SAKE CATALOGUE

CONTINUOUS

ozawa Canada Inc.

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Ozawa Alc Selection

Last Updated **10/19/2026**

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Beer

Orion The Draft Bottle

AL-1030 Okinawa

Type	Lager	Size	633ml	Units/CS	12	abv	5.0%

Orion DRAFT BEER offers mild taste and crisp aftertaste developed in the semitropical climate. It is invigorating, and yet has rich body that only beer can offer. It goes well with any dish, not to mention Okinawan cuisine, bringing out the best of each dish and stimulating appetite.

Orion The Draft Can

AL-1031 Okinawa

Type	Lager	Size	500ml	Units/CS	24	abv	5.0%

Orion DRAFT BEER offers mild taste and crisp aftertaste developed in the semitropical climate. It is invigorating, and yet has rich body that only beer can offer. It goes well with any dish, not to mention Okinawan cuisine, bringing out the best of each dish and stimulating appetite.

Orion The Draft Bottle

AL-1032 Okinawa

Type	Lager	Size	334ml	Units/CS	24	abv	5.0%

Orion DRAFT BEER offers mild taste and crisp aftertaste developed in the semitropical climate. It is invigorating, and yet has rich body that only beer can offer. It goes well with any dish, not to mention Okinawan cuisine, bringing out the best of each dish and stimulating appetite.

Godspeed Black Lager

AL-1015 Toronto

Type	Draft	Size	355ml	Units/CS	24	abv	4.7%

Having a relatively low alcohol content, this Black Lager is approachable and offer asmooth, full flavour without being excessively heavy. Dark Lagers boast a rich taste due to theroasted malt profile. However, it maintains a lighter lager character and is well-balanced with a mild hop bitterness.

Beer

Hitachino Saison du Japon

AL-1300 Ibaraki

Type	Saison	Size	330ml	Units/CS	24	abv	5.0%

This saison beer is brewed with rice koji, an essential ingredient in sake brewing.It is characterized by the sweetness of the rice malt and the natural sourness ofthe fermentation process.(Serving Temperature: 6 – 9°C)

Hitachino White Ale

AL-1301 Ibaraki

Type	Wheat	Size	330ml	Units/CS	24	abv	5.5%

Wheat beer with coriander, orange peel, nutmeg, etc. It has a fresh aroma anda soft taste. (Serving Temperature: 6 – 9°C)

Hitachino Red Rice Ale

AL-1303 Ibaraki

Type	Ale	Size	330ml	Units/CS	24	abv	7.0%

This beer is brewed with red rice, which has been used since ancient times. It ischaracterized by its light red color and fruity aroma.. (Serving Temperature:10°C)

Hitachino Dai Dai (Orange) Ale

AL-1304 Ibaraki

Type	IPA	Size	330ml	Units/CS	24	abv	6.2%

This IPA has a fruity, refreshing aroma and a delicious flavour, made with Fukurai mandarins produced in Yasato, at the foot of Mt. Tsukuba, and citrushops that enhance the aroma. (Serving Temperature: 10°C)

Hitachino Lager

AL-1308 Ibaraki

Type	Lager	Size	330ml	Units/CS	24	abv	5.5%

This light-colored, bottom-fermented beer has a mellow malt flavour and arefreshing aroma from the aroma hops. Enjoy its crisp and fresh taste. (ServingTemperature: 6 – 9°C)

Hitachino Non Ale

BV-5000 Ibaraki

Type	Non Alcoholic	Size	330ml	Units/CS	24	abv	.3%

This beer-flavored beverage is made from only carefully selected malt and hops, preserving the original flavor of beer, and tastes just like real beer. It contains 0.3% alcohol.

Chu-Hi

Takara Chu-hi YAMANASHI Peach

AL-3080

Type	Chu-Hi	Size	350 ml	Units/CS	24	abv	4.0%

Made of carefully selected peach juice from Yamanashi, a famous peach production center in Japan Features the fruity aroma and flavor of white peaches

Takara Chu-hi MIYAZAKI Mango

AL-3083

Type	Chu-Hi	Size	350 ml	Units/CS	24	abv	4.0%

This 4% alcohol chu-hi is made with mangoes from Miyazaki, one of Japan’s premier mango-producing regions, and is characterized by its vibrant sweet aroma and rich flavor.

Takara Chu-hi OKINAWA Pineapple

AL-3082

Type	Chu-Hi	Size	350 ml	Units/CS	24	abv	4.0%

Made of carefully selected pineapple juice from Okinawa, a famous pineapple production center in Japan Features a sour aroma and taste of Okinawa pineapple.

Takara Chu-hi SHIMANE Shine Muscat

AL-3081

Type	Chu-Hi	Size	350 ml	Units/CS	24	abv	4.0%

Made of carefully selected Shine Muscat juice from Izumo City (Shimane), a famous grape production center in Japan Features a mellow and lush flavor of Shine Muscat.

Sake

Sho Chiku Bai Kasen Gokai Sake - 18L

AL-3113 Kyoto

Type Aruten | Size 18L | Units/CS 1 | abv 15.0%

Sho Chiku Bai Kasen Gokai is a traditional sake crafted by Takara Brewery in Fushimi, Kyoto. It features a crisp, dry profile with a smooth, savory finish that highlights the essence of pure rice brewing. Best enjoyed warm to fully appreciate its mellow umami character, this sake pairs well with simply seasoned dishes such as grilled fish.

Sho Chiku Bai Jyosen Sake

AL-3112 Kyoto

Type Futsushu | Size 720 ml | Units/CS 12 | abv 15.0%

Brewed with “Kuratsuki Hanbei Yeast,” this sake offers a smooth, mellow taste that highlights the rich flavour of rice. Full-bodied yet crisp, it enhances any meal and brings people together. Shochikubai continues to refine its craft, sharing the joy of sake with the world while shaping the future of sake culture.

Sho Chiku Bai Mio Sparkling Sake

AL-3040 Hyogo

Type Sparkling | Size 300ml | Units/CS 12 | abv 5.0%

MIO is a festive, sparkling sake, bright with aromas of peach, ripe persimmon, freesia, and fresh bread. Its gentle effervescence creates a refreshing piquancy in the mouth, and sets off the flavours of pear and peach, with accents of yellow rose and baking spice.

Sho Chiku Bai Shirakabegura Kimoto Junmai Sake

AL-3046 Hyogo

Type Junmai | Size 300ml | Units/CS 12 | abv 15.5%

Shirakabegura Kimoto Junmai presents a robust body and has traditionally been served warm to bring out its earthy aromas and flavours of apple, creamy cheese, and spice. Recently, chilling has equally become favored, creating lighter, delicately nuanced aromas of vanilla, flowers, stone fruit, melon, and sweet milk.

