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日本酒

Product List

SAKE 2023

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Terms Of Sales

1. All prices stated are in Singapore dollars.
2. All prices are subjected to change without prior notice.
3. Payment will be in the form of CASH, BANK TRANSFER or PAYNOW only.
4. A minimum quantity order of $300.00 will be imposed for Free Delivery, a $20.00 delivery fee will be imposed if minimum orders are not met.
5. Delivery timings will be from Mondays to Fridays. We do not delivery on Saturdays and Sundays as well as on Public Holiday.
6. We reserve the right to reject orders from unlicensed establishments.
7. Any inventory shortages will not be charged and will be waived.
8. All alcohol delivered to Customers have to be properly checked if goods are in good and proper condition on the spot.
9. Expired goods are not exchangeable or refundable.
10. We will not be responsible for, and will not replace any open or broken bottles that have already been passed to customers once our delivery man has left the premises.
11. Prices are subjected to prevailing government tax.

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Miyoshikiku Sake Brewery

Miyoshikiku sake brewery was founded in 1903, located in Awa-Ikeda in the center of Shikoku island. It is located upstream of the Yoshino River, one of Japan's three major rivers, surrounded by the mountains of Asan to the north and the Shikoku mountain range of Mt. Tsurugi to the south, making it a cold region perfect for sake brewing. All the sake made at Miyoshikuku are made by hand one by one using rice produced in Tokushima Prefecture, mainly Yamada Nishiki sake rice. The water used for brewing is spring water from the Yoshino River underground water and the Matsuo River in the unexplored region of Iya. This clear water is known as a famous local water that flows from a rocky area, and the water is extremely soft. We make good use of the properties of this ultra-soft water to brew sake that is clean but has the umami of rice and water. We actively incorporate new things into our sake brewing.

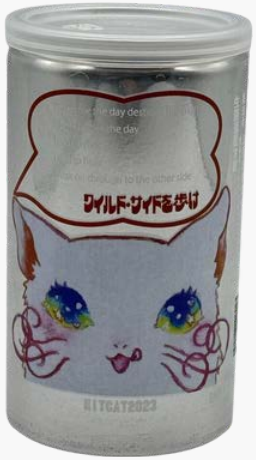
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Product No: 01

Trade Price: SGD$12.00/180ml
SGD$58.00/720ml

All prices are subjected to Goods and Service Tax (GST)

Product Name:	Miyoshikiku Junmai Ginjo KIT CAT
Ingredients:	Tokushima Prefecture Yamadanishiki Rice 100%
Rice Polishing Ratio:	60%
ABV:	15%
SMV: (sake meter value)	0
Amino: (acid/acidity)	1.3/2.1
Volume: (ml)	180/720
Characteristics:	Junmai Ginjo with an impressive cat label that uses Tokushima yeast. The sake rice is from Tokushima Prefecture. Made entirely with Yamada Nishiki sake rice. This is a fruity and light taste sake that anyone can enjoy.



180ml



720ml

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Product No: 02

Trade Price: SGD$12.00/180ml
SGD$62.00/720ml

All prices are subjected to Goods and Service Tax (GST)

Product Name:	Miyoshikiku Junmai Ginjo White Grape
Ingredients:	Tokushima prefecture Yamadanishiki 100%
Rice Polishing Ratio:	60%
ABV:	15%
SMV: (sake meter value)	-3
Amino: (acid/acidity)	1.2/2.3
Volume: (ml)	180/720
Characteristics:	This is a completely new type of sake brewed using their own yeast. It uses Yamada Nishiki. but it has a scent and taste that makes it hard to believe that it is made from rice. It tastes like white grape.



180ml



720ml

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Product No: 03

Trade Price: SGD$82.00

All prices are subjected to Goods and Service Tax (GST)



Product Name:	Vintage Kijoshu 5 year storage
Ingredients:	Tokushima prefecture Yamadanishiki sake rice 100%
Rice Polishing Ratio:	60%
ABV:	15%
SMV: (sake meter value)	-2
Amino: (acid/acidity)	1.5/2.4
Volume: (ml)	720
Characteristics:	Kijoshu, which is a re-brewed sake, is stored for 5 years. It is a sake that was originally intended for storage.Stored for 5 years, with just the right aging period, you can enjoy the deep flavor and aroma.

