

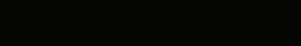




## SAKE 日本酒







### ABOUT THE COMPANY

To contribute to the advancement and development of mankind and society through food and agriculture, while pursuing both the mental and physical well-being of all employees.



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# 寿虎屋



日本酒:Japanese Sake

Junmaiginjyo Kajo Kotobuki Dewa san san 純米吟醸 霞城 出羽燦々



Soft, elegant and fresh ginjo aroma and mellow taste. Uses "Dewa Sansan (rice polishing ratio 50%)" developed by Yamagata prefecture suitable for sake brewing.

Category	Junmai Ginjo
Polishing ratio	50%
Alcohol	16.4%
Sake meter value	+0.2
Size	720ml
Storage	5° - Refrigerate - Dark place





日本酒:Japanese Sake

Junmaidaiginjyo Kajo Kotobuki Yukimegami 純米大吟醸 霞城寿 雪女神

Uses Yamagata Prefecture's highest quality rice suitable for sake brewing, "Yuki Megami". A high-quality junmai daiginjo with a refined and delicate ginjo aroma and a soft and transparent feeling, created with a rice polishing ratio of 40% and Yamagata

Category	Junmai Ginjo
Polishing ratio	40%
Alcohol	16.4%
Sake meter value	-3.3
Size	720ml
Storage	5° - Refrigerate - Dark place





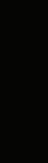


JUJU

Based on authentic rice shochu that uses a unique man-ufacturing method, we use 7 carefully selected botanicals such as domestic yuzu, juniper berries, chamomile, orange peel and coriander.

Category	Japanese GIN
Made of	Shochu, Citron (domestically produced), Juniper berry & Herbs
Alcohol	38.2%
Manufacturing prefecture	Kagoshima
Size	700ml
Storage	10° to 20° - Dark place







ジャパニーズウイスキー: Japanese Whiskey

SASSHU DAMASHI 薩州魂

It is a new spirit product that achieves a sweet and rich vanilla-like aroma, mellow sweetness and rich umami by using a unique manufacturing method that uses white oak for genuine Shochu, which has a flavor characteristic derived from rice malt. You can enjoy it in a wide range of ways, such as straight, on the rocks, with water, and with soda.

Category	Japanese Spirits
Made of	Traditional shochu & White oak
Alcohol	40.2%
Manufacturing prefecture	Kagoshima
Size	700ml
Storage	10° to 20° - Dark place







Yamahoushi Junmaiginjo Dewasansan

純米吟醸 出羽燦々

This is a local sake made with 100% of Yamagata Prefecture's best rice for sake brewing, 'Dewa Sansan'.

A sake that reminds you of a white peach, with a fruity taste and aroma.

With the theme of "pure fermentation", the gentle taste is popular with women.

Category	Junmai Ginjo
Polishing ratio	60%
Alcohol	16.4%
Sake meter value	-0.3
Size	720ml
Storage	5° - Refrigerate - Dark place







日本酒:Japanese Sake Godanshikomi Junami

五段仕込み純米

A junmai sake that unravels the literature of sake brewing in the Edo period and arranges it in a modern style. We won the highest gold prize in the hot sake contest.

Category	Junmai
Polishing ratio	70%
Alcohol	15.6%
Sake meter value	-13.2
Size	720ml
Storage	5° - Refrigerate - Dark place

POOL



Junmai Nigorisake 純米にごり酒

It is a unrefined sake Nigori-sake J with a rich and unique taste.
It is a sweet sake with a refreshing aftertaste.
A well-balanced sake with a gentle aroma and a soft taste that will captivate the drinker.
You can enjoy it twice by mixing the skim part and the turbidity.