Tamanohikari Omachi Junmai Daiginjo Sake

AL-4001 Kyoto

Type Junmai Daiginjo | Size 300ml | Units/CS 12 | abv 16.2%

This super premium sake uses only the famed Omachi rice, which is polished until it is 48% of its original size. The resulting drink itself has a full and well-rounded taste, with sufficient acidity to allow a clean finish. Brewed in the ancient capital of Japan, Kyoto

Sake

Kikusui "Fountain of Youth" Junmai Ginjo Sake

AL-4100 Niigata

Type Junmai Ginjo | Size 300ml | Units/CS 12 | abv 15.5%

Through the use of high-quality rice, mountain spring water and craftsmanship since 1881, this refreshing sake with Mandarin orange like overtones, yields just the right amount of body and ends with an extremely clean finish. This crisp and comfortably dry delicious sake enhances any dish you eat.

Kikusui Funaguchi Nama Genshu Draft Sake

AL-4103 Niigata

Type Honjozo | Size 200ml | Units/CS 30 | abv 19.0%

"Funaguchi" is a truly fresh sake which is not pasteurization or diluted. This is a true draft sake. Kikusui's innovative Funaguchi Can ensures its fresh draft taste which has made it the #1 selling draft Sake in Japan since its creation in 1972.

Kikusui Perfect Snow Nigori Genshu Sake

AL-4105 Niigata

Type Nigori | Size 300ml | Units/CS 12 | abv 21.0%

It's undiluted so has 21% alcohol content and chewable grains of rice from our traditional brewing methods. Perfect Snow al provides for more versatile drinking drink it chilled, on the rocks, with soda or mixed with your favorite juice.

Suginomori Kinmon, Junmai Daiginjo Sake

AL-7895 Nagano

Type Junmai Daiginjo | Size 720mL | Units/CS 6 | abv 14.0%

The aroma initially opens with the sweetness of konpeito (Japanese sugar candy), accompanied by the herbal fragrance of sweet basil. Despite the sweetness in its aroma, the flavour features a more gentle, slightly milky acidity. Combined with the sake's refined texture, this results in a lighter body than anticipated.

Suginomori Sankei, Junmai Daiginjo Sake

AL-7896 Nagano

Type Junmai Daiginjo | Size 720mL | Units/CS 6 | abv 14.0%

The aroma opens with the fruitiness and subtle sweetness of Japanese pear. Despite its vibrant and floral aroma, the mouthfeel is pleasantly light, reminiscent of a soft ourin (Japanese green apple). The aftertaste is also relatively light.

Sake

Wakatake Junmai Ginjo Sake

AL-6003 Shizuoka

Type	Junmai Ginjo	Size	300ml	Units/CS	24	abv	16.0%

Light, smooth and rich type. Very clean, almost watermelon-tined nose, round and quite impressive in the mouth, a trace short and slightly tart in the finish.

Wakatake Junmai Ginjo Sake

AL-6004 Shizuoka

Type	Junmai Ginjo	Size	720ml	Units/CS	12	abv	16.0%

Light, smooth and rich type. Very clean, almost watermelon-tined nose, round and quite impressive in the mouth, a trace short and slightly tart in the finish.

Wakatake Junmai Daiginjo Sake

AL-6006 Shizuoka

Type	Junmai Daiginjo	Size	720ml	Units/CS	12	abv	16.5%

A powerful strong sake able to kill demons. This beautiful sake is round and alluring with the texture of raw silk. Well balanced, mild sake that has a slight sweetness stemming from its elegant aromas and moderate dryness.

Otokoyama Tokubetsu Junmai Sake

AL-7002 Hokkaido

Type	Junmai	Size	720ml	Units/CS	12	abv	16.0%

A light, smooth, and richly structured sake from Hokkaido. It opens with a quiet, grain-like aroma accented by a subtle fruity note. On the palate, it offers refreshing lightness and vivid acidity. Very dry, sharp, and full-bodied, this sake delivers a clean, precise finish.

Hakkaisan Tokubetsu Honjozo Sake

AL-7100 Niigata

Type	Honjozo	Size	720ml	Units/CS	12	abv	15.5%

A finely crafted light sake that inspires lasting loyalty to Hakkaisan, brewed with pristine spring water from the sacred Mount Hakkai. Smooth and easy-drinking, it offers gentle yeast notes, a touch of alcohol warmth, and a light-bodied, grainy texture.

Sake

Hakkaisan Tokubetsu Honjozo Sake

AL-7101 Niigata

Type Honjozo Size 300ml Units/CS 15 abv 15.5%

A finely crafted light sake that inspires lasting loyalty to Hakkaisan, brewed with pristine spring water from the sacred Mount Hakkai. Smooth and easy-drinking, it offers gentle yeast notes, a touch of alcohol warmth, and a light-bodied, grainy texture.

Hakkaisan AWA Super premium Sparkling Sake

AL-7125 Niigata

Type Sparkling Size 360ml Units/CS 12 abv 13.0%

Hakkaisan “AWA” undergoes secondary fermentation to achieve its refined effervescence. This crystal-clear sparkling sake offers a delicate balance of elegance and vibrancy, featuring a graceful fruity aroma and a clean, refreshing palate complemented by a crisp, dry finish.

Hakkaisan Yukimuro Snow Aged Junmai Daiginjo Sak

AL-7140 Niigata

Type Junmai Daiginjo Size 720ml Units/CS 12 abv 17.0%

From the cold of the snow alone, this sake is naturally kept stable at 3 degrees Celsius without the use of electricity. After three years, the sake becomes round and very smooth.

Nanbu Bijin / Southern Beauty Junmai Daiginjo (Black

AL-7200 Iwate

Type Junmai Daiginjo Size 720ml Units/CS 6 abv 16.5%

Junmai Dai Ginjo Sake. Super Premium Sake from Iwate, JAPAN. Fruity and elegant sake. This sake has an excellent long and pleasant finish. Brewed by master brewers with using one of the coldest and snowiest regions of Japan. Monde Selection Gold Medal and so many other gold medals!

