

Yoshi no Gawa Saké Company Niigata, Japan



Yoshi no Gawa Saké Co.
Excellence since 1548



KOMÉ DRY

Honjozo

Rice Polished Down to 65%

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

+793364 180ml x 30
+794008 300ml x 12
+117432 1800ml x 6
+957761 18L x 1



KOMÉ DAKÉ NO SAKÉ

Junmai

Rice Polished Down to 65%

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, seaweed salad, duck, light cheeses

+514141 300ml x 12
+565184 1800ml x 6



YOSHI SPECIAL PREMIUM

Junmai Ginjo

Rice Polished Down to 60%

YOSHI Special Premium 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 seafood

+622944 300ml x 12



Top 100
VanMag Awards



GOKU JO

Ginjo

Rice Polished Down to 55%

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: light salads and seafood, Great on it's own as an aperitif!

+735191 300ml x 12
+593319 720ml x 12



Top 100
VanMag Awards



UMI BLU

Premium Ginjo

Rice polished down to 60%

This unique and innovatively packaged premium saké is light and refreshing. It is specially crafted using rice from the pristine Niigata prefecture. Semi-dry with pleasing aromas of ripe tropical fruits and a well balanced acidity that leads to a smooth clean finish.

+870923 300ml x 12



YOSHI NO GAWA DAIGINJO

Daiginjo

Rice Polished Down to 40%

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 720ml x 6

*Prices are estimated BCLDB retail

*All prices exempt of taxes – PST & GST

Yoshi no Gawa Saké Co.

Niigata, Japan

吉乃川

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GOKU JO JUNMAI DAIGINJO

Junmai Daiginjo

Rice Polished Down to 40%

One of the top Junmai Dai-Ginjo Saké from Yoshi-No-Gawa.

100% Koshi-Tanrei rice from locally contracted growers.

+19816 720ml x 4



BREWMASTER'S CHOICE (TOJI NO BANSHAKU)

Honjozo

Rice Polished Down to 65%

The name tells everything about this sake. This versatile sake the sake brewmasters want to drink on regular basis themselves. Local "Gohyaku-man-goku" sake rice used. Can be enjoyed chilled or heated. Smooth and clean finish. The name is written by the local calligrapher Yuko Izumida

+678300 1.8L x 6

+27998 720ml x 12 **New Pricing!!!**

Asahi Shuzo Company Yamaguchi, Japan



DASSAI "50"

Junmai Dai Ginjo
Rice Polished Down to 50%

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 300ml x 12
+124453 720ml x 12
+663252 1.8L x 6 **NEW!**



DASSAI "50" NIGORI

Nigori Junmai Dai Ginjo
Rice Polished Down to 50%

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 300ml x 12



DASSAI "39"

Junmai Dai Ginjo
Rice Polished Down to 39%

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 300ml x 12
+660134 720ml x 12 **NEW!**



DASSAI "23"

Junmai Dai Ginjo
Rice Polished Down to 23%

Gold – 2012 U.S. National Saké Appraisal

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 300ml x 12
+674457 720ml x 12 **NEW!**

Tama no Hikari

Kyoto, Japan



YAMAHAI

Junmai Ginjo

Rice Polished Down to 60%

Silver Medal

2012 U.S. National Saké Appraisal

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 a chance to explore and appreciate its alluring depth.

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

+256008 720ml x 6



GOLD OMACHI

Junmai Dai Ginjo

Rice Polished Down to 48%

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 300ml x 12
+153288 720ml x 6

Tenzan Shuzo 天山酒造 佐賀

Saga, Japan



SHICHIDA JUNMAI MUROKA SAKÉ

Junmai

Rice Polished Down to 65%

A medium bodied, well balanced saké with naturally occurring Umami interwoven with vibrant acidity.

+681841 720ml x 12



BAMBOO JIZAKE SAKÉ

Junmai

Rice Polished Down to 60%

Crafted using water from the Tenzan Mountains, this is a rich and full bodied saké with flavours of ripe melons and a slightly earthy undertone.

