu 720ML - \$435



This rare Library Release has been carefully aged for 15 years before release. Supple, powerful and dry sake with complex and funky notes of banana, earth, melon and nuts. **SMV: N/A**

Origin: Ishikawa **ABV:** 18.5%

HEIWA SHUZO MURYOZAN

Junmai Ginjo 5OZ - \$47 720ML - \$165



This Sake won the International Wine Challenge (IWC) Champion Sake 2020, which was picked from 1400+ kinds of sake. Dry finish, full bodied, rich, and smooth. **LIMITED**
SMV: +5

Origin: Wakayama **ABV:** 15%

PLEASE SCROLL DOWN

Nihonshu

Daiginjo

KOKURYU GOLD DRAGON "Ryu"

Daiginjo

720ML - \$210



The nose is filled with pineapple, koji rice, taffy, and white flower blossoms. Clean and superb, with layers of complexity hidden in a velvety rush.

SMV: +4

Origin: Fukui

ABV: 15%

KOKURYU SHIZUKU

Daiginjo

720ML - \$345



Shizuku is extremely limited in production. Shizuku pressing (drip pressing) that results in a much clearer sake. This sake has a balanced sweetness and acidity, with an exceptionally clean finish.

SMV: N/A

Origin: Fukui

ABV: 15.5%

KOKURYU HACHIJUHACHIGO

Daiginjo

720ML - \$450



"No. 88" is an excellent table wine produced by Kokuryu. Refreshing taste, with fruity aroma. The taste is restrained and mild.

SMV: +3

Origin: Fukui

ABV: 16%

TEDORIGAWA MANGEKYO

Daiginjo

720ML - \$650



There are hints of mint, white grape, and tangerine elements with a finish that speaks to those who like a hint of clean twang.

SMV: +6

Origin: Ishikawa

ABV: 17%

NANBU BIJIN

Daiginjo

5OZ - \$37 720ML - \$135



Made with local Ginotome rice milled down to 45%, lending the sake a delicate floral aroma and an exceptionally clean taste. Dry, juicy and full of umami.

SMV: +3

Origin: Iwate

ABV: 16.5%

KUBOTA TOKUGETSU

Daiginjo

5OZ - \$56 720ML - \$195



Notes of soft rice powder and a touch of anise blend into the region's signature dry, clean style. The perfect sake for an evening under the stars.

SMV: +2

Origin: Niigata

ABV: 15%

NABESHIMA "Yamadanishiki"

Daiginjo

720ML - \$135



Winner of the "Champion Sake" award at the 2011 International Wine Challenge (IWC), it has a sweet and slightly floral profile and expresses fruity notes of citrus and green apple.

SMV: N/A

Origin: Saga

ABV: 17%

PLEASE SCROLL DOWN

Nihonshu

Junmai Daiginjo

HEIWA SHUZO MURYOZAN 30

Junmai Daiginjo 720ML - \$700



Look for hints of melon, ripe pear, honeycomb, and vanilla bean. Muryozan is so complex, but oh so drinkable, with a tremendously soft, smooth, plump, and velvety body.

SMV: -3

Origin: Wakayama ABV: 15%

TENKO 40 Muroka

Junmai Daiginjo 5OZ - \$43 720ML - \$150



High aromas of pear, mango, banana and citrus fruits and flower bouquet. Full-bodied and velvety in texture and umami-rich in taste.

LIMITED

SMV: 0

Origin: Akita ABV: 17%

TENBI

Junmai Daiginjo 5OZ - \$57 720ML - \$201



A big bright beautiful aroma of apple, melon, grapefruit, orange, muscat, lemon sherbet, honey. Elegant lively youthful with a slight effervescence.

SMV: N/A

Origin: Yamaguchi ABV: 15%

OHMINE OMACHI "3 Grain"

Junmai Daiginjo 5OZ - \$30 720ML - \$102



Highly polished to 50%, the initial mouthfill is very soft with a juicy taste reminiscent of blue peach that spreads from the middle to the second half, and you can enjoy the calculated balanced complexity.

