



Sake Bible

Kioku the memory of sake, lies as an ode to the land, nature and long family history of thousands. Each bottle of sake represents the folklore of ancient Japanese knowledge combined with the new values of today's younger generation. I wish that these sake memoirs will add some meaning to your future memories, to nestle and stay alongside you.

Natsuki Kikuya - Sake Samurai, Sake Educator and Curator at Kioku

Contents



Old Friends	4
Classic, all time sake friends	
A Glimpse Into The Future	6
Modern, futuristic and different	
Trip To The Rice Paddies	8
Rice focused with rare and special varietals	
Unpolished Memories	10
Sake made with almost brown rice for the full rice expression	
In the Flower Garden	12
Aromatic, bouquet of fruits and flowers.	
Memories of Old Lovers	15
Kimoto, Yamahai, Bodaimoto... the nostalgia of orthodox starters.	
Ode to the Forest	18
Wood contact, Japanese cedars and oak ferment/maturation	



Bubbly Memories	20
Anything sparkling and bubbly	
Flying in the Clouds	22
Cloudy nigori styles with extra textures from lees	
Sweet Dreams	24
Kijoshu, Godan, all koji to add some sweet and bitter memories	
Away from Home	26
Collection of sake made outside of Japan	
Party Nostalgia	28
Magnum options to maximise your memories	
Fine Memories	30
Best of the Fine and cult sake within our collection	
Lost Memento	36
Long-term aged with deep and complex memoirs	

Old Friends



Like the friend you have known for long there are some Sake that have been around and loved for generations. They have been the landmark of quality sake represented by each region and even if tasting for the First time, these classic labels bring you some nostalgic feelings of embrace.

Kubota Junmai Daiginjo 久保田 純米大吟醸 (朝日酒造) 115.

Region: Niigata

Category: Junmai Daiginjo

RPR: 50%

ABV: 15%

Rice: Gohyakumangoku

Vol: 72cl

Takashimizu Junmai Daiginjo 高清水 純米大吟醸 (秋田酒類製造) 115.

Region: Akita

Category: Junmai Daiginjo

RPR: 45%

ABV: 15.5%

Rice: Akita Sake Komachi

Vol: 72cl



Ippongi Karakuchi Junmai 一本義 辛口純米 (一本義酒造) ㉮ 185.

Region: Fukui **Category:** Junmai
RPR: 70% **ABV:** 16%
Rice: Koshi no Shizuku & Local Sake **Vol:** 180cl

Nanbu Bijin Aiyama Junmai Ginjo 南部美人 愛山 純米吟醸 (南部美人) 160.

Region: Iwate **Category:** Junmai Ginjo
RPR: 50% **ABV:** 16%
Rice: Aiyama **Vol:** 72cl

Akishika Ookarakuchi 秋鹿 純米吟醸 大辛口 生原酒 (秋鹿酒造) ㉮ 150.

Region: Osaka **Category:** Junmai Ginjo Muroka Nama Genshu
RPR: 50% **ABV:** 18%
Rice: Yamadanishiki **Vol:** 72cl

A Glimpse Into The Future



With the history of Sake spanning over 2,000 years, great sake houses have always succeeded in coexisting and keeping the fundamentals and traditions. Yet hesitant to bring innovation and change. These young guns make top quality sake bringing us new Flavours and techniques connecting us to the future of Sake.

Kamokinshu Tokubetsu Junmai 13 賀茂金秀 特別純米13 (金光酒造) 130.

Region: Hiroshima **Category:** Tokubetsu Junmai
RPR: 50% & 60% **ABV:** 13%
Rice: Omachi & Hattanishiki **Vol:** 72cl

Nichi Nichi Yamadanishiki - 日日 秋津山田錦 (日々醸造) 225.

Region: Kyoto **Category:** Kimoto
RPR: Undisclosed **ABV:** 13%
Rice: Yamadanishiki (Hyogo) **Vol:** 72cl

Modern Senkin Muku モダン仙禽 無垢 (仙禽) 135.

Region: Tochigi **Category:** Tokubetsu Junmai Muroka Genshu
RPR: 50% & 60% **ABV:** 14%
Rice: Domaine Sakura Yamadanishiki **Vol:** 72cl

Heaven Sake Blue ヘヴンサケ(佐浦) 150.