Nanbu Bijin / Southern Beauty Junmai Ginjo (Green)

AL-7206 Iwate

Type Junmai Ginjo Size 300ml Units/CS 12 abv 15.8%

Premium Junmai Ginjo Sake. An elegant and soft fragrance and a flavour that is reminiscent of pears and Muscat grapes. It can give the fine flavour of Ginjo sake and sweet rice taste, also provide tastes of sharpness and fine feeling by including beautiful outlook

Sake

Nanbu Bijin / Southern Beauty Junmai Ginjo (Green)

AL-7205 Iwate

Type Junmai Ginjo | Size 720ml | Units/CS 12 | abv 15.8%

Premium Junmai Ginjo Sake. An elegant and soft fragrance and a flavour that is reminiscent of pears and Muscat grapes. It can give the fine flavour of Ginjo sake and sweet rice taste, also provide tastes of sharpness and fine feeling by including beautiful outlook

Nanbu Bijin / Southern Beauty Ginjo (BLUE) Sake

AL-7210 Iwate

Type Ginjo | Size 720ml | Units/CS 12 | abv 15.0%

This IWC “Gold Medal” Awarded sake has a beautiful bouquet of pineapple and melon with a silky texture and an elegant finish. Gentle, cotton candy aroma with a juicy texture and clean finish.Serve chilled.

Kubota Senju Ginjo Sake

AL-7301 Niigata

Type Ginjo | Size 300ml | Units/CS 20 | abv 15.5%

Kubota is a brand that never disappoints, and their Senju does them proud. The nose and first tastes hints at light orange peel - just a twinge of citrus. The overall palate is dry and clean. This Sake works well with food and is less of a stand-alone sipping sake.

Kubota Senju Ginjo Sake

AL-7300 Niigata

Type Ginjo | Size 720ml | Units/CS 12 | abv 15.5%

Kubota is a brand that never disappoints, and their Senju does them proud. The nose and first tastes hints at light orange peel - just a twinge of citrus. The overall palate is dry and clean. This Sake works well with food and is less of a stand-alone sipping sake.

Kubota Black Label Junmai Daiginjo Sake

AL-7311 Niigata

Type Junmai Daiginjo | Size 720ml | Units/CS 6 | abv 15.5%

A hint of pear and melon with an elegant aroma, and excellent harmony and acidic taste gives a pleasant mouth-feel. This Junmai Daiginjo sake has a distinctive feature of Kubota, with even more smooth and clean texture with crisp flavour leaves a comfortable long finish.

Sake

Nihonsakari SILVER Nama Genshu Sake

AL-7480 Hyogo

Type Honjozo Size 200ml Units/CS 30 abv 19.0%

"Nama Genshu" means sake which is Draft = Unpasteurized (Nama) and Undiluted (Genshu). Most sakes are pasteurized twice and diluted with water to lower alcohol content, but this sake has not gone through these processes. This results in a rich gorgeous aroma and a fresh richer flavour.

Sakura Muromachi Bizen Maboroshi Sake

AL-7601 Okayama

Type Junmai Ginjo Size 300ml Units/CS 20 abv 15.3%

Pale platinum straw color. Floral, sweet melon and Asian pear aromas. A rich slightly tannic entry leads to a fruity sweet, oily medium-to full-bodied palate with a touch of peppery spice and balsa. A richly flavoured sake that appeals to aficionados & novices.

Keigetsu CEL24 Junmai Daiginjo 50 Sake

AL-7700 Kochi

Type Junmai Daiginjo Size 720ml Units/CS 12 abv 15.0%

Carefully cultivated in the natural environment of Kochi prefecture using a special local yeast, Cel 24. This Sake goes well with Western food such as tomato sauce, herb heavy dishes, and Italian cuisine. Keigetsu Cel24 is fruity on the nose and has a juicy taste.

Keigetsu "John" Sparkling Sake

AL-7712 Kochi

Type Sparkling Junmai Daiginjo Size 720ml Units/CS 12 abv 15.0%

Craft Yume rice—an exceptional sake-brewing varietal grown in Kochi Prefecture’s pristine Reihoku region—this sparkling Junmai Daiginjo is brewed with meticulous care and the purity of its natural surroundings. Elegant, fresh, and beautifully balanced, it complements a wide range of dishes and shines as an aperitif or with meals.

Liqueur And Fruit Sake

CHOYA 23 Umeshu Liqueur

AL-5220 Osaka

Type Liqueur | Size 700ml | Units/CS 12 | abv 23.6%

Made from pure Japanese ume fruits (of the Rosaceae family) The Choya 23 has a fragrant sweet/tart flavour & a hint of almond (from the seed of the ume fruit). The perfect rich aroma and tart flavour, is the result of a century in traditional ume infusion technique.

Takara Maroyaka Umeshu - 1.8L

AL-3115

Type Umeshu | Size 1.8L | Units/CS 6 | abv 10.0%

The ume plums used to produce this Umeshu (Plum Wine) are 100% Nankobai grown in Japan. With a touch of honey, this Umeshu (Plum Wine) with a 10% alcohol content features the wonderful aroma and strong flavor of ume plums and an elegant sweet taste.

TSUKASABOTAN Yamayuzu Shibori Yuzu Sake

AL-6050 Kochi

Type Fruit Sake | Size 720ml | Units/CS 12 | abv 8.0%

This Japanese citrus yuzu sake provides a unique fruity aroma and refreshing taste. Well balanced sake with a full flavour of yuzu and crisp acidity. Serve chilled or on the rocks. As an aperitif, granite or after meals with sherbet and fruity dessert.It's like a "Japanese" Limoncello. Perfect for patio season.

KAMIKOKORO Momo Peach Sake

AL-6020 Okayama

Type Fruit Sake | Size 500ml | Units/CS 12 | abv 8.0%

From Okayama prefecture, a famous peach producing area. Kamikokoro brewery founded in 1913, Kamikokoro was named after "Heart of the God". Brewed with white peach yeast. Nice flavour of white peach, well balanced fruity sake. White peach (25%) infused low alcohol sake. Serve chilled, on the rocks or cocktail.

CHOYA Kokuto (Black Sugar) Umeshu

AL-5200 Osaka

Type Umeshu | Size 700ml | Units/CS 6 | abv 15.0%

Umeshu created especially for dark rum lovers who want to appreciate both the mellow taste of the dark rum and the goodness of the traditional Japanese Umeshu.

Nanbu Bijin / Southern Beauty Umeshu Plum

AL-7220 Iwate

Type	Umeshu	Size	720ml	Units/CS	12	abv	10.0%

Nanbu Bijin Umeshu infuses only ume plums in their unique "all koji" Junmai Sake. Making for a deliciously complex plum and Junmai flavoured beverage. Nanbu Bijin Umeshu is a favourite among sommeliers, and very easy to drink.

Shochu And Spirits

Yokaichi Mugi (Barley) Shochu

AL-S2000 Miyazaki

Type Honkaku | Size 720ml | Units/CS 6 | abv 25.0%

Yokaichi Mugi is the finest Barley Shochu. It is made from superior barley and combines age-old craft and modern technology. Enjoy the clean crisp taste and pleasant barley aroma by on the rocks or mixed in a cocktail.

