



Sake

AND BEER



CHOYA UME/UMESHU

Umeshu is a traditional Japanese liqueur made from ume fruit. A perfect balance between ume extract and alcohol is achieved by aging the whole fruit, with the stone still inside. The delicious tang of Umeshu comes from citric acid in the fruit, and the refreshing flavour stimulates the appetite. Umeshu also contains malic and succinic acids. Refresh yourself by enjoying a glass of Umeshu when feeling tired. The addition of alcohol to the fruit during production means that the ume flavour can be extracted not only from the flesh and skin but also from the stone. It is this process which gives CHOYA Umeshu its unique fruity bouquet, with notes of almond and marzipan.



SHIRAYUKI

"SHIRAYUKI" SAKE was first produced in 1550 in the district of NADA (near Kobe) which has long been famed as the home of SAKE. The Sakes brewed there have enjoyed the public appreciation as the best of all as noted by traditional adage, "NADA-Nü KI-IPPON" in Japanese that means "NADA's, the Purest".

We may well say that NADA is to Sake what SCOTLAND is to Whisky, COGNAC to Brandy and MUNICH to Beer. NADA owes its intrinsic prominence in brewing to "MIYAMIZU," the Divine Water which is obtained from the shallow underground flow of water infiltrated through the layers of sand and shells while coming down from the granite hills of Rokko Mountains; it is of the superb and incomparable quality for brewing Sake with. Moreover, the best quality of rice suitable for the brewing is harvested in the local fields.

The longevity of a brand as of "SHIRAYUKI" for over four centuries, however, does mean so much of an exception and a distinction even in NADA. It is for the Brewery's firm conviction and tireless effort that awarded them with such a splendid fortune as theirs. Although it has been an established habit with the Japanese to drink Sake warmed up moderately by putting the small pot of it in hot water for some minutes, thanks to the improved modern method of brewing, it has become a very fine enjoyment to take it chilled or use it as the base for Cocktails with other liquors as well as "On the Rocks."



MIZBASHO

The brand name Mizubasho is inspired by the "Mizubasho" flower which blooms in the ūze valley. By combining craftsmanship with innovation, This sake can be enjoyed as you would enjoy a fine glass of wine.

Ginjo: Brewed using Yamada Nishiki rice milled down to 50% (Oaiginjo level). Light and Smooth. Fruity but Elegant. Oelicate sweet entry, Ory crisp finish. No harsh Alcohol taste, which is very usual for most sake. This can be introduced to beginners and wine drinkers. **Jun DaiGinjo:** The rich, creamy flavor comes from the rice grain and the delicate sweetness is from the water we use for brewing. These are balanced and give a complexity which appeals to consumers of ali tastes.



HATSUMAGO

Junmai: Hatsumago translates directly to "First grandchild". This sake brand became really famous in Japan as a gift item for families celebrating their first grandchild. Clear with a faint silvery straw cast. Pure ripe pineapple, anise, and apple custard tart aromas with a fruity medium-to-full body and creamy vanilla pudding, green apple, praline, and pepper accented finish. A delicious and explosively flavorful "Classic" sake.

Junmai Dai Ginjo: This brewery is known for their strictly traditional style of making TRUE SAKE for generations. This sake is the brewery's pride and joy. SHOZUI is very aromatic, delicate and refined. Pure ripe pineapple, anise and apple custard tart aromas with a fruity medium-to-full body and flavors of creamy vanilla pudding, green apple and praline with a pepper-accented finish.



KATANA

Clear with a nickel cast. Aromas and flavors of creamed cereal, yam, coconut milk, and spiced papaya with a silky, dry-yet-fruity medium body and a tangy, tropical citrus, radish, and turnip accented finish. Nice range of flavors to complement Japanese cuisine.



HANANOMAI

This ginjo level sake is also nama chozo-meaning it is pasteurized only once. The result is a sake with a very fresh and deep variety of flavor whose enjoyment increases with every glass.



HATSUMAGO JUNMAI

The brewery, located in the cool coastal area of northern Japan, has focused on the traditional Kimoto-brewing method for 100 years. This labor-intensive production style shows the commitment to quality by the founder and it hasn't changed from the inception of the brewery. Don't let the name “grand-children” fool you because its authentic medium body sake fit for seasoned tasters. The fruity flavors are a great representation of authentic brewing and the name implies infinite commitment to the quality.



