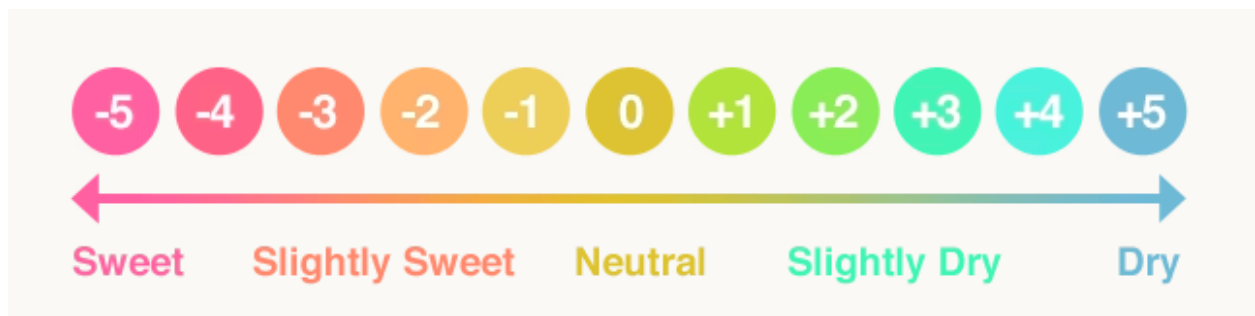


URESHII

Sake List

***SMV Sake Meter Value** : Represents the dryness or sweetness of the Sake.



* We keep the remaining Sake or Whisky for **30days**.

***Corkage Charge**

• Wine & Champagne (720ml) :\$50 • Sake(720ml): \$50 • Whisky (720ml): \$80

** Wine, Sake or Champagne above 1500ml \$90

*** All prices are subject to 10% service charge and prevailing GST.**

Dassai Sake 300ml



Dassai 23

128

SMV : +4

Grade
Polishing Ratio
Rice Type
Alcohol
Prefecture
Brewery

Junmai Dai Ginjyo
23%
Yamadanishiki
16%
Yamaguchi
Asahi Shuzo

The fruity bouquet offers apple, peach and nashi pear. It's both vivid and sensuous. The initial impression is that of the clean flavor with an aftertaste that combines the sweetness of fruit with a soft mellowness.



Dassai 39

88

SMV : +6

Grade
Polishing Ratio
Rice Type
Alcohol
Prefecture
Brewery

Junmai Dai Ginjyo
39%
Yamadanishiki
16%
Yamaguchi
Asahi Shuzo

The top notes are much similar to Dassai Junmai Ginjou 45% but as it strikes the tongue and the palate, layered of fragrances open up. Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears.



Dassai 45

58

SMV : +3

Grade
Polishing Ratio
Rice Type
Alcohol
Prefecture
Brewery

Junmai Dai Ginjyo
45%
Yamadanishiki
16%
Yamaguchi
Asahi Shuzo

This sake has a collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade. It is wide and heavy with lots of expansive elements that talk to those who like a mouthful. The subtle sweetness including grape and berries becomes more pronounced when the fluid warms in the mouth.

Fruit Sake 300ml



Sakari Yuzu

128 SMV : N/A

Grade	Junmai
Polishing Ratio	75%
Rice Type	N/A
Alcohol	8.5%
Prefecture	Hyogo
Brewery	Nihonsakari

The purest Yuzu juice is mixed with a 75% polished Junmai sake base to create the cleanest and freshest of flavours. * **Seasonal Sake**



Niizawa Yogurt

128 SMV : N/A

Grade	N/A
Polishing Ratio	N/A
Rice Type	N/A
Alcohol	5%
Prefecture	Miyagi
Brewery	Niizawa Shuzo

This yogurt liqueur provides a refreshing and rich aftertaste with a mere hint of sourness.

