

# Premium Japanese Saké

## Yoshi no Gawa

Niigata, Japan

### Komé Dry

#### Honjozo

35% Rice Polish

Well Balanced with a mild sweetness and distinctive dryness. Ultra clean finish. Enjoy warm or chilled.

**Pairs:** Grilled salmon, clams, sole, hot pot

+794008 \$13.99 300ml x 12 Spec



### Yoshi "Organic"

#### Junmai Ginjo

40% Rice Polish

Hand-crafted in Japan, but only available in Canada. Elegant, clean and crisp, with a lighter fruity character. A smooth "pure rice" saké with understated aromas.

**Pairs:** Sole meunier, shrimp salad

+622944 \$17.99 300ml x 12 Specialty



### Komé Daké no Saké

#### Junmai

38% Rice Polish

Canada Saké Challenge (Vendor Magazine) Gold Medal. A "pure rice" premium, 100% natural. Complex, full-bodied flavours with rich tones of tropical fruit.

**Pairs:** Hollandaise Grilled Salmon, BBQ Steak, Tempura



+565184 \$86.99 1800ml x 6 Spec



+514141 \$16.99 300ml x 12 Specialty



### Goku-jo

#### Ginjo

42% Rice Polish

Rich symphony of explosive soft fruit flavours bursting with orange-magnolia floral fragrance.

Soft acid structure with amazing length.

**Pairs:** Sushi, Coquille St. Jacques, Yaki-tori

+593319 \$40.99 720ml x 12 Spec



### Dai-Ginjo

#### Dai Ginjo

60% Rice Polish

Very limited production. Crisp with elegant lingering finish. Delicious fruity melon aromas. Unique 3-year fermentation at ultra-cool temperatures.

**Pairs:** Camembert cheese, caviar and prosciutto

+902387 \$99.99 720ml x 6 Spec

# Premium Japanese Saké

**Asahi Shuzo Co., Ltd.**

Yamaguchi, Japan

## *Dassai "50"*

**Junmai Dai-Ginjo**

50% Rice Polish

Clean, soft and very subtle, the balanced aromas and mild sweetness envelop the senses making Dassai enjoyable on its own, or with a meal of refined cuisine.

Dassai "50" is the official PGA Premium Japanese Saké.

**Pairs:** White fish sashimi, sole and snapper, grilled poultry and garden vegetables

+335927 \$17.99 300ml x 12 Spec



## **Tama no Hikari**

Kyoto, Japan

### *Gold Omachi*

**Junmai Dai-Ginjo**

52% Rice Polish

Rich & dry with a beautiful harmony of acidity and sweetness. Silky smooth and refreshing finish with natural Dai-Ginjo Super Premium flavour.

**Pairs:** Tempura with salt, Blue Cheese and Caviar



+153288 \$54.99  
720ml x 6 Spec

+080341 \$22.99  
300ml x 12 Spec

## *Yamahai*

**Junmai Ginjo**

40% Rice Polish

A distinguished full-bodied flavour, yet delicate sweet aromas of chestnuts with an elegant aftertaste. This special premium saké is for real saké lovers.

**Pairs:** Stewed Pork, Steak, BBQ chicken



+256008 \$41.99  
720ml x 6 Spec

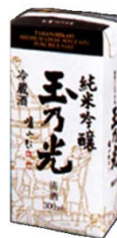
## *Reizou-Shu*

**Junmai Ginjo**

40% Rice Polish

Well balanced with the natural acidity and the sweetness of the rice. Ripe banana flavours with a hint of vanilla and white pepper. Aged at low temperatures to keep the fresh aromas and flavours. Try freezing these tetra packs for a slushy drink!

**Pairs:** Red fish sashimi, tempura, hot pots



+444760 \$16.99  
300ml x 20 Spec

## *Royal Omachi*

**Junmai Dai-Ginjo**

50% Rice Polish

Organically grown Omachi rice is used to create this soft and flowery saké. With less proteins in the rice grain, it is perfect for making premium saké.

**Pairs:** White fish sashimi, tempura, salt cooked mackerel, grilled squid



+795518 \$130.00  
720ml x 3 Spec

# Premium Sparkling Saké and Plum Wine

## Nakano Shuzo

Aichi, Japan

### Indigo Wind Sparkling Junmai 30% Rice Polish



Lush, creamy bubbles. Bouncy elegance, fresh with hints of citrus. Refreshing *sparkling saké* with Premium Junmai character. Excellent saké for beginners. The perfect way to begin your evening.

+031336 \$9.99  
200ml x 15 Spec

### Umé Japanese Plum Wine



Traditional, classic Japanese plum wine. Spicy aromas and soft tangy citrus fruit flavours. Great before dinner or dessert!

+568907 \$11.99  
300ml x 20 Specialty

### Sakagura Umé Nigori Pressed Plum Wine



Delightfully sophisticated. Refreshingly complex and lusciously rich. Roughly filtered texture. Enjoy the natural flavour of plum as an aperitif or after dinner delight.