Region: Miyagi **Category:** Junmai Ginjo
RPR: 50% **ABV:** 15.5%
Rice: Yamadanishiki & Toyonishiki **Vol:** 72cl



Heaven Sake Orange (佐浦) 220.

Region: Miyagi **Category:** Junmai Daiginjo
RPR: 40% - 50% **ABV:** 16.3%
Rice: Yamadanishiki & Kura No Hana **Vol:** 72cl

Heaven Sake Black (神戸酒心館) 290.

Region: Hyogo **Category:** Junmai Daiginjo
RPR: 40% - 50% **ABV:** 15%
Rice: Yamadanishiki & Hyogoyumenishiki **Vol:** 72cl

Yamagata Masamune Malola 山形正宗 まろら (水戸部酒造) 107.

Region: Yamagata **Category:** Junmai Ginjo
RPR: 60% **ABV:** 15%
Rice: Dewasansan(Yamagata) **Vol:** 72cl

Zaku Impression N 作 インプレッションN (清水清三郎商店) 115.

Region: Mie **Category:** Junmai Daiginjo
RPR: 50% **ABV:** 16%
Rice: Yamadanishiki **Vol:** 72cl

Trip To The Rice Paddies



About one hundred and twenty Sake-specific rice varieties are cultivated across Japan today. Some, thought to be gone have now been revived, some are new trend varieties. This section focuses on rare and unique varieties of rice which are worthy of exploration to try and further understand the mystery and terroir of Sake.

Shichida 75 Shunyou 七田純米75春陽 (天山酒造) 100.

Region: Saga **Category:** Junmai
RPR: 75% **ABV:** 14%
Rice: Shunyou **Vol:** 72cl

Ine Mankai Rose 伊根満開 純米 (向井酒造) ㉮ 150.

Region: Kyoto **Category:** Junmai
RPR: 70% **ABV:** 14%
Rice: Kyoto Kyo no Kagayaki & Murasaki **Vol:** 72cl
Red Rice

Modern Senkin Muku モダン仙禽 無垢 (仙禽) 135.

Region: Tochigi **Category:** Tokubetsu Junmai Muroka Genshu
RPR: 50% & 60% **ABV:** 14%
Rice: Domaine Sakura Yamadanishiki **Vol:** 72cl

Chiyomusubi Goriki 50 千代むすび純米吟醸 強力50 (千代むすび酒造) 120.

Region: Tottori **Category:** Junmai Ginjo
RPR: 50% **ABV:** 16%
Rice: Goriki (Tottori) **Vol:** 72cl



Nabeshima Yokawa Yamadanishiki 鍋島 吉川山田錦 (富久千代酒造) 210.

Region: Saga **Category:** Junmai Daiginjo
RPR: 45% **ABV:** 15%
Rice: Yamadanishiki (Yokawa) **Vol:** 72cl

Nabeshima Aiyama 鍋島 愛山 (富久千代酒造) 170.

Region: Saga **Category:** Junmai Daiginjo
RPR: 45% **ABV:** 16%
Rice: Aiyama (Hyogo) **Vol:** 72cl

Noguchi Naohiko Yamahai Aiyama 2018 農口尚彦研究所 愛山 2018 (農口尚彦研究所) 230.

Region: Ishikawa **Category:** Yamahai Junmai Muroka Nama
Genshu
RPR: 55% **ABV:** 18%
Rice: Aiyama **Vol:** 72cl

Unpolished Memories



About one hundred years ago, the vertical polishing machine was invented by the Satake company in Hiroshima in order to polish rice up to the Ginjo level and remove more than half of the rice to allow for pure and fruity styles of sake. The term Ginjo became synonymous to high quality premium sake, yet it led to number games coming out at one point bringing with it a myth of “the more you polish, the better the sake becomes.” This category is the antithesis of the modern polished style and showcases how great ‘almost-brown’ rice can be.

Shizenshu Taruzake 長龍吉野杉樽酒雄町山麩 (仁井田本家)

110.

Region: Fukushima

Category: Kimoto Junmai Taruzake

RPR: 80%

ABV: 16%

Rice: Toyonishiki (Miyagi)

Vol: 72cl

Shichida Junmai 75 七田 純米七割五分磨き (天山酒造) ㉮

115.