* **Seasonal Sake**



Yamagata La France

128 SMV : N/A

Grade	N/A
Polishing Ratio	N/A
Rice Type	N/A
Alcohol	8%
Prefecture	Yamagata
Brewery	Kodakara

Made from Yamagata's most famous produce "Yamagata Lafrance Pear". Rich, full flavor with a very distinctive taste and fragrance of sweet, delicious Lafrance Pear.



Yamagata La France

128 SMV : N/A

Grade	N/A
Polishing Ratio	N/A
Rice Type	N/A
Alcohol	8%
Prefecture	Fukuoka
Brewery	Kenjyo

Delicious, sweet ripe Mango perfectly blend with tangy freshness of Plum liquor and rich milk flavor .

Sake 720ml



Kuheiji EAU DE DESIR 158 SMV : +0

Grade	Junmai Dai Ginjyo
Polishing Ratio	50%
Rice Type	Yamadanishiki
Alcohol	16%
Prefecture	Aichi Nagoya
Brewery	Banjyo

The Kamashibito Kuheiji Junmai Daiginjo Sake is the flagship product of the Kamashibito Kuheiji brewery. The sake is a pleasant balance between white chocolate sweetness and Mandarin orange peel bitter Kamashibitoness.



Hakkaisan 168 SMV : +4

Grade	Junmai Dai Ginjyo
Polishing Ratio	45%
Rice Type	Yamadanishiki Blending
Alcohol	15.5%
Prefecture	Niigata
Brewery	Hakkaijozo

Hand made all Koji, and spring water from melted snow – “pure water of the god Raiden” is used to brew this Junmai Daiginjo. This refine sake meant to pair with food and it has a pronounced clarity, a clean taste, and an elegant, gentle sweetness, which will enhance the flavor of any cuisine.



Daishinshu 148 SMV : +8

Grade	Tokubetsu Junmai Karakuchi
Polishing Ratio	60%
Rice Type	Hitogokochi
Alcohol	15%
Prefecture	Nagano
Brewery	Daishinshu Shuzo

The Daishinshu Karakuchi Tokubetsu Junmai Sake has a clean and dry flavour that makes it light and very drinkable. It has a slightly rich taste, and enjoyable when gently warmed.

Sake 720ml



Keigetsu Cel 24

158 SMV : -4

Grade	Junmai Dai Ginjyo
Polishing Ratio	50%
Rice Type	Gin no Yume
Alcohol	15%
Prefecture	Kochi
Brewery	Tosa Brewing

CEL24 is a Kochi-only yeast type Very modern style of Japanese Sake. It is super aromatic, with a nose of almost pure pineapple. Great for pairing with Western Cuisine. It swept up a lot of awards in 2019 based on its originality.



Keigetsu Ginniyume 158 SMV : +3

Grade	Junmai Ginjyo
Polishing Ratio	55%
Rice Type	Gin no Yume
Alcohol	15%
Prefecture	Kochi
Brewery	Tosa Brewing

The delicacy of the bubbles, and brut quality of the highly polished sake, saw this sake clinching the IWC Trophy. Fresh aromas of peaches, pear, hint of spice and straw.



Dewazakura

148 SMV : +1

Grade	Junmai
Polishing Ratio	60%
Rice Type	Dewanosato
Alcohol	15.5%
Prefecture	Yamagata
Brewery	Dewazakura Sake Brewery

Dewanosato is the Yamagata's original rice which had produced with the aim of becoming the best quality Junmai Sakamai. Recommended drunk at room temperature or warm. It is crispy, clear and full of flavor.

Sake 720ml



Hourai W Nama 168 SMV : -5.5

Grade	Junmai
Polishing Ratio	45%
Rice Type	Yamadinishiki
Alcohol	17%
Prefecture	Gifu
Brewery	Watanabe Shuzo

W by Watanabe Shuzouten is Hourai's second label. Although written as a Junmai-shu, this sake qualifies as a Junmai Daiginjyo as the rice used to make this sake is polished to 45%.