Yokaichi Imo Kuro (Sweet Potato) Shochu

AL-S2003 Miyazaki

Type Honkaku | Size 720ml | Units/CS 6 | abv 25.0%

Crafted using aromatic black koji, this shochu develops a rich concentration of naturally produced citric acid during fermentation, resulting in a full-bodied, deeply layered flavour with exceptional depth and umami.

Takara Shochu 25%

AL-S2021 Kyoto

Type Kou-rui | Size 2000ml | Units/CS 6 | abv 25.0%

The best-selling shochu in Japan for making Chu-Hi and Cocktails. Gentle and refined, with a quiet beginning and rich complex, slightly menthol finish. Serve with chicken and grilled peppers.

Hamada Daiyame Premium Shochu

AL-S2104 Kagoshima

Type Honkaku | Size 900ml | Units/CS 6 | abv 25.0%

DAIYAME is marked by a fragrance like that of fresh lychee coming from the monoterpene alcohol (MTA) contained in large amounts in the ‘Koujuku-imo’ developed using a new aging method

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Wine

Chateau Mercian Nagano Chardonnay, 2024

AL-W2001 Nagano **Coming Soon**

Type Chardonnay Size 750ml Units/CS 12 abv 12.5%

This wine boasts a rich aroma reminiscent of tropical fruits such as pineapple, a harmonious balance of fruitiness and pleasant acidity, and a full-bodied flavour. Made from grapes lovingly cultivated in Nagano Prefecture, one of Japan's leading Chardonnay producing regions, this wine is a carefully selected and well-balanced blend of distinctive base wines from various regions.

Chateau Mercian Yamanashi Koshu, 2023

AL-W2002 Yamanashi **Coming Soon**

Type Koushu Size 750ml Units/CS 12 abv 11.5%

A brilliant yellow hue. The aroma is a harmonious blend of fresh grapefruit and ripe pineapple, offering both clarity and richness. On the palate, gentle acidity is complemented by the round, full character of well-ripened grapes. The wine is light on its feet, yet carries a satisfying depth and texture.

Riesling Lion Orange 2024

AL-W2100 Iwate **Coming Soon**

Type Riesling Size 750ml Units/CS 12 abv 11.0%

Fermented on its skins, this wine brings out the depth and complexity unique to skin-contact orange wine. A gorgeous aroma is layered with gentle, tea-like tannins, all brought together by a crisp, pure acidity. This bottle beautifully harmonizes the clean taste brought by Shiwa's cool climate with a rich, rewarding texture.

Chateau Mercian Mariko Vineyard Merlot, 2020

AL-W2000 Nagano **Coming Soon**

Type Merlot Size 750ml Units/CS 12 abv 13.0%

Well-balanced wine that combines the aroma of dried fruit with the condensation of fruit and intense tannin. This wine made with Merlot grown in the "Mariko Vineyard" located in Jinba Plateau of Maruko District, Ueda City, Nagano Prefecture.

Sake

Tamanohikari Tokusen Junmai Ginjo Sake

AL-4003 Kyoto

Type Junmai Ginjo | Size 1800ml | Units/CS 6 | abv 16.2%

Tamano Hikari Brewery draws out the umami from their rice in this slightly acidic sake in order to best draw out the flavor of the raw ingredients. Boasts a subtle flavor and aroma, and a clean finish. Tamano Hikari Tokusen has a long history of sales in Kyoto, Japan.

Tamanohikari Black Junmai Daiginjo Sake

AL-4015 Kyoto

Type Junmai Dai Ginjo | Size 720ml | Units/CS 4 | abv 16.2%

This is our highest classification and most premium sake (milling rate 35%). Produced with unsurpassed skill and passion we present to you our crown jewel Tamanohikari Black Label Sake.

Tamanohikari Kokoro no Miyako

AL-4018 Kyoto

Type Junmai Daiginjo | Size 300ml | Units/CS 12 | abv 16.0%

“Iwai” is a sake rice variety characterized by its light flavor and unique aroma. It is a rare variety born and raised in Kyoto. Enjoy a moment of refined Kyoto elegance along with its gorgeous fragrance.

Tamanohikari Kokoro no Miyako

AL-4019 Kyoto

Type Junmai Daiginjo | Size 720ml | Units/CS 6 | abv 16.0%

“Iwai” is a sake rice variety characterized by its light flavor and unique aroma. It is a rare variety born and raised in Kyoto. Enjoy a moment of refined Kyoto elegance along with its gorgeous fragrance.

Tamanohikari Kyono Murasaki Iwai

AL-4021 Kyoto

Type Junmai Daiginjo | Size 720ml | Units/CS 6 | abv 16.2%

A crisp Junmai Daiginjo sake made with “Iwai,” a sake rice grown in Kyoto. Historically, purple was a color reserved only for the nobility. Enjoy a dazzling and elegant moment, perfect for a joyous occasion.

Sake

Kikusui Junmai Ginjo Sake

AL-4102 Niigata

Type Junmai Ginjo | Size 1800ml | Units/CS 6 | abv 15.5%

This is a light and comfortably dry premium Sake with the aroma of fresh cantaloupe and banana followed by medium body with refreshing Mandarin orange like overtones. With just the right amount of body and a comfortable dryness it enhances any dish you eat. This is a great white wine alternative that is perfect for Sake lovers and beginners alike.

Kikusui SAKAMAI Junmai Daiginjo Genshu Sake

AL-4107 Niigata

Type Genshu | Size 720ml | Units/CS 6 | abv 17.0%

This genshu, or undiluted sake, is extremely rare. Ideal for a special occasion. Deep, sophisticated aromas and mellow rice flavours will waft pleasantly throughout your palate. Note hints of fresh cut apples and the mature, mellow flavour that only genshu can offer.

Suigei TORA Junmai Daiginjo Sake

AL-7900 Kochi

Type Junmai Daiginjo | Size 720 ml | Units/CS 6 | abv 15.0%

It features a sharp acidity from Suigei's unique brewing method and a gentle aftertaste from the richness of the Omachi rice. The elegance of Junmai Daiginjo also makes it a perfect match for a variety of dishes, and it can be enjoyed with savory meat dishes such as roast beef.SMV:0Acidity:1.5Amino Acid: 0.8

Suigei GINREI Junmai Ginjo Sake

AL-7901 Kochi

Type Junmai Ginjo | Size 720 ml | Units/CS 12 | abv 16.0%

The umami of the ingredients is combined with the unique acidity of Suigei to create a sake that is "wide-ranging in flavor but crisp." The five tastes, such as acidity and bitterness, are fully brought out to broaden the range of flavors. The aroma is kept very subtle, bringing out the best in the food served with it.SMV: +7Acidity: 1.7Amino Acid: 1.2

Suigei Tokubestu Junmai Sake

AL-7902 Kochi

Type Tokubetsu Junmai | Size 720 ml | Units/CS 12 | abv 15.0%

This Junmai sake combines the delicious flavor of rice with a crisp aftertaste. The aroma is very subtle, with the acidity characteristic of Suigei, resulting in a wide range of flavors yet a crisp finish. It pairs well with food and is ideal as a drink with meals.SMV: +7Acidity: 1.6 Amino Acid: 1.3

Sake

Souseki Junmai Ginjo Sake

AL-5511 Mie

Type Junmai Ginjo | Size 720 ml | Units/CS 12 | abv 13.0%

The Souseki Junmai Ginjo sake is the flagship brand of Yamaishi Series. Gentle and refreshing. Enjoy this refined sake. Serve chilled.

