

Yoshi no Gawa Saké Company Niigata, Japan



KOMÉ DRY

Honjozo
35% Rice Polish

A well balanced saké with a mild sweetness and distinctively dry characteristic. Soft tones of tropical fruits make its presence known, with hints of light moss leading to an ultra-clean finish. Try it slightly warm and discover the complex flavours dance across your palate.

Pairings: edamame, meat, skewers, seafood salad

+794008 \$13.99 300ml x 12 spec
+117432 \$59.99 1800ml x 6 spec



GOKU JO

Ginjo
42% Rice Polish

With a crisp fennel aroma and fresh herbs on the palate, this saké is ultra-smooth and refreshing. Rich with a delicately soft acid structure, Goku Jo arrives in light fruity fashion, revealing elements of honeydew and orange-magnolia flowers in its wake, with a long herbaceous, anise finish.

Pairings: pickled vegetables, umé chicken, scallop carpaccio, herb salad

+735191 \$17.99 300ml x 12 specialty
+593319 \$40.99 720ml x 12 spec



KOMÉ DAKÉ NO SAKÉ

Junmai
38% Rice Polish

This 'pure-rice' saké is extremely drinkable and full-bodied. Clean on the palate – a well-balanced richness envelops the tongue with exotic flavours of clementine and passion fruit. Gold Medal winner of Canada Saké Challenge (Vendor Mag).

Pairings: tempura, chicken alfredo, seaweed salad, duck, light cheeses

+514141 \$16.99 300ml x 12 specialty
+565184 \$86.99 1800ml x 6 spec



YOSHI ORGANIC

Junmai Ginjo
40% Rice Polish

YOSHI Organic is only available in Canada! Hand-crafted in Japan with a standard reflective of this 19th Generation producer, it is clean and crisp, with delicate hints of light fruit. A smooth "pure rice" saké with understated aromas of almond and pear.

Pairings: bright summer salad, fried or fresh shrimp, lemon butter chicken

+622944 \$17.99 300ml x 12 specialty



YOSHI NO GAWA DAIGINJO

Daiginjo
60% Rice Polish

The amazing complexity and well-balanced structure is owed to a unique 3-year cellaring in sub-zero temperatures making this daiginjo the pinnacle of ultra premium saké. Fresh melons and lush ripe fruit, kissed with mild spices, leading to a delightfully rich lingering finish.

Pairings: grilled squid, sautéed wild mushrooms, black cod, pork belly.

+902387 \$99.99 720ml x 6 spec

Asahi Shuzo Company
Yamaguchi, Japan



DASSAI "50"

Junmai Dai Ginjo
50% Rice Polish

Graceful and elegant, this well-balanced saké soars with a light sweetness and vibrant acidity. Notes of ripe melons leading to a dry, wistfully clean finish. Easy to drink and extremely popular among aficionados and those new to saké.

Pairings: oysters, grilled chicken, cheeses, white fish sashimi, caviar

+335927 \$20.99 300ml x 12 spec
+124453 \$44.99 720ml x 12 spec



DASSAI "39"

Junmai Dai Ginjo
61% Rice Polish

Extremely light, fruity and a pure delight to drink. Smooth with mild acidity. Aromatic layers of fresh pineapple, ripe pear, mango and delicate anise fill the senses, with a dry clean touch on the palate. Sophisticated, refined - a saké with poise!

Pairings: fatty tuna sashimi, beef wellington, chicken parmesan

+124438 \$29.99 300ml x 12 spec



DASSAI "50" NIGORI

Nigori Junmai Dai Ginjo
50% Rice Polish

New!

A Nigori version of the famous Dassai "50" Junmai Ginjo! This cloudy type saké is light and pleasantly sweet with a super clean finish. Great to enjoy with rich and spicy foods.

Pairings: tempura, rich foods, grilled seafood

+892943 \$21.99 300ml x 12 spec



DASSAI "23"

Junmai Dai Ginjo
77% Rice Polish

Each grain of saké rice is painstakingly polished down to 23% of its original size. Cucumber, melon, and fresh rainwater come to mind when tasting this saké. Incredible balance of delicate aromas and the depth of a full-bodied presence on the palate.