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Product No: 04

Trade Price: SGD$76.00

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Product Name:	Vintage Yamahai Yamadanishiki sake rice 2015
Ingredients:	Tokushima prefecture Yamadanishiki sake rice 100%
Rice Polishing Ratio:	60%
ABV:	15%
SMV: (sake meter value)	+1
Amino: (acid/acidity)	1.4/2.3
Volume: (ml)	720
Characteristics:	This is Yamahai Junmai which was brewed in 2015. It is made entirely with Yamada Nishiki sake rice from Tokushima Prefecture, making it even more profound, complex taste. After 8 years of freezing temperature storage, it turned into wonderful taste.

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Product No: 05

Trade Price: SGD$12.00

All prices are subjected to Goods and Service Tax (GST)

Product Name:	Miyoshikiku Neko to Wakaiseyo (Be friend with a cat)
Ingredients:	Tokushima prefecture Yamadanishiki Togai / Omachi Togaimai
Rice Polishing Ratio:	70%
ABV:	15%
SMV: (sake meter value)	-1
Amino: (acid/acidity)	1.3/2.1
Volume: (ml)	180
Characteristics:	Sake with a black cat motif. As the label suggests, this sake has a sweet and sour yet slightly refreshing taste. Highly fragrant and refreshing to drink.



KOCHI SHUZO

Kochi Sake Brewery

In 1883, production of "Takiarashi" began at the former brewery of Kochi Sake Brewery. This marks the beginning of Kochi Sake Brewery's 140-year history. The skilled techniques cultivated by many brewers since before the war have been preserved and passed down to the present day. Kochi Sake Brewery produces sake in the Niyodo River water line in Kochi Prefecture. The Niyodo River is famous for its beautiful blue water surface and high transparency, so much so that it is called "Niyodo Blue" or "miraculous clear stream." In water quality surveys conducted by the Ministry of Land, Infrastructure, Transport and Tourism, it has been ranked number one in Japan many times as a river with the best water quality. We create attractive Japanese sake in the Niyodo River, which is blessed with abundant nature, and deliver it to people all over the world.

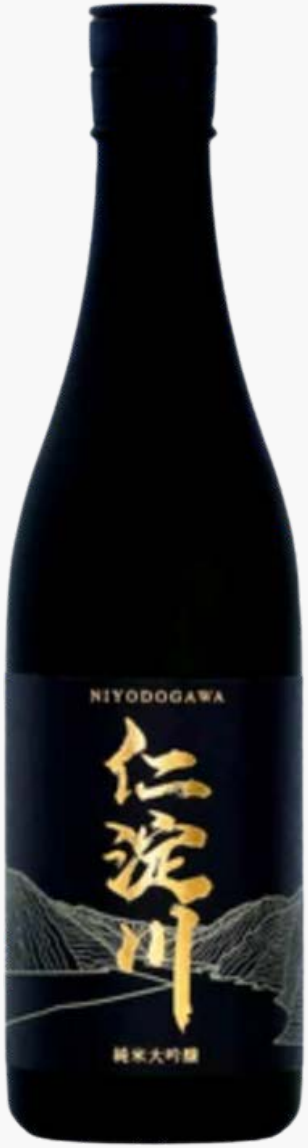
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Product No: 06

Trade Price: SGD$83.00

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Product Name:	Niyodogawa CEL24 Junmai Daiginjo 40%
Ingredients:	Ginnno Yume
Rice Polishing Ratio:	40%
ABV:	15%
SMV: (sake meter value)	-16
Amino: (acid/acidity)	1.8/2.5
Volume: (ml)	720
Characteristics:	Using CEL24, the yeast which was developed in Kochi prefecture. It has the floral aroma of delicious apple, sweet and rich taste. It's sweet sake but has a clear finish so it goes well with any kind of food from meat, fish dishes and sweets. All-round sake.



