

Sake Daiginjo/Junmai Daiginjo



Name	Saisei
Category	Daiginjo
Volume	720ml 1800ml
Alcohol	16.0%
Taste type	Mild
Rice variety	Yamada nishiki
Rice polishing ratio	40%
Sake meter value	-4
Acidity level	1.3

This is made by the Noto Toji, who carefully selects rice, water, and yeast using traditional methods, and then ferment and mature it at a low temperature for a long time in a brewery in the bitter cold. The taste and aroma of this Daiginjo-shu, made by the combination of "Yamada Nishiki", the king of Sake rice, and Hakusan subterranean water in the extremely cold brewery, should be regarded as a treasure.



Name	Haregiku
Category	Daiginjo
Volume	720ml
Alcohol	15.5%
Taste type	Slightly light and medium
Rice variety	Yamada nishiki
Rice polishing ratio	40%
Sake meter value	+3
Acidity level	1.3

This is made from carefully selected Yamada Nishiki, the king of Sake rice, polished to 40%, brewed with great care, and stored at low temperature. It won the Gold Medal at the International Wine Challenge 2020, the Gold Medal at the fine SAKE Award 2020, and the Gold Medal at KAN SAKE AWARD 2020.

When chilled, it pairs well with both Japanese and Western cuisine, and with raw fish and vinegar-based dishes. When lukewarm (40° C), it is an excellent partner for hot pot dishes and those with dashi broth.



Name	Nichiei
Category	Junmai Daiginjo
Volume	720ml 1800ml
Alcohol	15.0%
Taste type	Rich flavor
Rice variety	Yamada nishiki
Rice polishing ratio	50%
Sake meter value	-4
Acidity level	1.6

We pursued the harmony of umami, spiciness, and acidity in Junmai-shu, which is brewed only with rice and water. Although it is a Daiginjo-shu, the aroma is mild, and we have created a Junmai Daiginjo-shu that is unadulterated and never boring. It is a Junmai Daiginjo-shu made with care as if it were a child being raised, in keeping with the basics of Sake brewing.



Name	Kagasetsubai
Category	Junmai Daiginjo
Volume	720ml
Alcohol	15.0%
Taste type	Harmonious taste
Rice variety	Gohyakumangoku
Rice polishing ratio	50%
Sake meter value	-1
Acidity level	1.7

This is made from "Gohyakumangoku," rice suitable for Sake, and offers a clear Ginjo aroma with a light, mellow flavor. This is said to have no special charm without snow, even when the plum blossoms are in bloom, and it is truly a Junmai Daiginjo-shu that evokes the atmosphere of Kanazawa. This is a bottle to drink while enjoying the warmth of early spring.



Name	is68
Category	Junmai Daiginjo
Volume	720ml
Alcohol	15.0%
Taste type	Harmonious taste
Rice variety	Hyakumangokuno Shiro
Rice polishing ratio	50%
Sake meter value	-
Acidity level	-

This is brewed by Noto Toji using a new variety of Sake rice, "Hyakumangokunoshiro," which took 11 years to develop. It is a Junmai Daiginjo with a vanilla-like sweet aroma and a new, delicious flavor. Hyakumangokunoshiro is the best rice for Daiginjo-shu, which is made by polishing rice to 50% or more because it does not crack easily when milled. The original protein content is also lower than other sake rices, giving it a clear taste with few impurities.

Sake Ginjo/Junmai Ginjo



Name	Nichiei Namachozo
Category	Ginjo
Volume	300ml
Alcohol	14.0%
Taste type	A little dry
Rice variety	Gohyakumangoku
Rice polishing ratio	Koji rice 55%, Kake rice 60%
Sake meter value	+3
Acidity level	1.4

This is slowly matured through low-temperature fermentation. It has a fruity Ginjo aroma and a refreshing taste. The unique flavor of the Ginjo is sealed in and the flavor of the brewery's first brewing is preserved. We recommend drinking it chilled.