Shichida Junmai Premium (Green Label)

AL-5900 Saga

Type Junmai, Muroka | Size 720ml | Units/CS 12 | abv 17.0%

This sake has a calming, sweet aroma, reminiscent of honey, as well as refreshing aroma of green apple. A refined, mild acidity completes the palate.

Shichida Super Premium (Black/Gold Label) Sake

AL-5903 Saga

Type Junmai Daiginjo | Size 720ml | Units/CS 12 | abv 16.0%

The most luxurious sake among the Shichida series, This elegant, fruity sake is filled with delicate, white flower aroma and is silky smooth on the palate.

Tenzan Awa Premium Grande Cuvee

AL-5904 Saga

Type Sparkling Sake | Size 750 ml | Units/CS 4 | abv 13.0%

"Grande Cuvée" is aged for 3 years to produce fine pearly bubbles. Brewed by Tenzan Sake Brewery's patented method. Enjoy the fragrant brioche scent that is characteristic of a luxury vintage champagne.Reccomended Serving Temperature: (7-10°C)Pairing: Roast beef · Fresh oysters · Lemon tart

Shichida Shichida Junmai ginjo Omachi 50

AL-5905 Saga

Type Junmai Ginjo | Size 720 ml | Units/CS 12 | abv 16.0%

This award-winning Junmai Ginjo sake uses Omachi rice from Okayama with a milling rate of 50%. The aromas are elegant with notes of melon, hints of mint and Omachi's umami. Sweet, fruity, and tart flavours are well-balanced with good length and command. Enjoy chilled paired with white fish, duck or grilled meat.

Sake

Wakatake Junmai Genshu Sake

AL-6009 Shizuoka

Type Junmai | Size 720ml | Units/CS 12 | abv 17.5%

This sake is dry, complex and well balanced sake with smooth and mild texture. Hints of subtle flavours of grain, cream, melon and banana.

Gokyo (5 bridges) Saito-No Shizuku Junmai Ginjo Sak

AL-6101 Yamaguchi

Type Junmai Ginjo | Size 720ml | Units/CS 12 | abv 15.0%

Tranquil fruity aroma of muscat. Mild and smooth with soft mouth-feel, and refreshing aftertaste. Gokyo's brewing water is soft underground water from the Nishiki River, the largest pure river in Yamaguchi Pref.

Ichinokura Tokubetsu Junmai Taru Sake

AL-6115 Miyagi

Type Tokubetsu Junmai | Size 720 ml | Units/CS 12 | abv 15.0%

Tokubetsu junmai sake is stored and matured in cedar barrel. Refreshing aroma of Japanese cedar is harmonized with smooth flavor to enhance the taste. Well-balanced sake with creamy aroma and spicy taste. Serve chilled or warm. Recomended Pairing: Fried Chicken, Or Sukiyaki

Ichinokura Mukansa Sweet Sake

AL-6111 Miyagi

Type Honjozo | Size 720ml | Units/CS 12 | abv 15.0%

Moderate aroma of steamed rice, banana cake.Medium sweet flavour of pancake, steamed rice and a hint of maple syrup. Subtle light acidity and refreshing finish. Serve chilled or hot.

Ohyama Tomizu Sake

AL-6307 Yamagata

Type Tokubetsu Junmai | Size 720ml | Units/CS 6 | abv 15.2%

Deep and complex aroma of fruits and grain. Rich and savory flavour of fruits harmonize with crisp acidity. Serve chilled or warm. Store it in a cool dark place and refrigerate after opening.

Sake

Ohyama Nigori Sake

AL-6302 Yamagata

Type Nigori | Size 500 ml | Units/CS 12 | abv 14.0%

Light and smooth type. Dry unfiltered sake with pear and apple aromas.Clean taste with fresh and expansive flavor and streamed rice finish.Serve chilled.

Harushika Sakura Sake

AL-6499 Nara

Type Junmai | Size 720ml | Units/CS 6 | abv 15.5%

Established in Nara-Prefecture, 1884. Refreshing aroma of fresh verdure with a hint of peppermint. Mild creamy taste balanced nicely with crisp acidity and savory flavour.

Harushika Junmai Daiginjo Sake

AL-6497 Nara

Type Junmai Daiginjo | Size 720 ml | Units/CS 12 | abv 15.0%

This sake won the Grand Gold Award at the Delicious Sake in a Wine Glass Awards 2014.It boasts a rich fruity aroma and a crisp, crisp taste. SMV:-4

Narutotai Tomoe Junmai Sake

AL-6510 Tokushima

Type Junmai | Size 720ml | Units/CS 12 | abv 15.0%

Rich, savory aromas of rice cake, nuts, grains, minerals, and a hint of ripe banana. The palate is balanced and rounded, with deep umami and a gentle touch of acidity. Winner of the Gold Prize in the Value Hot Sake category at the 2024 National Warm Sake Contest, and a consecutive two-year Gold Prize recipient in the Value Lukewarm Sake category.

Narutotai LED Junmai Ginjo Sake

AL-6515 Tokushima

Type Junmai Ginjo | Size 720 ml | Units/CS 6 | abv 15.0%

The Honke Matsuura Shuzojo Brewery was founded in 1804 in Tokushima Prefecture and is the oldest brewery in the region. Their juicy, refreshing sake offers aromatic notes of tropical fruit with hints of caramel and nuts. The layered palate is lively and fresh, with a generous acidity and sweetness on the finish.

Sake

Hakkaisan Tokubetsu Honjozo Sake

AL-7101A Niigata

Type Honjozo Size 1.8L Units/CS 6 abv 15.5%

A finely crafted light sake that inspires lasting loyalty to Hakkaisan, brewed with pristine spring water from the sacred Mount Hakkai. Smooth and easy-drinking, it offers gentle yeast notes, a touch of alcohol warmth, and a light-bodied, grainy texture.

