



## 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 todays 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

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# 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)** 150.

**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.

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

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

<b>Region:</b> Iwate	<b>Category:</b> Junmai
<b>RPR:</b> 50%	<b>ABV:</b> 16%
<b>Rice:</b> Aiyama	<b>Vol:</b> 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.

**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:** Junmai Ginjo Muroka Genshu  
**RPR:** 50% & 60% **ABV:** 14%  
**Rice:** Domaine Sakura Yamadanishiki **Vol:** 72cl

**Heaven Sake Blue ヘヴンサケ (勝山)** 165.

**Region:** Miyagi **Category:** Junmai Ginjo  
**RPR:** 50% **ABV:** 15%  
**Rice:** Yamadanishiki & Hitomebore **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 (楯野川)** 340.

**Region:** Yamagata **Category:** Junmai Daiginjo  
**RPR:** 18-33% **ABV:** 15%  
**Rice:** Yamadanishiki & Dewasansan & Yukimegami **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:** Tokubetsu Junmai  
**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:** Omachi & Hattanishiki

**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:** Junmai Ginjo 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) ㉮

130.

**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)

150.

**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)** 530.

**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)** 140.

**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 生酏仕込 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 山麩生原自然酒 (秋鹿酒造) ≡

185.

**Region:** Osaka

**Category:** Yamahai Junmai Ginjo Nama  
Genshu

**RPR:** 60%

**ABV:** 18%

**Rice:** Yamadanishiki

**Vol:** 72cl

**Kidoizumi Hakugyokuko 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麴 (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麴 (仁井田本家) ㉮

110.

**Region:** Nara

**Category:** Junmai Ginjo

**RPR:**

**ABV:** 14.5%

**Rice:** Omachi

**Vol:** 72cl

# 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) ㉮

220.

**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

㉮ Can be enjoyed warm / hot



**Shichiken “Hakushu” 七賢 スパークリング 杜ノ奏 (山梨銘醸)** 540.

**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.

**Gozenshu Misty stream** 御前酒 菩提酛にごり酒 (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

㉮ Can be enjoyed warm / hot



**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



**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)**

**95.**

**Region:** London

**Category:** Yamahai Junmai

**RPR:** 70%

**ABV:** 16%

**Rice:** Calrose

**Vol:** 37.5cl

**Kanpai Sake Yamahai Duo Honjozo (Kanpai London)**

**95.**

**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)**

280.

**Region:** Akita

**Category:** Tokubetsu Junmai

**RPR:** 50% and 58%

**ABV:** 17.5%

**Rice:** Misatonishiki & Akitasakekomachi

**Vol:** 180cl

**Tedorigawa “Ikki Na Onna” 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

㊗<sup>2</sup>Can be enjoyed warm / hot



**Daishichi Kimoto Classics 大七 生酏クラシックス (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 菩提酏純米 (辻本店) ㉮** 150.

**Region:** Okayama **Category:** Junmai Bodaimoto  
**RPR:** 65% **ABV:** 15%  
**Rice:** Omachi **Vol:** 180cl

**Dassai Beyond 瀬祭 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.

**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)** 310.

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

**Zankyo Super 7 2020 残響 2020 (新澤醸造店)** 1300.

**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)** 1300.

**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)** 1300.

**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)** 1300.

**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



**Nabeshima Black 鍋島ブラック (富久千代酒造)**

**720.**

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**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)**

**580.**

**Region:** Ishikawa

**Category:** Junmai Daiginjo

**RPR:** 40%

**ABV:** 15% - 16%

**Rice:** Yamadanishiki

**Vol:** 72cl

**Dassai Ambition 獺祭 挑む (旭酒造)**

**4000.**

**Region:** Yamaguchi

**Category:** Junmai Daiginjo

**RPR:** (Undisclosed)

**ABV:** 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

**Zaku Grand Meister** 900.

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

**Gozenshu Tokuto Omachi 2.2 御前酒 特等雄町2.2 (辻本店)** 1000.

**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** 1400.

**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** 1200.

**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**  
Sake Bar