SMV: N/A

Origin: Yamaguchi ABV: 13%

OHMINE "2 Grain"

Junmai Daiginjo 5OZ - \$71 720ML - \$250



At first glance, the fruit taste reminiscent of strawberries and blueberries and the deep taste derived from minerals emerge in many layers, and the aftertaste is concluded with a deep sweetness like vanilla.

SMV: N/A

Origin: Yamaguchi ABV: 14.5%

HITAKAMI YASUKE NAKADORI

Junmai Daiginjo 720ML - \$197



Big and gorgeous on the nose, filled with ripe apple, steamed rice, chestnut, lychee, and fresh grass. Bold, it demands attention, plenty of acidity and a complex, savory finish that tails off cleanly.

SMV: -3

Origin: Miyagi ABV: 16.5%

HAKKAISAN YUKIMURO

Junmai Daiginjo 720ML - \$160 (SOLD OUT)



Round with layered flavors and smooth texture. The aromas from the rice used in brewing are fairly intense, with a long finish.

SMV: -1

Origin: Niigata ABV: 17%

HAKKAISAN KOWAGURA

Junmai Daiginjo 720ML - \$235 (SOLD OUT)



A much more fruity and expressive aroma than other Hakkaisan sakes. This is an expensive and a very hard to find sake. Silky and smooth body and an overall crisp finish.

SMV: 0

Origin: Niigata ABV: 17%

PLEASE SCROLL DOWN

Nihonshu

Junmai Daiginjo

NIFUDAZAKE TANK #132

Junmai Daiginjo 5OZ - \$22 720ML - \$77



Its not everyday you encounter a muroka nama genshu with this elegance, let alone one with rice polished to 50%. This sake is balanced, both fruity & textured while also finishing dry.

SMV: +5

Origin: Niigata

ABV: 15%

AKABU

Junmai Daiginjo 5OZ - \$47 720ML - \$165



The nose on this brew is a cool collection of grape, blueberry, green apple, kiwi, Asian pear, and sweet tomato aromas. This is one of "those kind" of sake. It's fruity, but not sweet.

SMV: N/A

Origin: Iwate

ABV: 15%

KOKURU YU ISHIDAYA

Junmai Daiginjo 720ML - \$750



Years of gentle maturation at low temperatures bring this junmai daiginjo to unparalleled mellowness and fullness of flavor, with fruity aroma and hearty acidity, light and delicate.

SMV: +3

Origin: Fukui

ABV: 15%

BORN MUROKA

Junmai Daiginjo 5OZ - \$29 720ML - \$100



There are a ton of ripe flavors to choose from honeydew melon wrapped in prosciutto, to a sweet fruit compote, to honeycomb.

SMV: +4

Origin: Fukui

ABV: 17%

BORN YUME WA MASAYUME

"Dreams Come True"

Junmai Daiginjo 1000ML - \$620



Silky mouthfeel, solid structure, and a clean cut yet edgy finish. Rich and very aromatic. In 2008, the prime minister of Japan presented a bottle of "Dreams Come True" to President Obama to celebrate his election.

SMV: +4

Origin: Fukui

ABV: 17%

KAZE NO MORI (SOLD OUT)

"Alpha Type 3"

Junmai Daiginjo 5OZ - \$27 720ML - \$95



Super effervescent with a pear flavor that bubbles on the palate. Subtle candy notes and a mineral aftertaste combine to form a sake sure to quench your thirst on a hot day.

SMV: +3

Origin: Nara

ABV: 14%

KUHEIJI BETSU ATSURAE

Junmai Daiginjo 5OZ - \$53 720ML - \$186



Scents of fragrant white flowers, shaved fennel, a dollop of peach, and light pineapple. The rice is polished down to 35%. The sake mildly coats your palate with good acidity present and lifted structure.