Kubota Manju Junmai Daiginjo Sake

AL-7309 Niigata

Type Junmai Daiginjo Size 720ml Units/CS 6 abv 15.5%

Kubota Sake is the pioneer of jizake in Japan. A sake connoisseur’s must have brand from Niigata. The Manju brand is Kubota's flagship Super Premium sake. It's exquisite flavour and silky texture has made it a bench mark in the sake industry.Serve: chilled or just below room temperature.

Nihonsakari No.11 Junmai Daiginjo Sake

AL-7475 Hyogo

Type Junmai Daiginjo, Nama Size 720mL Units/CS 6 abv 15.0%

Full-bodied and mellow, with the robust flavor of rice and a tropical fruity aroma (Ginjo aroma) bursting with freshness. The aroma is created using Nihonsakari's original yeast and the rich flavors and texture come from leaving this sake unpasteurized.

Nihonsakari No.12 Daiginjo Sake

AL-7476 Hyogo

Type Daiginjo Size 720 ml Units/CS 6 abv 16.0%

Joy can be found in the most unexpected places. You might find it in the elegant and fruity aroma of Sakari no.12: an award-winning sake made from Japanese rice, with the purest water from mount Rokkō.

Nihonasakari No.13 Junmai Ginjo

AL-7477 Hyogo

Type Junmai Ginjo Size 720ml Units/CS 6 abv 15.0%

You will be surprised by how fruity Sakari no.13 can taste. While - of course - it contains no fruit, the fermentation process lets it develop all kinds of natural aromas. A joy for your palate.

Sake

Nihonasakari No.14 (Red) Junmai Sake

AL-7479 Hyogo

Type	Junmai	Size	720ml	Units/CS	6	abv	13.0%

On the palate, it offers a balanced profile with gentle umami, soft rice sweetness, and a clean, smooth finish. Subtle notes of steamed rice, melon, and a hint of mineral freshness make it approachable yet refined. Medium-bodied and versatile.

Nihonsakari Souhana JG Sake

AL-7487 Hyogo

Type	Junmai Ginjo	Size	720 ml	Units/CS	6	abv	15.0%

Souhana Junmai Ginjo is crafted with premium ingredients and Souhana yeast using the traditional techniques of Tamba master brewers. It offers a rich aroma and a well-balanced blend of sweetness, acidity, dryness, bitterness, and astringency. Enjoy chilled, at room temperature, or gently warmed.

Sakura Muromachi Junmai Daiginjo "Land of Omachi

AL-7603 Okayama

Type	Junmai Daiginjo	Size	720ml	Units/CS	6	abv	15.5%

Junmai-daiginjo sake made from Omachi rice. A vibrant, yet smooth full-bodied palate with a fruity flavour. To be served cold. Winner of the Monde Selection gold medal for 17 consecutive years. Gold medal in the BTI alcoholic beverage review.

Minanogawa TSUKUBA 100 Junmai Ginjo Sake

AL-7660 Ibaraki

Type	Junmai Ginjo	Size	720ml	Units/CS	12	abv	15.8%

This artisian sake from Tsukuba is brewed using locally grown Gohyakumangoku rice and locally produced koji as well as spring water from the famous Mt. Tsukuba. With a fruityaroma and very smooth texture, this crisp & clean sake pairs well with many cuisine types.

Keigetsu Nigori Junmai Daiginjo Sake

AL-7707 Kochi

Type	Nigori Junmai Daiginjo	Size	720 ml	Units/CS	12	abv	15.0%

This nigori sake is made from the top layer of Junmai Daiginjo sake, which is carefully brewed in a blessed natural environment. Enjoy its mellow flavor and aroma.(Recommended drinking method: chilled or at room temperature)

Sake

Kiuchi Kikusakari Yamahai Genshu

AL-1323 Ibaraki

Type Junmai Genshu | Size 720 ml | Units/CS 12 | abv 17.0%

Yamahai Genshu is brewed with traditional method called Yamahai-Jikomi. It has a deep flavor and high level of acidity. Maturing over one year makes the taste mild and dry.

Rairaku Yamadanishiki Junmai 75 Sake

AL-7751 Hyogo

Type Junmai | Size 720ml | Units/CS 12 | abv 16.0%

Aroma and sweetness of the koji are abound on the palate, and a hint of muscat and ume (Japanese apricot) follows. It finishes with a sharp dryness while leaving sweetness in a mouth.

Imayo Tsukasa Artesain Water Junmai Sake

AL-7852 Niigata

Type Junmai | Size 720 ml | Units/CS 12 | abv 15.0%

Brewed with Niigata local rice and famed Suganadake Mountain's Artesian water (ground water that is under natural pressure).Smooth taste with umami that enhances rich savoury foods like sushi and braised meats.

Imayo Tsukasa "Black " Super Dry Junmai Sake

AL-7857 Niigata

Type Junmai Ginjo | Size 720ml | Units/CS 12 | abv 15.8%

Produced by Imayo Tsukasa, Niigata’s renowned all-Junmai sake brewery, this sake offers a sharp yet smooth profile with exceptional drinkability. Its clean, refined character makes it easy to enjoy, whether sipped on its own or paired with food. Versatile and balanced, it complements a wide range of dishes—especially yakitori, grilled meats, steak, and grilled fish—enhancing each bite with its crisp, refreshing finish.

Ishizuchi Midori Junmai Ginjo Sake

AL-7880 Ehime

Type Junmai Ginjo | Size 720ml | Units/CS 12 | abv 16.1%

Ishizuchi Shuzo highly recommends their flagship brand. Gentle but dignified. Enjoy this refined sake with Asian & International cuisine.

Hourai Ginjo Tradittional Dry Sake

AL-7640 Gifu

Type	Ginjo	Size	720 ml	Units/CS	12	abv	16.0%

The harsh cold of Hida has produced a refreshing ginjo sake.
Itsmoderately dry taste and never-boring aroma will captivate any drinker.

Liqueur And Fruit Sake

Tatenokawa Kodakara La France Pear Sake

AL-7421 Yamagata

Type Fruit Sake | Size 720ml | Units/CS 12 | abv 8.0%

The queen of the Yamagata winter, La France pears, of which Yamagata Prefecture is the biggest producer in Japan. A thick liqueur that captures the very essence of fully-ripened La France pears. We think this is one that the whole family can enjoy. One of the most popular Kodakara liqueurs.

Nanbu Bijin / Southern Beauty Yuzu Lemon Sake

AL-7222 Iwate

Type Fruit Infused | Size 720 ml | Units/CS 12 | abv 9.0%

Nanbu Bijin's Yuzushu is a citrus infused sake featuring a generous blend of yuzu and lemon, delivering a bright, aromatic finish. The natural sweetness from the koji balances the refreshing acidity of the citrus. Its crisp, palate-cleansing character makes it a versatile match for both Japanese and Western dishes. Enjoy it on its own or paired with a wide range of cuisines.