Name	Ishikawamon
Category	Junmai Ginjo
Volume	720ml
Alcohol	15.0%
Taste type	Sweet
Rice variety	Ishikawamon
Rice polishing ratio	60%
Sake meter value	-10
Acidity level	2.0

"Ishikawamon" is a rice specially developed for Sake. It is the result of more than a decade of collaboration between a Sake brewing company, rice farmers, and agricultural researchers. The rice has a large grain size and heart white, which makes it a good quality sake, and it is carefully polished to produce Junmai Ginjo-shu, a local sake of which we are very proud.



Name	Nakamura
Category	Junmai Ginjo
Volume	300ml 720ml 1800ml
Alcohol	15.0%
Taste type	A little dry
Rice variety	Gohyakumangoku
Rice polishing ratio	Koji rice 55%, Kake rice 60%
Sake meter value	0
Acidity level	1.6

It is characterized by its elegant aftertaste and sharpness. The slightly dry taste goes well with meals, and the deliciousness of the Sake fills the mouth at first sip, with an aftertaste that cuts through quickly, making this Junmai Ginjo-shu a Sake that can be enjoyed continuously without getting tired of drinking.



Name	ichi Tsubaki
Category	Junmai Ginjo
Volume	320ml
Alcohol	13.0%
Taste type	Sweet and high acidity
Rice variety	Gohyakumangoku
Rice polishing ratio	55%
Sake meter value	-
Acidity level	-

This is a new type of Junmai Ginjo-shu developed in cooperation with the government and a university. It uses camellia flower yeast and is popular among women. Sake rice "Gohyakumangoku" grown by local farmers is used and brewed with Hakusan subterranean water.

Sake Junmai/Tokubetsu Junmai



Name	Kinsai
Category	Junmai
Volume	720ml 1800ml
Alcohol	14.0%
Taste type	Dry
Rice variety	Contract farming rice in Ishikawa
Rice polishing ratio	70%
Sake meter value	+3
Acidity level	2.0

Made with 100% contract-grown rice that you can see the face of the producer, it is a dry sake with a refreshing aftertaste that allows you to enjoy the elegant flavor of rice. As a special gift for special occasions, it is not only a sake that is particular about its taste, but also has a beautiful appearance due to the color of gold leaf. Locally produced Kaga gold leaf is the most famous gold leaf in Japan.



Name	AKIRA
Category	Junmai
Volume	720ml
Alcohol	14.0%
Taste type	Harmonious taste
Rice variety	Contract farming organic rice in Ishikawa
Rice polishing ratio	70%
Sake meter value	0
Acidity level	2.5

It is characterized by a slightly mellow, full-bodied taste with a harmony of umami and acidity. The gentle sweetness of rice spreads slightly in the mouth, and because it is made from edible rice, it is characterized by the aroma of rice. The organic rice has been certified by JONA in 2001, ICEA in Europe in 2007 (later changed to EU certification), USDA in the U.S. in 2010, and COR in Canada in 2014.



Name	Kaminoizumi
Category	Junmai
Volume	720ml 1800ml
Alcohol	14.5%
Taste type	Slightly light and medium
Rice variety	Made in Japan
Rice polishing ratio	70%
Sake meter value	+1.5
Acidity level	1.5

This is not too sweet and has a soft aftertaste, making it the perfect Sake to drink every day. Regardless of Japanese or Western cuisine, this sake is delicious both cold and warm.



Name	Kagasetsubai
Category	Junmai
Volume	720ml 1800ml
Alcohol	14.0%
Taste type	Dry
Rice variety	Gohyakumangoku
Rice polishing ratio	Koji rice 60%, Kake rice 65%
Sake meter value	+1
Acidity level	2.0

Like a plum blossoming in the snow in northern Japan, this is light and pure, chic and refreshing. It is a Junmai-shu with a gentle taste. Only Gohyakumangoku sake produced in Ishikawa Prefecture is used for this Sake, which is carefully fermented during the cold season to produce a beautiful Sake.