Region: Saga

Category: Junmai

RPR: 75%

ABV: 17%

Rice: Yamadanishiki

Vol: 72cl



Kinkame 80 Junmai Nama Genshu 長寿金亀白80生原酒 (岡村本家) ㊤

115.

Region: Shiga

Category: Junmai Nama Genshu

RPR: 80%

ABV: 17%

Rice: Local table rice

Vol: 72cl

Te To Te (土田酒造)

170.

Region: Gunma

Category: Kimoto Junmai Muroka Genshu

RPR: 90%

ABV: 16%

Rice: Asahi no Yume

Vol: 72cl

In the Flower Garden



Like walking in the fully bloomed Flower garden and orchards in the spring
These sake can bring incredible aromas of Flowers and fruits ranging from
apples to Field berries, to muscat to tropical fruits.

MutsuHassen Black 陸奥八仙 黒ラベル純吟 (八戸酒造)

120.

Region: Aomori

Category: Junmai Ginjo

RPR: 55%

ABV: 16%

Rice: Hanafubuki

Vol: 72cl

Daina Junmai Ginjo 大那 純米吟醸 那須 五百万石 (菊の里酒造)

115.

Region: Tochigi

Category: Junmai Ginjo

RPR: 55%

ABV: 15%

Rice: Gohyakumangoku (Tochigi)

Vol: 72cl

Kameizumi Cel-24 亀泉 Cel-24 純米吟醸 生 (亀泉酒造)

110.

Region: Kochi

Category: Junmai Ginjo Nama Genshu

RPR: 50%

ABV: 14%

Rice: Hattanishiki

Vol: 72cl

Hiroki Junmai Daiginjo 飛露喜 純米大吟醸 (廣木酒造)

280.

Region: Fukushima

Category: Junmai Daiginjo

RPR: 40% and 45%

ABV: 16%

Rice: Yamadanishiki

Vol: 72cl



Zaku Kaizan Ittekisui 作 槐山一滴水 (清水清三郎商店) 160.

Region: Mie **Category:** Junmai Daiginjo
RPR: 40% **ABV:** 16%
Rice: Yamadanishiki **Vol:** 72cl

Hakurakusei Hikari 伯楽星 ひかり 純米大吟醸 (新澤醸造店) 390.

Region: Miyagi **Category:** Junmai Daiginjo
RPR: 15% **ABV:** 15%
Rice: Kura No Hana **Vol:** 72cl

Shichida Junmai Daiginjo 七田 純米大吟醸 (天山酒造) 200.

Region: Saga **Category:** Junmai Daiginjo
RPR: 45% **ABV:** 16%
Rice: Yamadanishiki (Saga) **Vol:** 72cl

Kuzuryu Daiginjo 九頭龍 大吟醸 (黒龍酒造) ㉨ 200.

Region: Fukui **Category:** Daiginjo
RPR: 50% **ABV:** 15%
Rice: Gohyakumangoku **Vol:** 72cl

Memories of Old Lovers



The Moto. The fermentation starter of sake helps to make sure that sakes parallel fermentation can occur in a balanced and controlled way. The choice of Kimoto, Yamahai-moto or Bodaimoto reflects the style of sake to bring creamy and lactic characters and showcase acidity in sake, as well as contributing depth and layers of Flavours.

Tedorigawa/Yoshidagura “U” 吉田蔵 “U” (吉田酒造店) 117.

Region: Ishikawa **Category:** Yamahai Junmai
RPR: 60% **ABV:** 13%
Rice: Ishikawamon **Vol:** 72cl

Shizenshu Junmai Ginjo にいだしぜんしゅ 純米吟醸 (仁井田本家) 95.

Region: Fukushima **Category:** Kimoto Junmai Ginjo
RPR: 60% **ABV:** 15.7%
Rice: Toyonishiki (Miyagi) **Vol:** 72cl

Shizenshu Kan Atsurae 自然酒 燗醸 (仁井田本家) ㉮ 90.

Region: Fukushima **Category:** Kimoto Junmai
RPR: 80% **ABV:** 14%
Rice: Toyonoshiki (Miyagi) **Vol:** 72cl

Sohomare Kimoto 惣誉 生酛仕込 純米大吟醸 (惣誉酒造) 225.

Region: Tochigi **Category:** Junmai Daiginjo
RPR: 45% **ABV:** 16%
Rice: Yamadanishiki (Hyogo) **Vol:** 72cl



Tsuchida Kimoto 土田 生酛純米吟醸 (土田酒造) 160.