HIRO

Premium Japanese
sakes that are gluten-free
with no additives, no added sugar,
preservative-free, histamine-free,
and no sulfates.

Hiro Red Junmai Sake

A classic, everyday sake made in a pure,
traditional style. It's smooth, straightforward,
and versatile.

Hiro Blue Junmai Ginjo Sake

A refined sake with a lighter, more delicate
character. It's crafted for a
smoother, more elegant drinking experience.

Hiro Gold Junmai Daiginjo

The most premium sake in the Hiro lineup,
made with exceptional care for a truly refined
experience.

Hiro Saketini – Watermelon & Black Cherry

Ready to sip straight from the can,
Hiro Saketini blends premium
sake with refreshing fruit flavors for
a modern twist on a martini.



KUROSAWA

Nigori: This is not your prototypical nigori as it is more misty than a white rush. The nose on the semi-cloudy Ginjo nigori that is milled to 50% is a light collection of creamcycle, star fruit, citrus, and cream aromas. Talk about a suave and very elegant slightly misty sake. it is very easy on the palate with layers of gentle flavors such as melon, star fruit, cream, and hint of citrus.

And as nigoris go this delicate brew is semi-dry and that is a rarity in the unfiltered category. The importer says that she likes to slightly warm it too!

Junmai Kimoto: Full-bodied and earthy, yet light. it is exquisitely balanced and masterfully brewed as the almighty sake. Served hot, cold or at room temperature. **DaiGinjo:** Specially brewed to celebrate the 10th Anniversary introduction of Kurosawa Brewery to the United States. Because of the success with the product, we will continue the sales of this product after this anniversary year. Ultimately smooth and delicate with trace hints of pear, butter, and floral overtones. The Miyama Nishiki sake rice is carefully polished to 49% of its original grain and artisan brewed using true traditional Japanese methods.



KENBISHI KUROMATSU

This is a masterpiece that draws out the rich flavor of rice. Sharpness of the flavor leaves a pleasant aftertaste.

Rich aroma spreading through your mouth the moment you put it in. This is a masterpiece that draws out the rich flavor of rice.

Strong umami combined with sourness and dryness forms layers in mouth.

Sharpness of the flavor leaves a pleasant aftertaste.



KIZAKURA NIGORI

This is our new challenge,
called "Kyoto Fusion Sake"

ORIGINAL NIGORI: Nigori sake is roughly filtered, and often called cloudy sake in English. Normally, once the fermentation is finished, sake is pressed and divided into clear sake and white sake lees by filtration. To make Nigori Sake, coarse filters are used to allow small sake lees to remain in the sake. Kizakura Nigori sake has a fresh & light flavor, and low-alcohol content. It has a semi sweet and sour taste and it should be easy to be taken by sake beginners and women.

MATCHA NIGORI: Kizakura twists traditional sake with a new flavor of Kyoto Matcha. It has a light Matcha flavor with milky and sweet honeydew flavor with a hint of pistachio.

COCONUT NIGORI: The combination of fresh coconut aroma, sweet taste and creamy texture is something new and delicious! Kizakura Coconut Nigori has rounded sweetness from rice and coconut, which plays wonderful chord. Soothing and silky nigori is an inventive infusion of sweet coconut.

SAKURA: "Sakura" means cherry blossom. After passing strict winter, it blooms only for about two weeks. This aspect looks very tempting to Japanese people and they cherish as the embodiment of mystic and fleeting things from the ancient time.



KIZAKURA YUZU SHUWA

Yuzu, Japanese citrus has been cherished by Japanese people from 1000 years ago. Its refreshing taste is one of the essential materials in Japanese food culture. Squeezed juice for seasoning of salad, a slice of peel for Oden, and Japanese lemonade with Yuzu pulp. Nothing goes to waste. The flavor of Yuzu is famous for its healing and relaxing effect as well.

Sweetness is saved by the acidity and the scent of Yuzu. Citrus scent will back up the taste of food.



KIZAKURA PURE JUNMAI

Pure represents not only the ingredients, but also the purity of Kizakura's brewers' principle for brewing sake. Upholding the highest standards from polishing the rice to making Koji to fermentation.

Brewed with select rice which is produced in Japan, fine water or "Fushimizu" from Kyoto, and Kizakura's original Junmai yeast.

The taste is an authentic - grainy, semi-dry and crisp with a short finish.



KIZAKURA STARS

Kyoto is known for its historical streets,
protected from the influx of high structures.
Thanks to this, the city enjoys a beautiful view of
the night sky.