Takara Shimane Shine Musca

AL-3090 Kyoto

Type Fruit Infused | Size 700 ml | Units/CS 6 | abv 12.0%

Contains Shine Muscat, a premium fruit that is also popular overseas and grown in Shimane Prefecture, a major grape producer.It features mellow juiciness with a refreshing aroma and sweetness.

Takara Fukuoka Amaou Strawberry

AL-3091 Kyoto

Type Fruit Infused | Size 700 ml | Units/CS 6 | abv 12.0%

All the strawberries used are “Amaou,” a popular strawberry brand cultivated only in Fukuoka Prefecture. A fresh sweet aroma of strawberries and the balance of sweet and sour tastes create an exquisite flavor.

Tamanohikari Kyono Yuzu Sake

AL-4012 Kyoto

Type | Size 300ml | Units/CS 12 | abv 10.0%

Premium Tamanohikari sake is infused with Yuzu fruit, resulting in aromas of zesty citrus fruit. Full-bodied with deep citrus and umami flavours. Enjoy this unique sake with grilled red meat, chicken and pork. Serve chilled.

Liqueur And Fruit Sake

Tamanohikari Kyo no Yuzu Sake

AL-4013 Kyoto

Type	Size	Units/CS	abv
Fruit Sake	720ml	6	10.0%

Tamanohikari's premium beverage brings you a taste of Kyoto, the ancient capital of Japan. A zesty yuzu citrus fruit infused sake of Tamanohikari's premium calibre brings you memories of Kyoto, the ancient capital of Japan.

Satsuma Yuzu Don Sparkling

AL-6011 Kagoshima

Type	Size	Units/CS	abv
Sparkling	375mL	12	8.0%

“Satsuma Sparkling Yuzudon” is carbonated yuzu juice and authentic shochu (made from barley). In the spotlight, aromas and refreshing acidity of yuzu. We suggest you enjoy it after chilling it well and having straight or over ice.

Sakura Muromachi Premium White Peach Sake

AL-7607 Okayama

Type	Size	Units/CS	abv
Fruit Sake	500ml	12	8.0%

A fruited sake that locks in the very essence of yuzu from Kochi, Japan. The addictive sweet and sour flavour, is recommended hot in winter, and on rocks in summer.Uses Junmai Daiginjo

Nihonasakari No.21 Yuzu Sake

AL-7478 Hyogo

Type	Size	Units/CS	abv
Yuzu Sake	720ml	6	8.0%

This premium grade of Sake produced by Nihonsakari The purest Yuzu juice is mixed with a 75% polished Junmai sake base to create the cleanest and freshest of flavours.

Ichinokura HIMEZEN Yuzu Flavoured Sake

AL-6117 Miyagi

Type	Size	Units/CS	abv
Fruit Infused	300 ml	15	7.5%

This sake liqueur is based on Himezen, a low-alcohol sake made only from rice, and is flavored with yuzu from Marumori Town, Miyagi Prefecture. Enjoy the gentle taste of the fresh, refreshing flavor of natural fruit juice enveloped in the mellow liquor.

Liqueur And Fruit Sake

Sengetsu Koishiso RED Perilla

AL-7500 Kumamoto

Type	Infused	Size	500ml	Units/CS	12	abv	7.0%

This unique rice shochu beverage is made with natural Red Shiso (perilla herb). Rich in Vitamins & Minerals from the red shiso, there are no addition of coloring & preservatives. Beautiful reddish pink color, sweet, tart & refreshing liquor.

MOMOMO Peach "Momomo" Liquor

AL-7501 Kumamoto

Type	Infused	Size	375ml	Units/CS	12	abv	7.0%

Made with premium white peaches from Kumamoto and Sengetsu rice shochu, Momomo contains 30% pure peach juice and pulp for a taste like biting into a fresh peach. Free of preservatives, fragrances, and colourings. Enjoy chilled, on the rocks, or as a sorbet.

Takara - JAPAN - SPECAL Shochu

AL-S2023 Kyoto

Type Kou-rui Size 700 ml Units/CS 6 abv 25.0%

This Shochu brings out the natural sweetness of its carefully selected ingredients. Its smooth and clean flavour is delightfully refreshing followed by a mellow finish. This versatile Shochu is excellent with soda or as a cocktail base.

Takara Isaina Sweet Potato Shochu

AL-S2022 Kyoto

Type Honkaku Size 900ml Units/CS 6 abv 25.0%

A revolutionary shochu crafted from 100% Kyushu sweet potatoes and Takara's exclusive Kaori Yeast. Fruity and refreshing with a subtle apple-like aroma when mixed with soda, and a warm roasted sweet potato richness on the rocks. Versatile, smooth, and award-winning—perfect with Japanese or Western cuisine.

Takara Shiso Shochu

AL-S2024 Kyoto

Type Honkaku Size 720 ml Units/CS 6 abv 20.0%

On the palate, Takara Shochu presents a clean yet full-bodied character. The continuous distillation gives a pure, refined base, while the barrel-aged component introduces mellow depth and subtle complexity. It's designed for casual enjoyment — from the lively atmosphere of an izakaya to relaxed home sipping — making it both familiar and dependable.

Hamada KAIDO Iwai no Aka Imo Shochu

AL-S2100 Kagoshima

Type Honkaku Size 720ml Units/CS 6 abv 25.0%

Single distilled genuine shochu. Made from premium sweet potatoes, harvested in Kagoshima prefecture, produced using traditional kuro (black) koji. The rich and mellow taste of the Shochu goes perfectly well with meat dishes of pronounced flavour and Asian foods. This Shochu features a fruity fresh flavour and the full sweetness unique to Kuro koji.

Hamada Chill Green (Spicy&citrus) Shochu

AL-S2106 Kagoshima

Type Honkaku Size 720 ml Units/CS 6 abv 25.0%

Maqaw is an aromatic botanical used as a raw ingredient in this spirit. Taking advantage of this spice's citrusy fragrance and a spiciness that parallels sansho peppers. The spirits is further elevated with umami in barley shochu to create a whole new flavour.

Iichiko Mugi Napoleon Shochu

AL-S2120 Oita

Type Honkaku | Size 900ml | Units/CS 12 | abv 25.0%

iichiko uses water sources that are naturally filtered through 1000 feet of volcanic rock. This exceptionally soft, iron-free water is vital to making award-winning shochu.

Iichiko Iichiko Saiten Barley Honkaku Shochu

AL-S2116 Oita

Type Honkaku | Size 700ml | Units/CS 6 | abv 43.0%

The name SAITEN translates to colourful heavens. Aromas of chocolate, cream, and rich barley rise on the nose. It has a strong start and a long finish. It exudes rich umami notes of jasmine tea, white peach, minerals and earth with some citrus and a saline finish. Its complex flavors offer exciting options for mixing in cocktails.