SMV: N/A

Origin: Aichi

ABV: 16%

KUHEIJI KURODASHO TAKO

Junmai Daiginjo 750ML - \$285



Years of gentle maturation at low temperatures bring this junmai daiginjo to unparalleled mellowness and fullness of flavor, with fruity aroma and hearty acidity, light and delicate.

SMV: N/A

Origin: Aichi

ABV: 16%

PLEASE SCROLL DOWN

Nihonshu

Junmai Daiginjo

KUHEIJI HI NO KISHI

Junmai Daiginjo

720ML - \$820



The nose on this supreme offering is a dazzling collection of lime, grape, granny smith, kiwi, bamboo, honeydew, marshmallow, mint, and orange blossom aromas.

SMV: N/A

Origin: Aichi

ABV: 16%

HINA "The Gentlemen"

Junmai Daiginjo

5OZ - \$26 720ML - \$93



Typically drier and lighter than most Junmai Daiginjo but with surprising depth. Prominent grapefruit aromas, medium-light body, clean flavors, more citrus on the finish.

SMV: +3

Origin: Kochi

ABV: 15%

YUMEBAKARI "Dreamweaver"

Junmai Daiginjo

5OZ - \$56 720ML - \$195



A sake of remarkable clarity, with a soft approach, light, spritzy citrus finish. Made just once a year in a small batch, Bijofu's masterpiece of sake making.

SMV: +3

Origin: Kochi

ABV: 15%

JIKON "Nabari"

Junmai Daiginjo

720ML - \$240



The nose on this extremely limited masterpiece is a stupendous collection of tropical fruit, white flower, pear, peach, lychee, mint, and mineral water aromas.

SMV: -6

Origin: Mie

ABV: 16%

JIKON "Tokuto Omachi"

Junmai Daiginjo

720ML - \$500



Made from 100% top grade Omachi, one of the only heirloom varieties of sake rice. There is a classy sweetness like honey which balances out impeccably with an umami.

SMV: N/A

Origin: Mie

ABV: 15.1%

JIKON "Tokujo Omachi"

Junmai Daiginjo

720ML - \$740 (SOLD OUT)



VERY LIMITED
SPECIAL EDITION

SMV: N/A

Origin: Mie

ABV: 16%

ISOJIMAN 50

"Pride of Coast"

Junmai Daiginjo

5OZ - \$46 720ML - \$162



Swirling with complex aromas of strawberry blossoms and anisette, the sake contains shades of Asian pear, guava and melon. AAA grade Yamadanishiki.

SMV: +3

Origin: Shizuoka

ABV: 15.5%

ISOJIMAN NAKADORI 35

"Pride of the Seashore"

Junmai Daiginjo

720ML - \$1100



The most labor intensive and expressive offering from Isojiman. The result is a gorgeous texture laced with notes of herbs and tropical fruit.

SMV: +4

Origin: Shizuoka

ABV: 15-16%

PLEASE SCROLL DOWN

Nihonshu

Junmai Daiginjo

ARAMASA "Veridian"

Junmai Daiginjo

720ML - \$250



You feel the flavor of yellow peach and black tea. When you drop it in your mouth, the freshness and the acidity, some sweetness spread. You also find the bitterness in it. You can distinct each taste separately, but they are well balanced. **SMV: N/A**

Origin: Akita

ABV: 13%

ARAMASA "Cosmos"

Junmai Daiginjo

720ML - \$250



The texture is smooth, and the balance of sweetness, umami, sourness, and bitterness are lovely with a sophisticated complexity. The sake is fermented in wooden barrels.

SMV: N/A

Origin: Akita

ABV: 13%

ARAMASA "Ecro"

Junmai Daiginjo

720ML - \$250



You feel the flavor of yogurt. When you drop it in your mouth, the first attack is the fresh acidity. You also feel some juiciness of fruit in it. The finish is the flavor of yogurt. The taste is pure and clear.