Region: Gunma **Category:** Kimoto Junmai Ginjo
RPR: 60% **ABV:** 14%
Rice: Asahi No Yume **Vol:** 72cl

Okushika 奥鹿 純米吟醸 山麴生原自然酒 (秋鹿酒造) ≡ 185.

Region: Osaka **Category:** Yamahai Junmai Ginjo Nama
Genshu
RPR: 60% **ABV:** 18%
Rice: Yamadanishiki **Vol:** 72cl

Kidoizumi Hakugyokuko 2016 白玉香 特別純米 無濾過生原酒 2016 (木戸泉酒造) 200.

Region: Chiba **Category:** Tokubetsu Junmai Muroka Nama
Genshu
RPR: 60% **ABV:** 18%
Rice: Yamadanishiki **Vol:** 72cl

Kidoizumi Hakugyokuko 2023 白玉香 特別純米 無濾過生原酒 2023 (木戸泉酒造) 180.

Region: Chiba **Category:** Tokubetsu Junmai Muroka Nama
Genshu
RPR: 60% **ABV:** 18%
Rice: Yamadanishiki **Vol:** 72cl



Te To Te (土田酒造)

170.

Region: Gunma

Category: Kimoto Junmai Muroka Genshu

RPR: 90%

ABV: 16%

Rice: Asahi no Yume

Vol: 72cl

Noguchi Naohiko Yamahai Aiyama 2018 農口尚彦研究所 愛山 2018 (農口尚彦研究所)

230.

Region: Ishikawa

Category: Yamahai Junmai Muroka Nama
Genshu

RPR: 55%

ABV: 18%

Rice: Aiyama

Vol: 72cl

Tamagawa Red Label 玉川 自然仕込み 山麩純米 無濾過 生原酒 (木下酒造)

280.

Region: Kyoto

Category: Yamahai Junmai Muroka Nama
Genshu

RPR: 66%

ABV: 21-22%

Rice: Kitanishiki (Hyogo)

Vol: 180cl

Ode to the Forest



In the past in Japan, all sake equipment was made from wood. At this time there weren't any stainless steel tanks and glass bottles hadn;t been introduced. These categories are dedicated to the wonderful revival of sake using Sugi Cedar wooden fermentation vats and maturation barrels.

Shizenshu Taruzake 長龍吉野杉樽酒雄町山麩 (仁井田本家) 110.

Region: Fukushima **Category:** Kimoto Junmai Taruzake
RPR: 80% **ABV:** 16%
Rice: Toyonishiki (Miyagi) **Vol:** 72cl

Choryo Yoshinosugi Taruzake Omachi 長龍吉野杉樽酒雄町山麩 (仁井田本家) ㉮ 110.

Region: Nara **Category:** Junmai Ginjo
RPR: **ABV:** 14.5%
Rice: Omachi **Vol:** 72cl

Aramasa Ash 2022 - Ash アッシュ-水墨-2022 (新政酒造) 240.

Region: Akita **Category:** Kimoto Junmai Daiginjo Kioke
Genshu
RPR: 45% **ABV:** 13%
Rice: Kamenoo (Akita) **Vol:** 72cl

㉮ Can be enjoyed¹warm / hot



Urakasumi Kioke Kimoto 12 木桶仕込み 生酛(きもと)純米酒 浦霞No.12 170

Region: Shiga **Category:** Junmai Kioke Kimoto
RPR: 80% **ABV:** 15%
Rice: Toyonishiki **Vol:** 72cl

Invisible Pink Unicorn 2019 見えざるピンクのユニコーン 2019 (新政酒造) 380.

Region: Akita **Category:** Barrel Aged Kimoto Kijoshu Kioke
Genshu
RPR: 30% **ABV:** 14%
Rice: Misatonishiki (Akita) **Vol:** 76cl

L'Herésiarque Et Cie 2019 異端教祖株式会社 2019 (新政酒造) 380.

Region: Akita **Category:** Kimoto Junmai Daiginjo Kioke
Genshu
RPR: 30% **ABV:** 12.5%
Rice: Akitasake Komachi **Vol:** 76cl

Bubbly Memories



Sparkling Sake is one of the newest categories of Sake being around for less than thirty years. Diverse styles of sparkling are available from Sweet, Dry, Cloudy, Light to serious. It is an ever-evolving category to keep your eyes on.