Iichiko Iichiko Reserve Shinwa

AL-S2117 Oita

Type Honkaku | Size 700ml | Units/CS 6 | abv 43.0%

The name SHINWA meaning the heart of Japan. expresses the refined beauty of koji and the essence of Japanese culinary culture. Green apple and pineapple aromas, and a smooth and creamy palate, show the natural richness of koji-based shochu. Subtle sweetness and a clean, lingering finish create a well-balanced profile.

Iichiko Silhouette Shochu

AL-S2119 Oita

Type Honkaku | Size 720ml | Units/CS 12 | abv 25.0%

iichiko Silhouette is the traditional expression of shochu and Japan's #1 shochu brand. Lighter and eminently drinkable, Silhouette pairs well with a wide range of cuisines and is traditionally enjoyed with food.

Iichiko Iichiko Super

AL-S2118 Oita

Type Honkaku | Size 720ml | Units/CS 6 | abv 25.0%

Super fragrant and flavourful. Iichiko Super is a genuine shochu that goes beyond the image of traditional shochu. It is a barrel aged blend of super aromatic and umami rich shochu. The result is a shochu with a rich, deep aftertaste. Have it straight up or on the rocks.

Chiran Chiran Chiran Sweet Potato Shochu

AL-S2208 Kagoshima

Type	Honkaku	Size	720ml	Units/CS	12	abv	25.0%

A premium honkaku shochu made from Hamakomachi, a vibrant orange sweet potato, offering a refined and elegant profile with bright citrus aromas. Delicate yet expressive, it boasts floral, mango, and tropical fruit notes with a sweet, fragrant character

Chiran Chiranjozo Chiran Japanese Green Tea Shoch

AL-S2209 Kagoshima

Type	Honkaku	Size	720ml	Units/CS	12	abv	25.0%

An innovative & authentic shochu crafted with imo shochu (sweet potato) and Japanese green tea. Crafted by a distillery that produces shochu in winter and cultivates tea in summer, it captures the best of both worlds. Made with first-harvest Chiran tea leaves, it offers a refreshing aroma and a rich, smooth taste.

Satsuma Godai Kuro Godai Imo Shochu

AL-S3001 Kagoshima

Type	Honkaku	Size	900ml	Units/CS	12	abv	25.0%

A bold, full-bodied shochu with aromas of roasted sweet potato and steamed yam. Earthy, mushroom-like notes and the sweet-sour depth of black koji enhance its richness. Enjoy hot (40% shochu, 60% hot water at 55–60°C), on the rocks, with chilled water, or straight. Pairs well with karaage chicken, tonkatsu, ginger pork, or simmered Japanese pumpkin.

Satsuma Godai Aka Godai Imo Shochu

AL-S3002 Kagoshima

Type	Honkaku	Size	900ml	Units/CS	6	abv	25.0%

An elegant shochu with a fruity sweetness and a warm aroma of roasted sweet potatoes. Made from Kagoshima-grown Beniazuma and Eimurasaki varieties, it offers a floral fragrance, gentle sweetness, and rich umami that lingers. Enjoy hot (40% shochu, 60% hot water at 55–60°C), on the rocks, with chilled water, or straight.

Satsuma Godai Beyond Godai Imo Shochu

AL-S3000 Kagoshima

Type	Honkaku	Size	900ml	Units/CS	6	abv	25.0%

BEYOND GODAI is made from Kagoshima sweet potatoes and ginjo yeast, creating a fruity aroma of lychee, green apple, pineapple, and muscat. Slow, low-temperature fermentation and long ageing bring out the sweet potato’s natural fragrance. Enjoy with soda or on the rocks.

Beniotome Standard Sesame Shochu

AL-S2205 Fukuoka

Type Honkaku Size 720ml Units/CS 6 abv 25.0%

Beniotome offers the subtle, and flavourful aroma of quality Japanese sesame, and balances it with the clean smooth taste of shochu. Serve chilled straight or on the rocks with soda.

Beniotome Standard Sesame Shochu - Eguchi Hisash

AL-S2205A Fukuoka

Type Honkaku Size 900ml Units/CS 6 abv 25.0%

Beniotome offers the subtle, and flavourful aroma of quality Japanese sesame, and balances it with the clean smooth taste of shochu. Serve chilled straight or on the rocks with soda. Eguchi Hisashi, the visionary behind some of Japan's most iconic characters, brings his unmistakable style to this limited-edition label.

- Makai He No Izanai Imo Shochu

AL-S2122 Saga

Type Honkaku Size 720 ml Units/CS 12 abv 25.0%

This sweet potato shochu is crafted with yellow koji, resulting in gentle aromas and flavours with refreshing fruity notes. The nose suggests banana with the fruity aroma carrying through to the soft palate. It finishes with a gentle yet lingering sweetness. Enjoy neat or over ice, or try it in cocktails.

- Solitary Gourmet Imo Shochu

AL-S2121 Saga

Type Honkaku Size 720 ml Units/CS 12 abv 25.0%

This authentic shochu is made with Kogane Sengan sweet potatoes, grown in Kagoshima Prefecture. It features the distinctive aroma of black koji, complemented by the mellow aroma and flavours of sweet potato. Serve neat, on the rocks or enjoy it in cocktails such as the Tokyo Mule.

Hakutake Shiro 720ml

AL-S1050 Kumamoto

Type Honkaku Size 720ml Units/CS 6 abv 25.0%

Insistent on quality, "Shiro" uses only the highest quality and carefully selected rice. "Shiro" is carefully made from the pure and mineral-rich water of the Hitoyoshi Basin. The full, rich aroma and crisp taste is truly a gift of nature. Emitting a charming scent of superior quality rice coupled with a light-tasting fruity body.

Hakutake SHIRO Rice Shochu

AL-S1052 Kumamoto

Type	Honkaku	Size	1800ml	Units/CS	6	abv	25.0%

Insistent on quality, “Shiro” uses only the highest quality and carefully selected rice. “Shiro” is carefully made from the pure and mineral-rich water of the Hitoyoshi Basin. The full, rich aroma and crisp taste is truly a gift of nature. Emitting a charming scent of superior quality rice coupled with a light-tasting fruity body.

Hakutake Kaoru Shochu

AL-S1055 Kumamoto

Type	Honkaku	Size	900 ml	Units/CS	6	abv	25.0%

A smooth, approachable Rice Shochu with a fruity Ginjo aroma and a balance of sweetness and dryness. Crafted from carefully selected rice to highlight its natural fragrance. Enjoy with sparkling water and a slice of lemon, or savour its clean aroma straight.