+786152 720ml x 12

*Prices are estimated BCLDB retail

*All prices exempt of taxes – PST & GST

Saké One Co. Oregon



MOMOKAWA DIAMOND

Junmai Ginjo
Rice Polished Down to 60%

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 300ml x 12
+586941 750ml x 12



MOMOKAWA PEARL

Junmai Ginjo Nigori Genshu
Rice Polished Down to 60%

Nigori is roughly-pressed saké with creamier saké lees visible in the finished product. Fantastic textures and flavours abound with this premium Nigori saké enveloped with melons, banana and coconut in a slightly sweet finish. This saké is genshu-strength at 18% alcohol.

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

+080713 300ml x 12
+586958 750ml x 12



**Top 100
VanMag Awards**



MOONSTONE ASIAN PEAR SAKÉ

Infused Junmai Ginjo
Rice Polished Down to 60%

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. A great saké for beginners!

Pairings: grilled chicken or prawns, pasta dishes

+100487 300ml x 12
+840834 750ml x 12



“G” JOY & “BABY G”

Junmai Ginjo Genshu
Rice Polished Down To 60%

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.

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

+600676 300ml x 12
+866392 750ml x 6



**Top 100
VanMag Awards**



SAKEMOTO

Premium Junmai
Rice Polished Down To 70%

Imported from the Hyogo prefecture of Japan, this junmai saké is made entirely from specialty rice and pristine water from Japan's famous Nada saké region. Up front fruit on the nose with a rich texture and a long, smooth finish that will appeal to both new and seasoned saké drinkers.

Pairings: crispy fried foods, earthy noodle or pasta dishes

+350587 300ml x 12

Nakano Shuzo

Aichi, Japan



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 ice or a splash of soda and water.

Pairings: dark chocolate, sweet pastries, salty mixed nuts, sorbet.

+568907 300ml x 20
+875583 2L x 6 **NEW!**



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 300ml x 12



KOCHA TEA UMÉ-SHU

Kunizakari Plum Wine

100% Darjeeling Tea

The combination of refreshing sweetness from Japanese local plums and elegant aroma from Darjeeling teas makes an amazing profile.

Best served chilled or with ice.

+193136 300ml x 12



OBAACHAN'S YUZU-SHU

Japanese Yuzu-shu

100% local yuzu citrus

Refreshing natural acidity and sweetness from citrus. No artificial flavour, colour or seasoning added.

Best served chilled or with ice.

Pairings: salad, light fish

+235135 300ml x 12

Nakano Shuzo

Aichi, Japan



MIKAN NO OSAKÉ

Mandarin Orange Saké

Bright and refreshing all natural ORANGE flavour.

Best served chilled or over ice.

+027193 300ml x 12



New Product! NASHI NO OSAKÉ

Pear Saké

Surprisingly intense and all natural PEAR flavours.

Best served chilled or over ice.

+744409 300ml x 12



New Product! MOMO NO OSAKÉ

Peach Saké

Surprisingly intense and all natural PEACH flavours.

Best served chilled or over ice

+456335 300ml x 12

Flavoured Asian Spirits

Sparkling Saké

Nakano Shuzo

Aichi, Japan



INDIGO WIND

Sparkling Junmai Saké Rice Polished Down to 70%

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 200ml x 15

Saké

Nakano Shuzo

Aichi, Japan

中埜酒造 愛知



国盛上撰

JYOSEN KUNIZAKARI SAKÉ Seishu

Ripe pear and a touch of nuttiness on the nose followed by bright fresh flavours of nuts and Honeydew melon. Medium bodied with a long, smooth finish.

+847863 1.8L x 6

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 750ml x 12



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 720ml x 12



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 720ml x 12



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 900ml x 12



IICHIKO NAPOLEON

Premium Shochu

This is a best seller among genuine *shochu*. Sweet aromas of melon and watermelon are followed by a delicate taste that hints of pear and sweet orchard. The finish is clean and smooth.

Defined as the "Napoleon of the Working Class Neighborhood" - for it's high end quality at a very reasonable price.

+783753 900ml x 12