Name	Marebito
Category	Junmai
Volume	720ml
Alcohol	16.0%
Taste type	Sweet
Rice variety	Mikoharamai
Rice polishing ratio	65%
Sake meter value	-2
Acidity level	2.1

Only the finest rice is used, carefully selected from rice harvested from the same terraced rice paddies as the "Mikoharamai" presented to the Pope. In order to bring out the flavor of the raw rice, it is a Junmai-shu instead of a Daiginjo, and is produced as a new type of Sake by combining wine yeast. The container is hand-hewn by "Taisha-yaki," a kiln near Mikoharamai. The unique technique of "shin-yo-de" is a unique and mysterious vessel made by firing leaves collected from the area around Keta Taisha. A serial number is placed on the bottom of each container.



Name	Shojo
Category	Junmai
Volume	1800ml
Alcohol	14.0%
Taste type	A little dry
Rice variety	Gohyakumangoku
Rice polishing ratio	Koji rice 55%, Kake rice 60%
Sake meter value	+3
Acidity level	2.0

This is a reissue of "Shojo" Sake from the Kitake (a national important cultural property), which ran a Sake brewery for about 100 years from the Meiji era to the Showa era. It is made with the help of a university's yeast strain that came from the Kitakey's yeast lineage. It has a mild taste and is easy to drink with meals.

Product list



Name	Nakamura Sourei
Category	Junmai
Volume	720ml 1800ml
Alcohol	14.0%
Taste type	A little dry
Rice variety	Gohyakumangoku
Rice polishing ratio	Koji rice 55%, Kake rice 60%
Sake meter value	+3
Acidity level	1.5

As the name “Sourei” suggests, it is a Junmai-shu with a refreshing and crisp taste and aroma. Its elegant aroma and light flavor make it easy to pair with any meal.



Name	Miyakohomare Junmai
Category	Junmai
Volume	2000ml
Alcohol	14.5%
Taste type	Slightly light and medium
Rice variety	Made in Japan
Rice polishing ratio	70%
Sake meter value	+1
Acidity level	1.5

It is a Junmai-shu with a slightly light flavor. It has a soft aftertaste and is ideal as an everyday Sake, while taking advantage of the richness and umami of the rice.



Name	Kaga no Yuki Sake
Category	Junmai
Volume	180ml
Alcohol	13.0%
Taste type	Sweet
Rice variety	Gohyakumangoku, etc.
Rice polishing ratio	Koji rice 60%, Kake rice 70%
Sake meter value	-7
Acidity level	2.3

This is delicious as ice sake or cold Sake. Ice Sake can be frozen in the freezer and served as a sherbet. For chilled sake, refrigerate to bring out the aroma and flavor. The standard freezing time is 3 to 4 hours in a household refrigerator (-15° C).



Name	Haregiku
Category	Tokubetsu Junmai
Volume	720ml 1800ml
Alcohol	15.5%
Taste type	A little dry
Rice variety	Made in Japan
Rice polishing ratio	60%
Sake meter value	+1
Acidity level	1.7

Sake rice is polished to 60% and fermented at low temperature for a long period of time with yeast used for ginjo-shu brewing to bring out its aroma and flavor. It has a deep flavor unique to Junmai-shu and a moderate sharpness that complements any dish.

It won the Gold Medal at the International Wine Challenge 2020, the Gold Medal at the fine SAKE Award 2020, and the Gold Medal at KAN SAKE AWARD 2020.



Name	Nakamura Muroka
Category	Tokubetsu Junmai
Volume	720ml 1800ml
Alcohol	16.0%
Taste type	Dry
Rice variety	Gohyakumangoku
Rice polishing ratio	Koji rice 55%, Kake rice 60%
Sake meter value	+3
Acidity level	2.0

It has a clean taste that brings out the flavor of the rice, and the aroma is mild and elegant. It is unfiltered so that the true essence of Sake can be felt. It is made to be enjoyed with meals without getting tired of drinking.