Odayaka Sparkling 稔 スパークリング (仁井田本家) 135.

Region: Fukushima	Category: Sparkling
RPR: 70%	ABV: 11.5%
Rice: (Undisclosed)	Vol: 72cl

Shichiken Sparkling Blue Sky 七賢 スパークリング 空の彩 (山梨銘醸) ㉮ 150.

Region: Yamanashi	Category: Sparkling
RPR: (Undisclosed)	ABV: 12%
Rice: (Undisclosed)	Vol: 72cl

Chiyomusubi Sorah 千代むすび SORAH (千代むすび酒造) 180.

Region: Tottori	Category: Sparkling
RPR: (Undisclosed)	ABV: 12%
Rice: (Undisclosed)	Vol: 72cl

Awa Sake Sparkling (Awa Sake) 66.

Region: Cambridgeshire	Category: Sparkling
RPR: 70%	ABV: 12%
Rice: Hinohikari table rice (Nara)	Vol: 37.5cl



Shichiken “Hakushu” 七賢 スパークリング 杜ノ奏 (山梨銘醸) 400.

Region: Yamanashi **Category:** Sparkling
RPR: (Undisclosed) **ABV:** 12%
Rice: (Undisclosed) **Vol:** 72cl

Masumi Origarami 真澄 おりがらみ (宮坂醸造) 135.

Region: Nagano **Category:** Nigori Sparkling
RPR: (Undisclosed) **ABV:** 11%
Rice: (Undisclosed) **Vol:** 72cl

Awa Sake Kijoshu (Awa Sake) 77.

Region: Cambridgeshire **Category:** Sparkling Nigori Kijoshu
RPR: 70% **ABV:** 12%
Rice: Hinohikari table rice (Nara) **Vol:** 37.5cl

Flying in the Clouds



All about Nigori, lightly or coarsely Filtered sake styles which contain rice lees to give creamy textures with the gentle sweetness of rice. Perfect to enjoy as an appetitif, or with spicy nibbles.

Soma no Tengu 杣の天狗 純米吟醸 うすにごり 生原酒 (上原酒造)

130.

Region: Shiga

Category: Junmai Ginjo Muroka Nama
Genshu Usu-Nigori

RPR: 59%

ABV: 17%

Rice: Yamadanishiki

Vol: 72cl

Gozenshu Misty stream 御前酒 菩提配にごり酒 (辻本店) ㉮

90.

Region: Okayama

Category: Junmai Usu-Nigori Nama
Bodaimoto

RPR: 65%

ABV: 17%

Rice: Omachi

Vol: 72cl

Shizenshu Nigori (仁井田本家)

110.

Region: Fukushima

Category: Kimoto Nigori

RPR: 80%

ABV: 16%

Rice: Toyonishiki (Miyagi)

Vol: 72cl



Senkin Snow Daruma 仙禽 だるまにごり (仙禽)

135.

Region: Tochigi

Category: Nigori

RPR: 50%

ABV: 13%

Rice: Yamadanishiki &
Gohyakumangoku

Vol: 72cl

Kamoizumi Summer Snow 賀茂泉 にごり吟醸 (賀茂泉酒造)

96.

Region: Hiroshima

Category: Nigori

RPR: 60%

ABV: 18%

Rice: Yamadanishiki

Vol: 72cl

Sweet Dreams



This Category includes some rare brews such as Kijoshu, Godan-Jikomi, or all Koji which are practiced to maximise the sweetness and luscious viscosity of sake. Great as digestifs or even as a complement and or replacement to dessert.

Hanatomoe “Nature x Nature” 花巴 ナチュラル×ナチュラル (美吉野醸造) 130.

Region: Nara **Category:** Yamahai Kijoshu
RPR: 70% **ABV:** 14%
Rice: Gin no Sato **Vol:** 50cl

Kameizumi Cel-24 亀泉 Cel-24 純米吟醸 生 (亀泉酒造) 115.

Region: Kochi **Category:** Junmai Ginjo Nama Genshu
RPR: 50% **ABV:** 14%
Rice: Hattanishiki **Vol:** 72cl

Houraisen Wa Jukusei Nama 蓬萊泉 純米吟醸 熟成生 和 (関谷醸造) 140.