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Product No: 07

Trade Price: SGD$56.00

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Product Name:	Niyodogawa CEL24 Junmai Daiginjo 50%
Ingredients:	Gohyakumangoku sake rice
Rice Polishing Ratio:	50%
ABV:	16%
SMV: (sake meter value)	-7.5
Amino: (acid/acidity)	1.4/1.5
Volume: (ml)	720
Characteristics:	Using CEL24, the yeast which was developed in Kochi prefecture. It has the floral aroma of delicious apple, sweet and rich taste. It's sweet sake but has a clear finish so it goes well with any kind of food from meat, fish dishes and sweets. All-round sake.

Product No: 8

Trade Price: SGD$47.00

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Product Name:	Mishono Yuzu
Ingredients:	Sake, Mishono Yuzu juice, saccaride
Rice Polishing Ratio:	Liqueur
ABV:	16%
SMV: (sake meter value)	-7.5
Amino: (acid/acidity)	1.4/1.5
Volume: (ml)	500
Characteristics:	Very rare yuzu tree that grew from a seed to an adult tree that didn't get grafted. It has the characteristic aroma of Mishono Yuzu. Please enjoy the sweet and sour taste of Mishono Yuzu.



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Ito Sake Brewery

Founded in 1894. At Ito Sake Brewery, we strive for flexible sake brewing style while preserving a good tradition. We aim to create sake that satisfies our customers. Sake brewing is taking advantage of Fukui's climate using sake rice and water from Fukui's great nature. It fully brings out the aroma of Junmai Ginjo and the flavor of the rice. We aim to produce sake that satisfies our customers.

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Product No: 9

Trade Price: SGD$70.00

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Product Name:	Silver Hawk
Ingredients:	Koshino Shizuku
Rice Polishing Ratio:	50%
ABV:	15%
SMV: (sake meter value)	+1
Amino: (acid/acidity)	1.4/1.4
Volume: (ml)	720
Characteristics:	The first Junmai Daiginjo brewed for Koshinotaka signature brand. The sake rice is made from 'Koshino Shizuku' which can only be used by Fukui prefecture brewers and with Fukui prefecture yeast 'FK-801C'. This sake is made entirely from Fukui prefecture ingredients. A gorgeous aroma and a refreshing aroma coexist, and a soft umami taste from Koshino Shizuku are derived. It is a sake with a crisp aftertaste, which is a characteristic of Koshinotaka.

Product No: 10

Trade Price: SGD$160.00

All prices are subjected to Goods and Service Tax (GST)



Product Name:	Koshinotaka Sakahomare Daiginjo
Ingredients:	Sakahomare
Rice Polishing Ratio:	40%
ABV:	16.5%
SMV: (sake meter value)	+2
Amino: (acid/acidity)	1.3/1.4
Volume: (ml)	720
Characteristics:	The first high-quality sake Daiginjo brewed for Koshinotaka brand. This sake is made entirely from Fukui ingredients. Sakahomare (specially cultivated) is a new sake rice from Fukui prefecture. The sake has a gorgeous and refreshing aroma, emphasizing the umami of the Sakahomare rice. This is a sake made for Koshinotaka, our signature brand to take a leap. Please enjoy this sake with its fruity aroma and umami flavor.

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Product No: 11

Trade Price: SGD$44.00

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Product Name:	Koshinotaka Super Dry Junmai
Ingredients:	Koshino Shizuku 21% Gohyakumangoku 79%
Rice Polishing Ratio:	60%
ABV:	15.5%
SMV: (sake meter value)	+10
Amino: (acid/acidity)	1.4/1.3
Volume: (ml)	720
Characteristics:	Pasteurized twice. Super dry sake but using the Koshino Shizuku rice in Koji making, it enhanced Umami. It clears you up with any kind of food.