Sake Honjozo/Tokubetsu Honjozo



Name	Tuzumi
Category	Honjozo
Volume	1800ml
Alcohol	14.0%
Taste type	Dry
Rice variety	Contract farming rice in Ishikawa
Rice polishing ratio	Koji rice 65%, Kake rice 70%
Sake meter value	+3
Acidity level	2.0

The dry Sake with a moderate richness, slowly brewed and matured at low temperatures. While retaining the original flavor of Sake, its dryness, deliciousness, and sharpness make it a perfect match for any dish.



Name	Honjozo Ei
Category	Honjozo
Volume	1800ml
Alcohol	15.0%
Taste type	A little dry
Rice variety	Contract farming rice in Ishikawa
Rice polishing ratio	Koji rice 65%, Kake rice 70%
Sake meter value	+3
Acidity level	2.0

It is characterized by a light, dry taste that is suited to the modern eating and drinking scene. The first sip is delicious, and after that, it is refreshing, so you can continue drinking without getting bored.



Name	Tarou
Category	Tokubetsu Honjozo
Volume	720ml 1800ml
Alcohol	14.0%
Taste type	Dry
Rice variety	Gohyakumangoku
Rice polishing ratio	60%
Sake meter value	+8
Acidity level	2.0

This is characterized by a sharpness that never gets old the more you drink it. It has a strong flavor that is perfect for festive occasions.

Sake Futsu



Name	Kaminoizumi Karakuchi
Category	Futsu
Volume	720ml
Alcohol	15.5%
Taste type	Slightly light and dry
Rice variety	Made in Japan
Rice polishing ratio	-
Sake meter value	+3
Acidity level	1.2

It has a clean taste with the flavor of rice. It goes well with fatty grilled fish and dishes with soy sauce. It goes well with warmed sake, from lukewarm to hot.



Name	Kikuzake
Category	Futsu
Volume	1800ml
Alcohol	15.0%
Taste type	A little dry
Rice variety	Contract farming rice in Ishikawa
Rice polishing ratio	70%
Sake meter value	+4
Acidity level	2.0

It has a light aftertaste that finishes lightly with a sense of umami so that the flavors of the food can be fully appreciated. This sake is suitable for a variety of drinking occasions.



Name	Onikoroshi Karakuchi
Category	Futsu
Volume	2000ml
Alcohol	14.5%
Taste type	Light and dry
Rice variety	Made in Japan
Rice polishing ratio	-
Sake meter value	+5
Acidity level	1.1

It is carefully brewed from polished rice and carefully finished by skilled brewers. It is a dry Sake with a deep umami flavor that connoisseurs will love. The flavor is enhanced when the sake is heated.



Name	Tsukinomusashino
Category	Futsu
Volume	2000ml
Alcohol	14.5%
Taste type	Light and slightly dry
Rice variety	Made in Japan
Rice polishing ratio	-
Sake meter value	+2
Acidity level	1.1

It is a light, slightly dry sake that can be enjoyed every day, and you will never get tired of drinking it. It is a sake that goes well with home cooking.



Name	Otokoyama Tanrei
Category	Futsu
Volume	2000ml
Alcohol	13.5%
Taste type	Light and medium dry
Rice variety	Made in Japan
Rice polishing ratio	-
Sake meter value	+2
Acidity level	1.1

Polished rice is carefully brewed and finished by skilled brewers. Enjoy its natural aroma and mild taste. The flavor is enhanced when the Sake is heated.



Name	Miyakohomare Karakuchi
Category	Futsu
Volume	2000ml
Alcohol	14.5%
Taste type	Light and dry
Rice variety	Made in Japan
Rice polishing ratio	-
Sake meter value	+5
Acidity level	1.1

This Sake has a clean, refreshing taste, but boasts a deep, robust flavor and a smooth throat. You can fully enjoy its crisp and dry flavor.