Category	Junmai
Polishing ratio	70%
Alcohol	15.6%
Sake meter value	-16.0
Size	720ml
Storage	5° - Refrigerate - Dark place





日本酒:Japanese Sake

Junmai Daiginjyo Yuki Megami 48 雪女神 四割八分

Sake rice "Yukimegami" has particularly excellent suitability for sake rice. It also has the aptitude for superior Daiginjo brewing. We have prepared junmai daiginjo with a rice polishing ratio of 48% from the wish that you can enjoy "Yuki Megami" more casually. Please enjoy the supple and transparent taste.

Category	Junmai Daiginjo
Polishing ratio	48%
Alcohol	15.7%
Sake meter value	-1.7
Size	720ml
Storage	5° - Refrigerate - Dark place





SUISH050 Junmai Daiginjo

水晶50 純米 大吟醸

Sake rice "Yukimegami" is used.

It will be the finest sake that has been carefully prepared with time and effort in the cold January and squeezed at the optimum timing.

The rice polishing ratio is 50%.

A pure rice daignijo with a rich ginjo aroma and a clear and elegant taste.

Category	Junmai Daiginjo
Polishing ratio	50%
Alcohol	15.6%
Sake meter value	-1.1
Size	720ml
Storage	5° - Refrigerate - Dark place



日本酒:Japanese Sake

Dewanosato Chiyokotobuki Tokubetsujunmai 特別純米酒 出羽の里

This is a special junmai sake that uses Yamagata Prefecture's original suitable rice 'Dewa no Sato', which won the Gold Award in the 2013 Delicious Sake Award in a Wine Glass, harmonizing the gentle aroma and gentle taste. It is a sake that can be enjoyed cold or lukewarm. It has a melon-like ginjo aroma and crisp acidity, and tastes like chilled white wine. Please enjoy it with delicate seafood dishes.

Category	Tokubetsu Junmai
Polishing ratio	60%
Alcohol	15.1%
Sake meter value	-6.2
Size	720ml
Storage	5° - Refrigerate - Dark place





日本酒:Japanese Sake

World-renowned pure rice sake "Dewanosato" is one of the top "Champion Sake" of 1282 brands in the Sake category of the International Wine Challenge.

Category	Junmai
Polishing ratio	60%
Alcohol	15.3%
Sake meter value	-2.0
Size	720ml
Storage	5° - Refrigerate - Dark place







日本酒:Japanese Sake

Sparkling Junmai Saku 咲 (さく)

Sparkling that proposes a new way to enjoy sake, popping carbonic acid and low alcohol, it is a sake that is easy to get along with even for sake beginners. By making full-bodied pure rice sake, you can fully enjoy the umami even with low alcohol. It has a refreshing taste and is recommended for the first drink.

Category	Sparkling
Polishing ratio	65%
Alcohol	9.3%
Sake meter value	-1.8
Size	250ml
Storage	5° - Refrigerate - Dark place







焼酎:Shochu

DAIYAME

Sweet potato "Kajuku imo" is used. It has a sweet scent reminiscent of fresh lychee that has never been tasted in potato shochu. Exhibited in the world's three major alcoholic bevrage competitions, and in 2019 won the Shochu category highest award for "TWSC". Furthermore, in 2020, it won double gold at "ISC". The "lychee-like scent" crosses national borders and is highly appreciated all over the world.

Category	Japanese Imo Shochu
Made of	Sweet potato & Rice koji (malted rice)
Alcohol	25.2%
Manufacturing prefecture	Kagoshima
Size	900ml
Storage	10° - Dark place





焼酎:Shochu KAKUSHIGURA

隠し蔵

It has a beautiful transparent amber appearance and a slight woody scent. Barley Shochu is aged in oak barrels to give it a unique color and aroma, giving it a mellow taste. The maturation period is 1 to 3 years.

The taste of barley is tightly condensed, and it has a deep richness and a slightly sweet taste, giving it a luxurious flavor. Barley Shochu is easy to drink because it does not have any peculiarities.

Category	Barley Shochu
Made of	Barley & Barley koji (malted barley)
Alcohol	25.4%
Manufacturing prefecture	Kagoshima
Size	720ml
Storage	10° - Dark place