Pairings: yellowtail sashimi, tofu, soft cheeses, lightly steamed fish

+124420 \$49.99 300ml x 12 spec

Saké One Co.

Oregon



MOMOKAWA DIAMOND

Junmai Ginjo
40% Rice Polish

A well balanced classic saké, mildly dry and sweet, well-structured with aspects of ripened cantaloupe and light honey. A lovely hint of spice and mineral rounds out this easy sipper.

2008 Silver - Tasters Guild International Wine Judging.

Pairings: grilled chicken, halibut, herb salad with feta, scallops

+514042 \$9.99 300ml x 12 spec
+586941 \$22.99 750ml x 12 spec



MOMOKAWA PEARL

Junmai Ginjo Nigori Genshu
40% Rice Polish

Nigori is roughly-pressed saké with creamier saké lees visible in the finished product. Fantastic textures and flavours abound with nigorizakés - melons, banana and coconut in a tight dry finish. This saké is also a genshu, so it is 'cask-strength' at 18% alcohol.

Pairings: spicy foods like Thai curries, grilled meats, chocolate, strawberries

+080713 \$9.99 300ml x 12 spec
+586958 \$22.99 750ml x 12 speciality



MOMOKAWA ORGANIC

Junmai Ginjo
40% Rice Polish

The first saké to be USDA Organic Certified. A very light acidity on this saké brings forth the aura of cotton candy, ripe honeydew into focus. Sulphite-free, light and mildly sweet. Renewable resources used in labeling and screw cap. Best Saké - VanMag Awards 2010.

Pairings: grilled wild salmon, mushroom risotto, fruit salads

+362525 \$13.99 375ml x 12 spec



MOONSTONE ASIAN PEAR SAKÉ

Infused Junmai Ginjo
40% Rice Polish

The infusion of asian pear essence is added just prior to bottling to maintain freshness of flavours. An aromatic wellspring of lush ripened pear with a mildly sweet and crisp finish. Very light and easy to drink. Have this versatile saké on its own or experiment with pairing. A great saké for beginners!

Pairings: grilled chicken with tomato avocado salsa, grilled prawns, dry pasta dishes, ginger pork

+100487 \$9.99 300ml x 12 spec
+840835 \$22.99 750ml x 12 spec



"G" "BABY G"

Junmai Ginjo Genshu
40% Rice Polish

Genshu sakés are cask-strength. The "G" sakés stand at 18% alcohol, are robust with good acidity. Subtle touches of melon, its light sweetness punctuated with the balance of a lingering dry finish. 2009 Gold - Tasters Guild International Wine Judging

Pairings: spice rubbed ribs, rich cheeses, lamb, tempura, okonomiyaki, fajitas

+600676 \$19.99 300ml x 12 spec
+866392 \$39.99 750ml x 6 spec

Ai no Sawa

Tochigi, Japan



JUN

Junmai Ginjo
45% Rice Polish

A very balanced, full flavoured saké with a mild delicate aroma, typical of the revered Ginjo style. 'Jun' is very versatile, clean on the palate with excellent acidity. Enjoy 'Jun' chilled or slightly warmed. The acclaimed brewmaster is one of the few female saké brewmasters in all of Japan.

Pairings: pickled vegetables, umé chicken, scallop carpaccio, herb salad

+700468 \$18.99 300ml x 12 spec

Tama no Hikari

Kyoto, Japan



YAMAHAI

Junmai Ginjo
40% Rice Polish

A distinctive full-bodied flavour - big, rich and bold with higher acid structure. A gentle light sweetness sets in which hints of roasted chestnuts. Trying this versatile saké chilled or warmed is chance to explore and appreciate its alluring depth.

Pairings: shrimp pasta salad, stewed pork, BBQ chicken, rich foods, cheeses

+256008 \$41.99 720ml x 6 spec



GOLD OMACHI

Junmai Dai Ginjo
52% Rice Polish

Omachi is one of the oldest and most revered strains of saké rice in Japan. This ultra-premium Omachi saké beautifully balances aspects of rich and dry with gentle hints of caramel, pineapple and light fern. Ends with a crisp and clean finish.