SMV: N/A

Origin: Akita

ABV: 13%

ARAMASA "Earth"

Junmai Daiginjo

720ML - \$250



Earth exhibits a smooth and expansive flavor. Being one of the hardest rice varieties, it matures beautifully with extended cold storage, making it a classic slow starter.

SMV: N/A

Origin: Akita

ABV: 13%

ARAMASA "Ash"

Junmai Daiginjo

720ML - \$250



Ash is crafted to maximize the potential of the Kamenoo rice. It's genetically significant and considered a legendary rice. The result is a slow starter with deep flavor development over time.

SMV: +3

Origin: Akita

ABV: 13%

DASSAI 23

Junmai Daiginjo

720ML - \$150



Yamada-Nishiki rice polished down to 23%. Delivering delicate floral aromas with a palate reminiscent of honey and an elegant lasting finish.

SMV: +4

Origin: Yamaguchi

ABV: 16%

SHISHI NO SATO

Junmai Daiginjo

5OZ - \$41 720ML - \$144



Bouquet of aromas like freshly cut apple, pear and white peach. Gorgeously expansive on the palate, layers of flavor resolving to a soft but crisp finish.

SMV: +3

Origin: Ishikawa

ABV: 16.5%

SHARAKU GOKUJO NIWARI

Junmai Daiginjo

720ML - \$330



VERY LIMITED

Yamadanishiki rice polished down to 20%

SMV: N/A

Origin: Hyogo

ABV: 16%

Nihonshu

Junmai Daiginjo

NABESHIMA "Black Label"

Junmai Daiginjo

720ML - \$800



The nose on this extremely limited masterpiece is a stupendous collection of tropical fruit, white flower, pear, peach, lychee, mint, and mineral water aromas.

SMV: -6

Origin: Saga

ABV: 16%

JUYONDAI "Extra Dry"

Junmai Daiginjo

50Z - \$113 (SOLD OUT)



It has a charming fresh green melon, soft mochi aroma, thick, highly rich taste and long lasting finish.

What is amazing is that there is a clear and fruity fragrance. Polished to 35%.

SMV: N/A

Origin: Yamagata

ABV: 15%

KYOKUKO

Junmai Daiginjo

720ML - \$221



Green apple nose with fresh cut grass. Green banana and banana custard on the palate. Very clean on the finish.

Bronze, International Wine Challenge

SMV: -3

Origin: Tochigi

ABV: 16%

ZAKU KAIZAN ITTEKISUI

Junmai Daiginjo

720ML - \$156



Nose of pear and white flowers. Lychee, mint, green apple. Bright palate and candied pineapple. Ripe, red apple. Silky textures, elegant and balanced acidity. Pure and clean.

SMV: N/A

Origin: Mie

ABV: 16%

Nihonshu

Other

NIHON SAKARI YUZU

Junmai

720ML - \$65



This is a very well-balanced Yuzushu that plays with sweet-and-sour elements in a smooth bodied flow that is bright, refreshing, and lively.

SMV: N/A

Origin: Hyogo

ABV: 8%

CHIYOMUSUBI SORAH SPARKLING

Junmai Ginjo

720ML - \$120(SOLD OUT)



Sorah is definitely ricey and does not drink fruity, sweet, or goopy. There is a welcoming hint of creaminess and some dried apple elements.

SMV: N/A

Origin: Tottori

ABV: 12%

HEIWA SHUZO TSURU UME

Kanjuku Umeshu

5OZ - \$20 720ML - \$69



The nose on this plum sake made in Wakayama, which is the heart of plum country, is a fabulous collection of plum, honey, citrus, brown sugar, and rock candy aromas.

SMV: N/A

Origin: Wakayama

ABV: 10%

NIWA NO UGUISU PINK DOBUROKU

Nigori

5OZ - \$20 720ML - \$69



The nose on this unique "sort-of-nigori" sake is a fun collection of wheat, kiwi, pineapple, vanilla, apple, cream, and rice aromas. Lower in alcohol at 6%, The flavors are outstanding.

SMV: -81

Origin: Fukuoka

ABV: 6%