Region: Aichi **Category:** Junmai Ginjo Nama
RPR: 50% **ABV:** 15%
Rice: Yamadanishiki & Chiyonishiki **Vol:** 72cl



Tsuchida 99 (土田酒造) 125.

Region: Gunma **Category:** Kimoto
RPR: 70% **ABV:** 15%
Rice: Asahi No Yume (Gunma) **Vol:** 72cl

Hachi-Ku (Awa Sake) 亀齢 無濾過 五段仕込純米酒 八九 生酒 (亀齢酒造) 125.

Region: Hiroshima **Category:** Junmai Muroka Nama Genshu
(Godanjikomi)
RPR: 70% **ABV:** 17%
Rice: (Undisclosed) **Vol:** 72cl

Kinkame 80 Junmai Nama Genshu 長寿金亀 白80 生原酒 (岡村本家) ㉮ 115.

Region: Shiga **Category:** Junmai Nama Genshu
RPR: 80% **ABV:** 17%
Rice: Local table rice **Vol:** 72cl

Away from Home



Knowing that the term Nihonshu (Sake in Japanese) is protected as a Geographical Indication for the Sake made and brewed in Japan using Japanese ingredients, it reFlects the global movement of Sake breweries opening outside of Japan. Even though it is still a small range, there is no doubt that this category will continue to grow.

Awa Sake Sparkling (Awa Sake)

66.

Region: Cambridgeshire

Category: Sparkling

RPR: 70%

ABV: 12%

Rice: Hinohikari table rice (Nara)

Vol: 37.5cl

Awa Sake Kijoshu - (Awa Sake)

77.

Region: Cambridgeshire

Category: Sparkling Nigori Kijoshu

RPR: 70%

ABV: 12%

Rice: Hinohikari table rice (Nara)

Vol: 37.5cl



Kanpai Sake Yamahai Duo Junmai (Kanpai London)

60

Region: London

Category: Yamahai Junmai

RPR: 70%

ABV: 16%

Rice: Calrose

Vol: 37.5cl

Kanpai Sake Yamahai Duo Honjozo (Kanpai London)

60

Region: London

Category: Yamahai Honjozo

RPR: 70%

ABV: 16%

Rice: Calrose

Vol: 37.5cl

Party Nostalgia



This page showcases the classic size of the sake bottle, Issho-Bin (Magnum bottles). The perfect choice to celebrate your special parties.

Takashimizu Seisen 高清水 精撰 (秋田酒類製造 ㉮) 140.

Region: Akita **Category:** Futsu-shu
RPR: 60% and 65% **ABV:** 15.5%
Rice: Local table rice **Vol:** 180cl

Ippongi Karakuchi Junmai 本義 辛口純米 (一本義酒造) ㉮ 185.

Region: Fukui **Category:** Junmai
RPR: 70% **ABV:** 16%
Rice: Koshi no Shizuku & Local Sake Rice **Vol:** 180cl

Ippaku Suisei 一白水成 良心 (福祿寿酒造) 195.

Region: Akita **Category:** Tokubetsu Junmai
RPR: 50% and 58% **ABV:** 17.5%
Rice: Misatonishiki & Akitasakekomachi **Vol:** 180cl

Tedorigawa “Ikki Na Onna” Ippaku Suisei 手取川 いきな女 大吟醸 (吉田酒造店) 300.

Region: Ishikawa **Category:** Daiginjo
RPR: 40% **ABV:** 16% - 17%
Rice: Yamadanishiki **Vol:** 180cl



Daishichi Kimoto Classics 大七 生酴クラシックス (大七酒造) ㉮

200.

Region: Fukushima

Category: Kimoto Junmai

RPR: 69%

ABV: 15%

Rice: Local Gohyakumangoku

Vol: 180cl

Kuzuryu Junmai 九頭龍 純米 (黒龍酒造) ㉮

180.

Region: Fukui

Category: Junmai

RPR: 65%

ABV: 14%-15%

Rice: Gohyakumangoku

Vol: 180cl

Gozenshu 9 “Rocky Mountain” 御前酒 九 菩提酴純米 (辻本店) ㉮

150.

Region: Okayama

Category: Junmai Bodaimoto

RPR: 65%

ABV: 15%

Rice: Omachi

Vol: 180cl

Dassai Beyond 獺祭 その先へ (旭酒造)

3200.