Senkin Modern Muku 158 SMV : N/A

Grade	Junmai Ginjyo
Polishing Ratio	50%
Rice Type	Yamadinishiki
Alcohol	16%
Prefecture	Tochigi
Brewery	Senkin Shuzo

Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness & a large flavor profile with a long finish. Senkin Modern Muku is the flagship of their brewery. The young kuramoto, Usui san, designed this sake with his background in Wine.



Senkin Omichi 158 SMV : N/A

Grade	Junmai Ginjyo
Polishing Ratio	60%
Rice Type	Yamadinishiki/ Omachi
Alcohol	16%
Prefecture	Tochigi
Brewery	Senkin Shuzo

This sake is part of the modern series. It uses both omachi and yamadanishiki rice to create an interesting sake profile! This sake has a sharp nose and forward flavor. Bouquet of fresh fruit laced with hints of mineral provides a complex nose.

Ohmine Season Sake 720ml



Ohmine 2 Grain 320 SMV : N/A

Grade	Junmai Dai Ginjyo
Polishing Ratio	35%
Rice Type	Yamadinishiki
Alcohol	14.5%
Prefecture	Yamaguchi
Brewery	Ohmine Shuzo

Our brew is unique in its own way and we do not want to be misjudged so we do not reveal the Sake meter value, acidity and the yeast used to let the drinkers to just simply enjoy the whole experience of drinking our sake.



Ohmine 3 Grain 158 SMV : N/A

Grade	Junmai Dai Ginjyo
Polishing Ratio	50%
Rice Type	Yamadinishiki
Alcohol	14.5%
Prefecture	Yamaguchi
Brewery	Ohmine Shuzo

The aftertaste also has a fresh aroma of Capron-san ethyl, acidity and alcohol, which spreads out and finishes refreshingly with a hint of sweetness from the rice. It is easy to drink, but you will never get bored of the taste. It goes well on its own or as a sippin



Ohmine2 Omachi 320 SMV : N/A

Grade	Junmai Dai Ginjyo
Polishing Ratio	35%
Rice Type	Omachi
Alcohol	14.5%
Prefecture	Yamaguchi
Brewery	Ohmine Shuzo

The fruity sweetness reminiscent of yellow peach is characteristic in the refreshing scent and sourness of muscat grapes and green apples. The native species of Omachi is lavishly shaved to create a complex balance unique to Omine.

Dassai Sake 720ml



Dassai Beyond

1380

SMV : N/A

Grade

Polishing Ratio

Rice Type

Alcohol

Prefecture

Brewery

Junmai Dai Ginjyo

23%

Yamadinishiki

16%

Yamaguchi

Asahi Shuzo

Dassai "Beyond" because its quality goes beyond rice polishing, even high polishing ratio. Ultra luxurious, elegant, perfectly balanced, multi-layered and complex with a long finish. This is the pinnacle of all Dassai sake The best sake crafted by.

Dassai Sake 720ml



Dassai 23

280 SMV : +4

Grade	Junmai Dai Ginjyo
Polishing Ratio	23%
Rice Type	Yamadinishiki
Alcohol	16%
Prefecture	Yamaguchi
Brewery	Asahi Shuzo

The fruity bouquet offers apple, peach and nashi pear. It's both vivid and sensuous. The initial impression is that of the clean flavor with an aftertaste that combines the sweetness of fruit with a soft mellowness.



Dassai 39

178 SMV : +6

Grade	Junmai Dai Ginjyo
Polishing Ratio	39%
Rice Type	Yamadinishiki
Alcohol	16%
Prefecture	Yamaguchi
Brewery	Asahi Shuzo

The top notes are much similar to Dassai Junmai Ginjyou 45% but as it strikes the tongue and the palate, layered of fragrances open up. Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears.