Name	Kaminoizumi Genshu
Category	Futsu
Volume	720ml 1800ml
Alcohol	18.5%
Taste type	Slightly rich, slightly sweet
Rice variety	Made in Japan
Rice polishing ratio	-
Sake meter value	-3
Acidity level	1.5

You can enjoy the strong, robust flavor and mellow aroma unique to sake in its original state. It can be enjoyed in a wide variety of ways, including straight, on the rocks, or with water. If drunk chilled, it goes well with rich dishes.



Name	Miyakohomare Genshu
Category	Futsu
Volume	2000ml
Alcohol	18.5%
Taste type	Slightly rich, slightly sweet
Rice variety	Made in Japan
Rice polishing ratio	-
Sake meter value	-3
Acidity level	1.5

You can enjoy the strong, robust flavor and mellow aroma unique to sake in its original state. It can be enjoyed in a wide variety of ways, including straight, on the rocks, or with water. It can be served cold in summer or at room temperature in winter, and can be enjoyed in any season.

Whiskey



Name	Bushu
Category	Blended whiskey
Volume	700ml
Alcohol	43.0%
Aroma/Body	Moderate/Slightly light
Raw materials	Malt, Grain

It is a combination of several whiskeys, aged in oak barrels. Its well-balanced flavor and softly sweet aroma can be enjoyed even by whiskey novices. Highball, mixed with sparkling water, is a perfect match with food. It is especially good with spicy food such as herbs and pepper.



Name	Musashi
Category	Blended malt whiskey
Volume	700ml
Alcohol	43.0%
Aroma/Body	Slightly complex/Slightly rich
Raw materials	Malt

This is a richly flavored blend of several malt whiskeys. Enjoy the complex flavor with a gorgeous, deep aroma and the characteristics of each malt peeking out from the bottle. Please try it straight first and enjoy the aroma of pear, green apple, and vanilla. It also goes well with sweets.

Liqueur



Name	Bairy
Category	Plum wine
Volume	150ml 500ml 1800ml
Alcohol	12.0%
Taste type	Sweet and smooth

Brewed with ripe Japanese plums, this is smooth, refreshing, and well-balanced. It is blended with Sake made from premium sake rice, which gives it its aroma and richness. It is recommended to drink straight, on the rocks, or with soda.



Name	Koori Bairy
Category	Plum wine
Volume	180ml
Alcohol	9.0%
Taste type	Sweet and rich

This is to be frozen in the freezer. Please eat a little at a time in ice form, and when it becomes sherbet-like, stir and drink. If it does not freeze, shake it lightly. The standard freezing time is 3 to 4 hours in a household refrigerator (-15° C).



Name	Maroyaka- Plum, Yuzu, Blueberry, Apricot
Category	Liqueur
Volume	1000ml
Alcohol	10.5%

These are made from 100% carefully selected Japanese fruit and carefully soaked. Enjoy the natural coloring without coloring agents and the flavor of the fruit as it is.

Plum is made from Shirakaga plums produced in Gunma Prefecture and is characterized by its refreshing, sweet and sour taste and soft aftertaste. Enjoy it on the rocks.

Yuzu can be served on the rocks, with water, or with hot water on cold days to further enhance the aroma.

Blueberry can be enjoyed with carbonated water for a more fruity and refreshing taste.

Apricot is recommended as an aperitif, served chilled and straight. Please enjoy its sweet and sour taste and mildness.



Name	Koori Bairy
Category	Liqueur
Volume	1000ml
Alcohol	25.5%

No sweeteners or acidifiers are used so that the true flavor of the lemon can be felt. The sourness of the 34% juice goes especially well with fatty meat dishes and Chinese food.

The simplicity of this drink allows for many variations in its arrangement. You can add frozen lemon, add salt to the rim of the glass, or add sweetness by mixing it with your favorite carbonated beverage.