Region: Yamaguchi

Category: Junmai Daiginjo

RPR: (Undisclosed)

ABV: 15.5% - 16%

Rice: Yamadanishiki

Vol: 230cl

Fine Memories



World-class sake selection of all our cult and Fine sake labels.

Aramasa Ash 2022 - Ash アッシュ-水墨-2022 (新政酒造)

240.

Region: Akita

Category: Kimoto Junmai Daiginjo Kioke
Genshu

RPR: 45%

ABV: 13%

Rice: Kamenoo (Akita)

Vol: 72cl

Aramasa Earth 2020 - アース-産土-中取りスペシャルエディション2020 (新政酒造)

280.

Region: Akita

Category: Kimoto Kioke Junmai

RPR: 60%

ABV: 13%

Rice: Rikuu132

Vol: 72cl

MurasakiYata Purple Raven 2014 - 新政 再仕込貴醸酒 紫八咫 (新政酒造)

380.

Region: Akita

Category: Kimoto Junmai Daiginjo Kioke
Genshu

RPR: 30%

ABV: 12.5%

Rice: Akitasake Komachi

Vol: 76cl



Invisible Pink Unicorn 2019 見えざるピンクのユニコーン 2019 (新政酒造) 380.

Region: Akita **Category:** Barrel Aged Kimoto Kijoshu
Kioke Genshu
RPR: 30% **ABV:** 14%

L'Herésiarque Et Cie 2019 異端教祖株式会社 2019 (新政酒造) 380.

Region: Akita **Category:** Kimoto Junmai Daiginjo Kioke
Genshu
RPR: 30% **ABV:** 12.5%

L'Herésiarque Et Cie 2020 異端教祖株式会社 2020 (新政酒造) 420.

Region: Akita **Category:** Kimoto Junmai Daiginjo Kioke
Genshu
RPR: 30% **ABV:** 12.5%

Kokuryuu 88 黒龍八十八号 (黒龍酒造) 388.

Region: Fukui **Category:** Daiginjo
RPR: 35% **ABV:** 16%
Rice: Tojo Toku A Yamadanishiki **Vol:** 72cl



Toku Sake (高砂酒造) 280.

Region: Hokkaido **Category:** Junmai Daiginjo
RPR: 35% **ABV:** 16%
Rice: Yamadanishiki **Vol:** 72cl

Ippongi Dai Ichi Gitai 一本義 第一義諦 (一本義酒造) 288.

Region: Fukui **Category:** Junmai Daiginjo
RPR: 30% **ABV:** 17%
Rice: Sakahomare (Fukui) **Vol:** 72cl

Zankyo Super 7 2019 残響 2019 (新澤醸造店) 1000.

Region: Miyagi **Category:** Junmai Daiginjo
RPR: 7% **ABV:** 16%
Rice: Kura No Hana **Vol:** 72cl

Zankyo Super 7 2020 残響 2020 (新澤醸造店) 1000.

Region: Miyagi **Category:** Junmai Daiginjo
RPR: 7% **ABV:** 16%
Rice: Kura No Hana **Vol:** 72cl



Zankyo Super 7 2021 残響 2021 (新澤醸造店)

1000.

Region: Miyagi

Category: Junmai Daiginjo

RPR: 7%

ABV: 16%

Rice: Kura No Hana

Vol: 72cl

Zankyo Super 7 2022 残響 2022 (新澤醸造店)

1000.

Region: Miyagi

Category: Junmai Daiginjo

RPR: 7%

ABV: 16%

Rice: Kura No Hana

Vol: 72cl

Zankyo Super 7 2023 残響 2023 (新澤醸造店)

1000.

Region: Miyagi

Category: Junmai Daiginjo

RPR: 7%

ABV: 16%

Rice: Kura No Hana

Vol: 72cl

Reikyo Absolute 0 零響 アブソルートゼロ (新澤醸造店)

10000.

Region: Miyagi

Category: Junmai Daiginjo

RPR: 1%

ABV: 16%

Rice: Kura No Hana

Vol: 50cl



Zaku Grand Meister 袴 [ざく] 大吟醸 滴取り (清水清三郎商店) 730.

Region: Mie **Category:** Daiginjo
RPR: 40% **ABV:** 17%
Rice: Yamadanishiki **Vol:** 75cl

Nabeshima Black 鍋島ブラック (富久千代酒造) 720.