Dassai 45

138 SMV : +3

Grade	Junmai Dai Ginjyo
Polishing Ratio	45%
Rice Type	Yamadinishiki
Alcohol	16%
Prefecture	Yamaguchi
Brewery	Asahi Shuzo

The top notes are much similar to Dassai Junmai Ginjyou 45% but as it strikes the tongue and the palate, layered of fragrances open up. Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears.

Sake 720ml



Isojiman Emerald

280 SMV : +5

Grade	Junmai Dai Ginjyo
Polishing Ratio	50%
Rice Type	Yamadinishiki
Alcohol	17%
Prefecture	Shizuoka
Brewery	Isojiman Shuzo

This exquisite sake captivates the senses with its fragrant fruity aromas of melon, passion fruit, kiwi and peach. It has a mellow, silky texture on the palate, featuring mild sweetness and acidity, finishes with hint of bitterness and pungency.



Isojiman Grappa

280 SMV : +4

Grade	Dai Ginjyo
Polishing Ratio	40%
Rice Type	Aiyama
Alcohol	16.5%
Prefecture	Shizuoka
Brewery	Isojiman Shuzo

You can enjoy the unique flavour, aroma and profound taste from this rare blue grappa bottle, made with Aiyama from the special A grade rice-growing district. Its refined sharpness and refreshing flavour is remarkable.



Atagonomatsu

158 SMV : +3

Grade	Junmai Dai Ginjyo
Polishing Ratio	50%
Rice Type	Hakutsurunishiki
Alcohol	16%
Prefecture	Miyagi
Brewery	Niizawa Chozoten

A sake with a gentle and elegant white grape aroma that whiffs through your nose. The scent is reminiscent of a green apple with a dry and refreshing taste. A strong presence of HakutsuruNishiki is in this delicate well-balanced sake. Just won 2023 IWC Gold Medal.

Sake 720ml



Katsuyama DEN

238 SMV : +1

Grade	Junmai Dai Ginjyo
Polishing Ratio	35%
Rice Type	Yamadanishiki
Alcohol	16%
Prefecture	Miyagi
Brewery	Katsuyama Shuzo

Katsuyama DEN uses the famous Yamadanishiki rice milled to 35% and aged at low temperature for 1 year to add depth of flavour. Full bodied yet silky with beautiful notes of honeydew, peach, strawberry and hint of honey.



Katsuyama KEN

158 SMV : +4

Grade	Junmai Ginjyo
Polishing Ratio	50%
Rice Type	Yamadanishiki
Alcohol	16%
Prefecture	Miyagi
Brewery	Katsuyama Shuzo

Smooth and silky drinkability with fresh and crispy flavour that expands into a soft fullness. This elegant sake is full of umami and depth. It also features a gentle clean nose with red apple and floral elements.



Katsuyama Ken Nama **158 SMV : +2**

Grade	Junmai Ginjyo
Polishing Ratio	50%
Rice Type	Yamadanishiki
Alcohol	16%
Prefecture	Miyagi
Brewery	Katsuyama Shuzo

This is unpasteurized version of KEN, only release once a year. Not only inherited most characters of KEN, it adds more freshness and vividity. People can see the different expression that KEN can provide.

Sake 720ml



Miyakanbai

280 SMV : +5.5

Grade	Junmai Dai Ginjyo
Polishing Ratio	19%
Rice Type	Miyamanishiki
Alcohol	16%
Prefecture	Miyagi
Brewery	Kanbai Shuzo

Striving for a supremely elegant sake to be paired with kaiseki meal, Head Toji- Iwasaki san extracted what he considers to be the purest expression of umami from rice. Hints of white lilies & Daffodill on the nose; opulent & silky mouthfeel.



Hakurakusei

178 SMV : +5

Grade	Junmai Dai Ginjyo
Polishing Ratio	40%
Rice Type	Omachi
Alcohol	15%
Prefecture	Miyagi
Brewery	Niizawa Chozoten

This Hakurakuei JDG provides a herb aroma with hints of pineapple, banana. Omachi rice brewed, starts sweet then transform to an acidic, dry palate with a clean finish. Considered to be as one of the best "Omachi" sake.