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Product No: 12

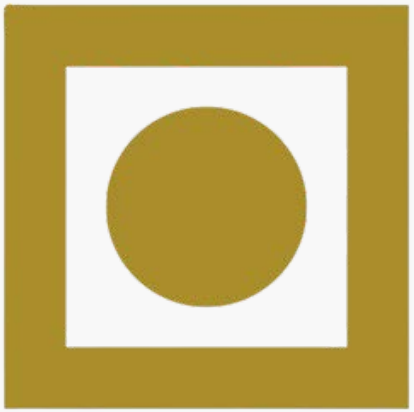
Trade Price: SGD$60.00

All prices are subjected to Goods and Service Tax (GST)



Product Name:	Koshinotaka Dry Junmai Ginjo
Ingredients:	Koshino Shizuku 21% Gohyakumangoku 79%
Rice Polishing Ratio:	50%
ABV:	15.5%
SMV: (sake meter value)	+8
Amino: (acid/acidity)	1.3/1.2
Volume: (ml)	720
Characteristics:	Sake that tastes like white wine. It has a slight ginjo aroma and has umami from rice but has dry taste, so it is suitable for Junmai Ginjo sake, which has a refreshing feel. Also a slightly luxurious sake that goes well for warm sake and it pairs well with fish dishes, especially suitable for blueback fish. The brewer made an effort to make this sake as a signature Koshinotaka sake. Hot sake is also recommended.

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Kakuboshi Sake Brewery

Established in 1906. Since the establishment, the brewery put priority on quality, the sake is crisp yet has umami and it doesn't bother the fresh taste of seafood. From the first drop to the end, you won't get tired of drinking it.

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Product No: 13

Trade Price: SGD$60.00

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Product Name:	Mizutoriki Junmai Ginjo Yamadanishiki
Ingredients:	Yamadanishiki rice from Hyogo prefecture
Rice Polishing Ratio:	55%
ABV:	16.4%
SMV: (sake meter value)	+1.5
Amino: (acid/acidity)	1.7/1.5
Volume: (ml)	720
Awards:	Gold medal award at Fine Sake award in 2019 & 2022
Characteristics:	It has nice aroma and well balanced. It pairs well with beef steak, bonito sashimi, tuna, sashimi & steaks.

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Product No: 14

Trade Price: SGD$90.00

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Product Name:	Mizutoriki Junmai Daiginjo Kuranohana
Ingredients:	Kuranohana
Rice Polishing Ratio:	44%
ABV:	16.4%
SMV: (sake meter value)	+1.5
Amino: (acid/acidity)	1.5/1.2
Volume: (ml)	720
Awards:	Gold award at 2022 KuraMaster, Silver award at 2022 Milano Sake Challenge, Platinum award at 2023 KuraMaster, 2022 Bronze award at Milan Sake Challenge, 2023 International Wine Challenge
Characteristics:	Once pasteurized, bottle-stored Junmai Daiginjo sake. Using the Kuranohana sake rice made in Miyagi prefecture, which was polished down to 44%. Floral aroma with a gentle, clean and crisp finish. The floral aroma goes well with the animal fat, for example, butter sauteed seafood such as scallop, shrimp and crab or oyster glatin.

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Product No: 15

Trade Price: SGD$58.00

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Product Name:	Mizutoriki Junmai Ginjo-Shu Ginno Iroha
Ingredients:	Using Miyagi prefecture's Ginno Iroha sake rice 100%
Rice Polishing Ratio:	55%
ABV:	16%
SMV: (sake meter value)	+2.2
Amino: (acid/acidity)	1.2/1.5
Volume: (ml)	720
Characteristics:	This is a Junmai Ginjo-shu that uses Ginno Iroha, the sake rice that Miyagi prefecture had developed first time in 23 years. It has a mild and rich taste with floral aroma.

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Product No: 16

Trade Price: SGD$112.00

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Product Name:	Mizutoriki Junmai Daiginjo Kuranohana Super Premium 30%
Ingredients:	Miyagi prefecture sake rice Kuranohana
Rice Polishing Ratio:	30%
ABV:	16%
SMV: (sake meter value)	0
Amino: (acid/acidity)	1.2/1.5
Volume: (ml)	720
Characteristics:	Used Miyagi Prefecture's Kuranohana 100%. Gorgeous fragrant aroma with a very soft taste, slowly fermented at a low temperature with a 30 % rice polishing ratio grains of rice.