Region: Saga **Category:** (Undisclosed)
RPR: (Undisclosed) **ABV:** 16%
Rice: (Undisclosed) **Vol:** 72cl

Tedorigawa Mangekyo 手取川純米大吟醸万華鏡 (吉田酒造店) 450.

Region: Ishikawa **Category:** Junmai Daiginjo
RPR: 40% **ABV:** 15% - 16%
Rice: Yamadanishiki **Vol:** 72cl



IWA 5 Sake Assemblage 4 - IWA 5 アッサンブラージュ4 (IWA) 330.

Region: Toyama **Category:** Junmai Daiginjo
RPR: 35% **ABV:** 16%
Rice: Yamadanishiki, Omachi & Gohyakumangoku
Vol: 72cl

Masumi Nanago 真澄七號 (宮坂醸造) 300.

Region: Nagano **Category:** Yamahai Junmai Daiginjo
RPR: 40% **ABV:** 15%
Rice: Kinmon Nishiki **Vol:** 72cl

Gozenshu Tokuto Omachi 2.2 御前酒 特等雄町2.2 (辻本店) 730.

Region: Okayama **Category:** Junmai Daiginjo Bodaimoto
RPR: 40% **ABV:** 16%
Rice: Omachi **Vol:** 72cl



Noguchi Naohiko 01 Special Limited Edition Vol 2 2300.
農口尚彦 01 スペシャルエディション Vol.2

Region: Ishikawa **Category:** Yamahai Blend
RPR: N/A **ABV:** 17%
Rice: N/A **Vol:** 77cl

Noguchi Naohiko 01 Limited Edition 2017 農口尚彦 01 リミテッドエディション 2017 1200.

Region: Ishikawa **Category:** Yamahai Blend
RPR: N/A **ABV:** 17%
Rice: N/A **Vol:** 77cl

Noguchi Naohiko 01 Limited Edition 2018 農口尚彦 01 リミテッドエディション 2018 969.

Region: Ishikawa **Category:** Yamahai Blend
RPR: N/A **ABV:** 17%
Rice: N/A **Vol:** 77cl

Lost Memento



“If you offer sake dark as blood to the Buddha, you will attain Buddhahood.”
Japanese buddhist priest Nichiren wrote in letters that the best sake is long aged sake that has had time to develop deeper colours and full, oxidative flavours. It was a long forgotten category for 300 years until Japanese legislation enabled sake breweries to mature sake. Gold amber, brown, full of caramel, dried fruits and a touch of soy.

Daruma Masamune 3 years old 達磨正宗 3年古酒 (白木恒助商店)

115.

Region: Gifu

Category: Koshu

RPR: 70%

ABV: 16%

Rice: NipponBare

Vol: 72cl

Daruma Masamune 5 years old 達磨正宗 5年古酒 (白木恒助商店)

205.

Region: Gifu

Category: Koshu

RPR: 70%

ABV: 17%

Rice: NipponBare

Vol: 72cl

Daruma Masamune 10 years old 達磨正宗 10年古酒 (白木恒助商店)

330.

Region: Gifu

Category: Koshu

RPR: 70%

ABV: 18%

Rice: NipponBare

Vol: 72cl

Daruma Masamune 20 years old 達磨正宗 20年古酒 (白木恒助商店) 520.

Region: Gifu **Category:** Koshu
RPR: 70% **ABV:** 18%
Rice: NipponBare **Vol:** 72cl

Jukusei Koshu Yamabuki Gold 熟成古酒 熟成古酒 山吹ゴールド(金紋秋田) 150.

Region: Akita **Category:** Koshu
RPR: 70% **ABV:** 18%
Rice: TBC **Vol:** 72cl

Kokin 1990 古今 1990 (木戸泉酒造) 375.

Region: Chiba **Category:** Yamahai Junmai Ginjo Muroka
Genshu Kosh
RPR: 60% **ABV:** 18%
Rice: Yamadanishiki **Vol:** 72cl

Biden Koshu 1999 三井の寿 美田古酒 1999 (三井の寿) 100.

Region: Fukuoka **Category:** Yamahai Junmai Koshu
RPR: 56% **ABV:** 16%
Rice: Yamadanishiki (Fukuoka) **Vol:** 72cl



Kioku
by Endo