When gently shaking this bottle, you'll notice the
cloudiness elegantly spreads, reminiscent of the
Milky Way and with the tiny bubbles
representing its twinkling stars.

The sake has a smooth, refreshing mouthfeel
with natural bubbles derived only from
fermentation. It boasts a semi-sweet taste like
white flowers and a hint of rice with a crisp
finish.



KIZAKURA HANA

JUNMAI GINJO

This sake is made with our original yeast derived from actual yellow cherry blossoms in Kizakura. Since the alcohol content is 12% and it tastes sweet, we recommend using wine glass which has you enjoy the fruity aroma.



KI AKURA S

JUNMAI DAIGINJO

The "S" represents special sake to enjoy slowly on Saturday and Sunday.

This sake is made from 100% of Yamadanishiki rice. The rice polish ratio is 50%. The sake is fermented at a low temperature around 10°C, and takes longer time compared with usual sake.

Since it is aromatic, you can enjoy an exclusive taste of the Yamadanishiki. Please enjoy our "S" on your special occasions!



YAEGAKI

Ki-ippon Dry Sake: The world's best ingredients and time-honored traditions are what make the classic taste of California Ki-ippon Dry Sake so unique. Only the best quality California rice is used in the all natural, Preservative-free fermentation process. Hot or cold.

Kura-bin: The true revival of the classic sake from samurai era. Gentle aroma yet full flavor with clean finish will harmonize with any Asian cuisine. **Nigori:** opaque creamy white ivory color. Aromas of freshly sliced red radish, white peppercorn, fish tank water, and ripe pineapple husk with a lightly chunky, fruity medium body and a mango, chalk, and pineapple sauce finish. Enjoy with fruits. Also, enjoy with kimchi and curry dishes.



YAEGAKI

Yaegaki: YAEGAKI Dry represents the top of YAEGAKI's domestic sake line. it is made with rice polished to the extent that the nearly 40% of each grain has been polished away, and is brewed at a low temperature for a long period of time. Full-bodied and slightly acidic, YAEGAKI Dry goes well with a wide variety of foods.

Mirin-Sweet: Mirin adds a sweet flavor to sauces and glazes. it is a great substitute for sherry or white wine with suger and it also gives a nice glaze to teriyaki and BBQ sauces.

MU Junmai-Dai-Ginjo: Winner of Gold medals in the Monde Selection, 8 consecutive years. üne of the finest cold sake available in the world. Fruity, dry and perfectly balanced.



KUROSAWA KIMOTO JUNMAI

More than any other of our products, Junmai Kimoto CLASSIC represents the characteristic flavor of Daishichi. This junmai kimoto has been specially brewed for true connoisseurs of sake. Rich and deeply flavored, it is matured for a full extra year. Intended to be appreciated at room temperature or gently warmed, this is a sake with a classic character. Calming mineral fragrances with creamy overtones produce soft, swelling flavors in which all the elements are harmonized.



NINKI-ICHI DAIGINJO

Clear with a nickel cast and a fine mousse.
Aromas of white chocolate, on nut ume plum,
and apple jelly with a fruity, frothy light body
and a breezy pear, spiced apple and radish
finish.



OKUNOMATSU

Tokubetsu Junmai: Brewed using rice which has been polished to GINJO standards, you will experience the superior impact and aftertaste of this sake from the first sip. Due to its fruity and light Koji flavor, this Tokubetsu or "Special" Junmai is often favored by many sake connoisseurs, newcomers and women alike.

Ginjo: The moment you taste this sake, you will experience a refreshing Ginjo flavor that spreads throughout your mouth and leaves a refreshing aftertaste. Ginjo sake is known for its complexity, depth, range of interesting and diverse flavors and, above all, its balance between acidity and sweetness.

"G2" Ginjo: "G2" means "Double Ginjo." To make G2, Junmai sake is distilled, then added to the same batch to make it "Ginjo" Sake. The result is an aroma that is much stronger and sweeter

Premium Sparkling: A light, dancing nose of melon and honey melds into a youthful, nubile flavor with a slight grape-like sweetness. This soon melts, surrounded by a dancing, champagne-like liveliness from the gentle carbonation.



HOMARE

Junmai Shu Aladdin: Sweet and citrusy junmai blend made with yuzu. Easy and uncomplicated.

Nigori: This nigori has a rich taste with mild sweetness and a fresh aroma of banana and pear. it goes well with any Japanese meal. ideal for gifts and parties.