+719765 \$17.99  
300ml x 12 Spec

# Premium Saké

## Saké One

Oregon, United States



“g”

“Baby g”

### Junmai Ginjo Genshu 40% Rice Polish



Aged ten months for extra body and depth of flavour. Full fruity nose with hints of spice give way to rich, creamy layers of ripe melon flavours with traces of pear and plum.

**Pairs:** Japanese cuisine and Pacific fusion or South American

+866392 \$39.99 750ml x 6 Spec  
+600676 \$19.99 375ml x 12 Spec

Organic

### Junmai Ginjo 40% Rice Polish



The first and only saké to carry the USDA seal. From the rice paddy through the brewery, every step is certified.

**Naturally sulfite free**

Lush fruit and spice aromas layer their way to big fruit flavours packed in a complex body and long, clean finish.

+362525 \$13.99  
375ml x 12  
Specialty

# Premium Saké



## Diamond

### Junmai Ginjo

Very smooth, slightly dry, sweet aroma. Crafted using the highest quality ingredients and methods. Excellent choice for fans of medium body wine.

**Pairs:** Seafood, dry pastas, and herbal salads.

**Gold Medal- 2006 Tasters Guild International Wine Judging.**



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

## Pearl

### Junmai Ginjo Nigori Genshu

Creamy antique style, roughly-filtered. Sweet and full-bodied, coconut aroma. Notes of vanilla, pineapple with banana and anise. Complex, yet approachable.

**Pairs:** Steaks, spicy foods and curry.



+080713 \$9.99 300ml x 12 Spec  
+586958 \$22.99 750ml x 12 Specialty

## Raspberry

### Junmai Ginjo

Natural Raspberry fruit flavoured Junmai Gin-jo. Soft, smooth and subtly sweet, balanced blend of saké and raspberries.

**Pairs:** Grilled wild salmon, tuna, poultry, pork, green and fruit salads and chocolate.



+181198 \$22.99 750ml x 12 Spec



## Plum Saké

### Junmai Ginjo

A saké with natural ripe plum flavour and a hint of almond. This sweet plum nectar delights the palate without the sugary thickness of plum wines.

**Pairs:** Barbecue, fruit salad, and vanilla ice cream.



+290262 \$9.99 300ml x 12 Spec

## Coconut Lemongrass

### Junmai Ginjo Nigori Genshu

Rich aroma of creamy coconut and crisp lemongrass envelope the senses. Distinct flavours expands the sense with hints of bubblegum, anise and citrus. Roughly filtered. Finishes clean and fruity.

**Pairs:** Spicy cuisine, as well as Polynesian dishes. Refreshing with fresh fruit.



+666560 \$9.99 200ml x 12 Spec

## Asian Pear

### Junmai Ginjo

Delicate natural Asian Pear aroma. Soft mouth feel and creamy body with a hint of sweet fruit.

**Pairs:** Poultry and pork, dry pasta dishes, prawns and salads. Try mixing with sakétinis and fruit dishes.



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

# Premium Shochu

## Zuisen Sho "Black"

### Awamori Koshu Shochu



From Okinawa, Japan, 25% alcohol content.

Flinty with a mild taste.

Winner of the 2004 Okinawa Prefectural Governor's Award.

First Awamori in Canada!

+869297 \$59.99 720ml x 6 Spec

## Tan-Taka-Tan

### Shiso (herb) Shochu-Vodka

Purple Shiso leaves are carefully hand-picked in Hokkaido, Japan.

A special crisp fragrance and mild taste (only 20 % alcohol) can be enjoyed chilled over ice, or with hot water to open & release the full Purple Shiso herbal aromas.



+299149 \$41.99 720ml x 12 Spec

## Ni-Kai-Do

### Barley Shochu-Vodka

Nikaido *invented* 100% Mugi Shochu-Vodka (traditional Japanese barley soft vodka)

One of the most popular Japanese shochu-vodkas. Located in Oita, south Japan, which is famous for its pure water source.

Remarkably smooth, ultra-soft shochu-vodka (25% alc.)



+190264 \$42.99 900ml x 12 Spec

## Kan no Ko

### Aged Barley Shochu-Vodka

#### Satsuma Shuzo

A very special Shochu-Vodka expertly crafted from 100% pure barley.

Unique-3 year barrel aging to create its special golden bronze color.

Rich and soft with complex aromas of tropical fruit.



+335364 \$54.99 720ml x 6 Spec

## Dan-Dan

### Sweet Potato Shochu-Vodka

#### Nagashima

"DAN-DAN" in Southern Japan local dialect means "*Thank you*".

Craft Brewed in small batches at a Micro-Brewery in Kagoshima, Japan.

Great substitute (less sweet) for Hot-Saké.



+032201 \$44.99 720ml x 12 Spec

## Moonlight

### Barley Shochu-Vodka

#### Tanaka

Remarkably round Japanese Vodka with an ultra-smooth softness.

Enjoy in traditional Japanese style over ice or with plum & hot water.

Perfect in all classic cocktails.



+924290 \$19.99 750ml x 12 Specialty