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Product No: 17

Trade Price: SGD$51.00

All prices are subjected to Goods and Service Tax (GST)



Product Name:	Kinmon Ryogoku Yuzu Sake
Ingredients:	Japanese sake, Yuzu juice (made in Japan), high-fructose corn syrup
Description	Liqueur
ABV:	10.5%
Volume: (ml)	720
Characteristics:	◍Using the Yuzu juice from the further north of Miyagi prefecture Kesennuma. ※There are lees from Yuzu juice that will float but it's a part of Yuzu juice and no problem with the quality. ◍To keep the flavor, please store it in refrigerator (below 10 ℃) please consume it as soon as possible. ◍Chill it and drink it straight or on the rocks or dilute it with soda water.

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Product No: 18

Trade Price: SGD$60.00

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Product Name:	Mizutoriki Tokubetsu Junmai Monogram Green
Ingredients:	Koji rice (Kuranohana made in Miyagi prefecture, 30% rice polishing ratio Kakemai Miyamanishiki sake rice made in Nagano prefecture, 60% rice polishing ratio)
Rice Polishing Ratio:	60%
ABV:	16%
SMV: (sake meter value)	+0.6
Amino: (acid/acidity)	1.5/1.6
Volume: (ml)	720
Characteristics:	Mix of Koji rice (Kuranohana made in Miyagi prefecture, 30% rice polishing ratio) and Kakemai (Miyamanishiki made in Nagano prefecture, 60% rice polishing ratio. Floral aroma and strong umami taste Junmai-shu.

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Maruse Sake Brewery

Maruse Sake Brewery is a long-established brewery that was founded in 1898 and has been in business for about 140 years. 1898 was just after the Meiji Restoration, and Japan was still in turmoil due to the change of government. This is a sake brewery that sticks to ancient traditional methods and was named by Shinshichiro Seki, the founder of the sake brewery with his wish that the world would become more round and gentle. Maruse Sake Brewery says,"We make sake with four-level fermentation using glutinous mochi rice."

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Product No: 19

Trade Price: SGD$63.00

All prices are subjected to Goods and Service Tax (GST)

Product Name:	Ikioimasamune Silver Carp Junmai Ginjo Pasteurized
Ingredients:	Nagano Prefecture Sake Rice
Rice Polishing Ratio:	59%
ABV:	16%
SMV: (sake meter value)	-3
Amino: (acid/acidity)	1.3/1.2
Volume: (ml)	720
Characteristics:	This Junmai Ginjo sake is made using three-level fermentation using the sake rice grown in Nagano Prefecture, and glutinous mochi rice is added to the fourth level. It takes advantage of the rich flavor of sake rice suitable for sake brewing, while adding the refreshing sweetness of glutinous mochi rice, making it a sake that you won't get tired of drinking.



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Product No: 20

Trade Price: SGD$54.00

All prices are subjected to Goods and Service Tax (GST)



Product Name:	Ikioimasamune Carp Junmai Pasteurized
Ingredients:	Nagano Prefecture Sake Rice
Rice Polishing Ratio:	70%
ABV:	16%
SMV: (sake meter value)	-6
Amino: (acid/acidity)	1.9/1.1
Volume: (ml)	720
Characteristics:	We use only rice grown in Nagano Prefecture, including glutinous rice, to create a refreshing and delicious sake that takes advantage of the flavors of both sake rice suitable for sake brewing and glutinous rice.

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Product No: 21

Trade Price: SGD$48.00

All prices are subjected to Goods and Service Tax (GST)



Product Name:	T A K E — G
Ingredients:	Junmaishu, Kochi prefecture Ginger, Granulated sugar
Description	Liqueur
ABV:	12%
Volume: (ml)	500ml
Characteristics:	It's the collaboration with Takeuchi Sake Brewery's sweet Junmai-shu and made in Japan Ginger. It's sweet but spicy. Unique taste ginger Liqueur. Please enjoy it with on the rocks, chilled, dilute with soda water to cool down. Dilute it with hot water to warm you up.

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Contact us to learn more



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