Strawberry Nigori: Experience a perfect balance of sake liqueur flavours with Homare's strawberry nigori sake. This sake beautifully combines the mellow, sweet, and full-bodied flavour of unfiltered nigori sake with the refreshingly tangy and sweet flavour of strawberries for a sake liqueur that will appeal to fans of sweet and fruity drinks alike. Enjoy on the rocks or with milk, and be sure to shake well before opening.

Chocolat Nigori: Made from nigori sake and carefully selected chocolate syrup. Creamy texture of nigori sake and rich sweetness and gentle bitterness from chocolate create an enticing new flavor.



KUKAI MANGO NIGORI

The slight tartness of fresh young mangoes
complements the smooth and creamy texture of
Nigori Sake.



KAGATOBI ORGANIC

Brewed only with organic sake rice from our contract farmers, this Junmai sake has gentle cereal and earthy aroma with a mild mouthfeel, it has a good balance of Umami, acidity and bitterness. Pair well with mildly flavored dishes creamy sesame sauce, vegetable dishes and Tofu



NARAMA

Approximately 90% of ali sakes go through charcoal filtration to strip down the color and smells. Muroka means that the sake has not gone through charcoal filtration. This results in a sake that may be slightly yellow, with a strong aroma. Case in point, this Naraman is slightly yellow and smells like milk. Enjoy this structurally sturdy sake, that has a long finish and high ABV of 16% chilled with tasty morsels like olives, beef jerky and dried squid.



ITAMI ONIGOROSHI

Itami Onigoroshi is a refined sake from Itami, the historical birthplace of sake with more than 450 years of brewing tradition. It is pleasantly aromatic and ultra-dry.



SHIRAKAWAGO

Rice: Hida Homare milled to 55% This simple Ginjo nigori is a creamy coconut si ide wrapped in a milky mouth with a great finish, fairly non-descript and clean. With a nose of rose pedals and raisins, this nigori has a smooth texture and a silky finish of vanilla, coconut and cream. The viscosity is a bit thin, but the abundance of rice flavorings makes for a clean finish. This nigori is semi-sweet, thin and slippery.



KATANA EXTRA DRY

Named for the famed samurai broadsword, 'Katana' Junmai Ginjo is similarly sharp, dry and bold.

Full bodied with notes of melon and almond, an excellent pairing for richer cuisine like yakitori.

Made from local Shizuoka rice polished to 60%.



KIRI KITAYA

Apple: Perfectly Balanced, Rice-Forward with Crisp Apple Undertones, Clean Finish. **Mango:**

Perfectly Balanced, Rice-Forward with Ripe Mango Undertones, Clean Finish.

Pear: Perfectly Balanced, Rice-Forward with Mellow Pear Undertones, Clean Finish. **Peach:**

Perfectly Balanced, Rice-Forward with Tangy Peach Undertones, Clean Finish.



CRYSTAL LAKE

Crystal Lake Plum Wine is a bright golden color with aromas of cherry bubblegum, soy, melon ice, & nougat with a sweet medium body & a cherry berry candy finish. The sweet & confectioned flavors pairs nicely with cheese & nuts!



OKUNOMATSU

Okunomatsu imo o4 is a premium sweet potato shochu. it is a collaboration between a Shochu maker in Kyushu (Southern part of Japan), and a Ginjo Sake brewer at Okunomatsu Sake Brewery. Since the shochu base has been carefully created in the warm climate in Kyushu, it is matured and perfected in the Northern winter brewery in Fukushima. Sweet potato Honkaku-shochu (single-malt shochu) is a shochu that is enjoyed amongst connoisseurs of both Western and Japanese spirits.



SATSUMA MURA

Satsuma Mura, a traditionally distilled honkaku imojochu from Kagoshima, is a mouthful of complications. A fragrant, earthy nose as if you'd just sliced a freshly unearthed sweet potato promises a rich flavor that this shochu delivers without reservation. The first sip is sharp, spiced and biting on the palate. This mellows into herbal undertones followed by a flood of sweetness before a lingering herbal tartness settles. The earthiness infuses the mouth, especially toward the back where bitterness is most apparent. If you manage to keep the spirit forward on your tongue you'll miss this bitter complexity, but will be rewarded with a warm sweetness. It's a tough call which way to go, but the great thing about it is you can alternate from sip to sip. You're not committed to one experience.



