



The Finest Premium Sakés and Japanese Beverages



Wholesale Pricelist

www.bluenotewines.com

Yoshi no Gawa Saké Company

Niigata, Japan



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

+794008 \$ 9.11 300ml x 12
+276915 \$18.30 720ml x 12
+117432 \$45.85 1800ml x 6
+957761 \$256.21 18L x 1



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

+740628 \$12.16 300ml x 12
+593319 \$29.35 720ml x 12



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, chicken alfredo, seaweed salad, duck, light cheeses

+514141 \$11.24 300ml x 12
+565184 \$57.85 1800ml x 6



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 \$11.13 300ml x 12



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 shrimp, lemon butter chicken

+622944 \$12.14 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.

+717873 \$59.34 720ml x 6

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 \$15.15 300ml x 12
+124453 \$30.36 720ml x 12
+663252 \$64.86 1.8L x 6 **New Product!**



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 \$20.14 300ml x 12



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 \$14.15 300ml x 12



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 \$35.09 300ml x 12

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 chance to explore and appreciate its alluring depth.

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

+256008 \$32.31 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

+714519 \$16.15 300ml x 12

+153288 \$38.35 720ml x 6



Tenzan Shuzo

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.

+794522 \$29.93 720ml x 12

天山酒造 佐賀



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 \$39.43 720ml x 12

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

+745252 \$8.08 300ml x 12
+586941 \$17.37 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

+737320 \$9.06 300ml x 12
+586958 \$17.37 750ml x 12



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

+736284 \$8.07 300ml x 12
+588665 \$17.01 750ml x 12

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 \$9.13 300ml 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.
2009 Gold - Tasters Guild International Wine Judging

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

+600676 \$14.15 300ml x 12
+866392 \$27.37 750ml x 6



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

+711743 \$8.05 200ml x 15



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

+801190 \$15.42 300ml x 12
New CSPC!



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 \$9.15 300ml x 20
+779970 \$35.92 2L x 6



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

+781716 \$15.15 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 amazing profile.

Best served chilled or with ice.

+193136 \$15.15 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 or add it to a Mimosa!

+27193 \$15.15 300ml x 12



NASHI NO OSAKÉ

Pear Saké

Surprisingly intense aroma and flavour of all natural PEAR.

Best served chilled or over ice or use to create exciting cocktails!

+779973 \$14.88 300ml x 12



MOMO NO OSAKÉ

Peach Saké

Delightful aroma and flavour of all natural PEACH.

Best served chilled or over ice or use to enhance a fruit cocktail!

+779971 \$14.88 300ml x 12



Yoshi no Gawa Saké Co.
Excellence since 1548

New Arrival



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 \$36.84 1.8L x 6

+794511 \$15.93 720ml x 12

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

+727909 \$18.37 750ml 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 \$33.23 900ml 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

+716497 \$29.35 720ml 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 its high end quality at a very reasonable price.

+783753 \$29.41 900ml 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 \$28.36 720ml x 12



MARS WHISKY

Situated between The north and south Japanese alps. Mars Shinshu is Japan's highest whisky distillery at nearly 800 meters. The Hombo family have been distilling for more than a century and they added Whisky to their repertoire in 1949 in Kagoshima. That was the southernmost whisky made in Japan until 1984, when all whisky production was moved to the current location in Nagano.



IWAI WHISKY

Kiichiro Iwai, the name sake for this Mars Whisky, was a silent pioneer of Japan whisky. This whisky is inspired by the great whiskies of America. A majority of corn, balanced with light malt and aged in ex-bourbon barrels. Ideal for daily sipping, in a Mint Julep or an Old Fashioned.

Tasting Notes: Sweet with fruit flavours like pear, quince and hints of red fruits and vanilla.

+785745 750ml x 12 \$43.10

IWAI TRADITION

This malt driven spirit is truly a reflection of contemporary Japanese whisky. Incredibly balanced, soft and layered. A blending of sherry, bourbon and wine casks with delicate hints of peat make for a harmonious whisky that would make Iwai-san proud.

Tasting Notes:
Ripe cherry, honey and toffee with a beautiful ginger spice.

+418582 750ml x 12 \$54.62