Pairings: crab and artichoke with butter sauce, cheese fondue

+080341 \$22.99 300ml x 12 spec
+153288 \$54.99 720ml x 6 spec

Nakano Shuzo

Aichi, Japan



INDIGO WIND

Sparkling Junmai Saké
30% Rice Polish

A delightful twist on regular sake! Bubbly, soft creaminess caresses the palate. Notes of citrus and vanilla flavours intertwine in a gentle, satisfying balance of sweetness and acidity. A great aperitif!

Pairings: risotto, oysters, spiced mixed nuts, mild cheeses

+031336 \$9.99 200ml x 15 spec



SAKAGURA UMÉ

Nigori Pressed Plum Wine

Roughly pressing this plum wine adds more layers of juice and fruit - providing an unmatched complexity of texture and flavour. The juiciness of plum is abundant on the palate which is perfectly punctuated by a gentle sweetness and surprising lightness. Enjoy on its own, with soda, or on ice.

Pairings: fruit, sorbet, creamy vanilla ice cream, crisp salads

+719765 \$17.99 300ml x 12 spec



UMÉ

Plum Wine

Refreshing and unique, plum wine is gaining fans amongst wine and saké lovers alike. The sweet, deep essence of plum with a mild spicy tartness balances nicely in this drink. Try it after dinner or with dessert with some ice or a splash of soda water.

Pairings: Dark chocolate, baklava, salty mixed nuts, sorbet

+568907 \$11.99 300ml x 20 specialty

Premium Shochu

Japanese-style vodka



MOONLIGHT "TSUKI NO HIKARI"

Barley Shochu-Vodka

Smooth and soft, this shochu goes down well on its own, over a bit of ice, or mixed in a splash of hot water with an umé .

Dry with a light malty nuance.

Easy to create amazing cocktails with this light, clean vodka.

Pairings: salt rubbed grilled fish, pork, chicken, sashimi, chips and salsa

+924290 \$19.99 750ml x 12 specialty



KAN NO KO Aged Barley Shochu-Vodka

Its 3-year aging process in oak barrels creates a unique complexity shown in its depth of flavour and its distinctive amber hue. Rich, yet still relatively light, it is reminiscent of a very mild single malt:

Velvety smooth with soft spice notes.

Pairings: grilled chicken, pork, beef, sashimi, sushi

+335364 \$59.99 720ml x 6 spec



NI-KAI-DO

Barley Shochu-Vodka

One of the most popular brands of shochu in Japan. Nakaido invented Mugi Shochu-Vodka (the traditional Japanese barley soft vodka). Very mild, subtle malt with little scent, it is the perfect cocktail base.

Pairings: charcoal grilled meats like yakitori or bbq, seafood hot-pot

+190264 \$49.99 900ml x 12 spec



TAN-TAKA-TAN Shiso (herb) Shochu-Vodka

Hand-picked purple shiso leaves are used to create this intriguing aromatic shochu. Very easy sipper, it is fresh, clean tasting with the essence of flowers and fresh cut herbs. Delicious over ice or with a splash of hot water.

Pairings: salads, grilled mackerel, savory seafood stew

+299149 \$41.99 720ml x 12 spec



DAN-DAN

Sweet Potato Shochu-Vodka

Spicy and subtly sweet, the name 'Dan Dan' comes from a local Southern Japanese dialect meaning "thank you". Distilled in small batches, this shochu is light, dry and mildly fragrant. Try it with a splash of water to release the aromas.

Pairings: fruit pies, fruit sauces, chocolate, turkey with cranberry sauce

+032201 \$44.99 720ml x 12 spec



ZUISEN SHO "BLACK" Awamori Koshu Shochu-Vodka

Silky smooth, its drinkable quality provides refinement in a glass. A flinty minerality with mild acidity on the palate. Slightly dry, clean and light.

2004 Winner Okinawa Prefectural Governor's Award.

Pairings: stir-fry, braised beef or pork, mild cream sauces, tofu, sashimi

+869297 \$59.99 720ml x 6 spec