ZUISEN AWAMORI

This is a mild Awamori as they go, which means its quite a bit more flavorful than other types of shochu. This may be a nice introduction to Awamori for those who have discovered shochu and want to explore its diversity. As with ali Awamori, this is a nice drink on the rocks or with water. Zuisen is perhaps the largest distiller of Awamori in Okinawa. This Hakuryu represents their entry level Awamori, though they have domestic varieties that are aged for more than 20 years. Like ali Awamori, this represents a full flavored spirit with a great deal of complexity.



KIRISHIMA TSU NO

This handy bottle itself is the original bottle of Kizakura. You can enjoy the sake directly after you open the cap. Kizakura created this compact design in hopes that more people can casually enjoy high grade sake.



KURO KIRISHIMA

Kura Kirishima is a nice, relatively smooth entry into the world of imo shochu thanks to the rice content. With a soft, faintly yammy nose, the first thing that strikes you about the flavor is that it's much richer than the barley or rice shochus. The taste is just a hint smokey, lightly sweet, with an underlying complexity that's difficult to describe (I'll amend this with a future tasting). It's still clear so the rich flavor is unexpected. There is an almost warm mouthfeel despite the ice with the pleasant aftertaste of melon. it lingers unobtrusively on the pallet until you take a bite or have another sip.



AKA KIRISHIMA

Aka-Kirishima is named after its feature ingredient, the Murasakimasari variety sweet potato, which contains an abundance of polyphenols, the source of its red color. With graceful sweetness and an elegant aroma coming from the starchy and aromatic Murasakimasari, Aka Kirishima is widely enjoyed as a drink to accompany food.



KIGEN CUP

Light and smooth. Easy-going beverage with a refreshing body and fruity flavor. Highly recommended for casual drinking. ALC 13.5%.

While the samurai no longer exist, their code of “Bushido” (The Way of the Warrior) is still very much a part of Japanese society and culture—inspiring a sense of loyalty, dedication and courage across all walks of life.

The samurai image adorns KIGEN Sake Cup to honor the loyalty and dedication of our brewers to their craft, as well as their courage to face the challenge of providing a more easygoing sake that can be enjoyed by both the Japanese and American audience alike.



SHIROKIRISHIMA SHOCHU

A honkaku shochu using the ideal sweet potatoes and white koji carefully prepared with natural water. It offers a rich sweet potato flavor and a gentle aroma.



SATSUMA MURA IMO SHOCHU

This shochu that made Nishi Shuzo famous throughout Japan. This luscious white koji shochu is approachable, yet complex. It hits you first in the nose with a faintly roasted sweet potato aroma. Not as pronounced as some other roast-evoking shochus, but more subtle and discrete. The white koji and atmospheric distillation combine to give Satsuma Hozan a buttery mouthfeel while providing floral, aromatic flavors that are slightly sweet with the roasted flavor appearing in the middle of the sip. An herbal, earthy finish leaves you with a broad flavor spectrum from this shochu, which has much more complexity than other white koji imo shochus.



PULPY FRUIT SAKES

Fun unique sakes with natural flavor.
Pulp mandarin orange, grapefruit and sake,
pineapple based on Junmai Sake with unique
bottle shape like real orange, very fresh taste and
surprisingly pulpy.



KAWABA BEER

100% malt beers, using only the finest imported ingredients from Germany, combined with the sweet natural spring waters of glorious Mt. Hotaka.

SNOW WEIZEN: A refreshing and smooth wheat beer. Starts with a soft subtle entry on the palate. Develops into a round full-bodied weizen with a sweet, slightly citrus finish. Enjoy with lighter seafood dishes.

SUNRISE ALE: A beautiful amber ale with a strong floral aroma and caramel hop color. Appetizing, malty and crisp with a slight bitter entry and a sweet round aftertaste. An excellent pairing with thick flavored dishes such as grilled meat & vegetables.

PEARL PILSNER: Refreshing and clean with a subtle sweetness of rice and very little

bitterness.

Brewed using rare local rice called “YUKIHOTAKA” as a secondary ingredient (24% of total). Well-balanced rice and barley flavor. Pairs perfectly with any delicate Japanese food and other dishes using rice.

TWILIGHT ALE: A new style of beer called “JPA” (Japanese Pale Ale). Refreshing and crisp. Bitter than other Kawaba beers but light hop aroma and soft bitterness compared to regular Pale Ale or IPA (India Pale Ale). An excellent balance of bitterness, sharpness and UMAMI.