Hakurakusei

158 SMV : +4

Grade	Junmai Ginjyo
Polishing Ratio	55%
Rice Type	Kuranohana
Alcohol	15%
Prefecture	Miyagi
Brewery	Niizawa Chozoten

Hakurakusei JG offers a refreshing and moderate acidity reminiscent of citrus taste. There is slight bitterness and astringency from the middle to the end. The flavors' are in perfect harmony with each other, giving a refreshing and elegant finish.

Sake 720ml



Kamonoshiki Nifuda **158** SMV : +5

Grade	Junmai Dai Ginjyo
Polishing Ratio	50%
Rice Type	Yamadanishiki
Alcohol	15%
Prefecture	Niigata
Brewery	Kamonoshiki Shuzo

Toku A" Grade Yamadanishiki produced in Yokawa, Hyogo is considered to be of the highest quality. The Cargo Tag series features the best attributes of a wide variety of high quality sake rice from around Japan.



Sharaku Bizen **158** SMV : +1

Grade	Junmai Ginjyo
Polishing Ratio	50%
Rice Type	Omachi
Alcohol	16%
Prefecture	Fukushima
Brewery	Miyaizumi Shuzo

This pure rice ginjo sake has an elegant, refreshing fruity aroma; its soft and round, and it has a smooth aftertaste. To keep its flavor and high quality, it is pasteurized once and stored in bottles before being heated and quenched. Good expression of Omachi rice.

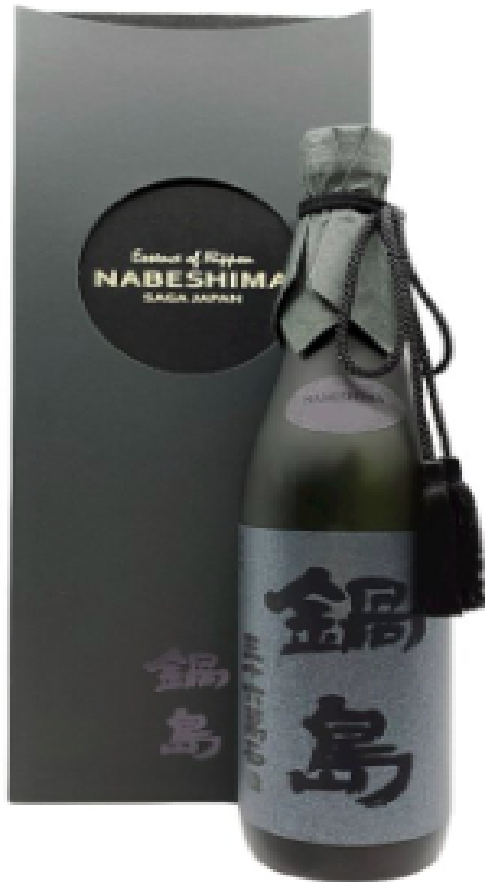


Sharaku **158** SMV : +1

Grade	Junmai Ginjyo
Polishing Ratio	50%
Rice Type	Gohyakynangoku
Alcohol	16%
Prefecture	Fukushima
Brewery	Miyaizumi Shuzo

It offers a blend of freshness and light fruit flavors, a sweetness reminiscent of a banana, and a gentle smoothness that interweaves perfectly with its balanced acidity, resulting in a savory umami. 2021 IWC - Commended Winner

Sake 720ml



Nabeshima

998

SMV : N/A

Grade

Black Label

Polishing Ratio

50%

Rice Type

N/A

Alcohol

16%

Prefecture

Saga

Brewery

Fukuchiyo Shuzo

limori san, owner and Head-Toji is pushing the boundaries with the concept of Nabeshima Black. Many breweries have been fixated on rice polishing ratios and conforming to sake competition guidelines for commercial credence & viability. Nabeshima Defying the commercial norms which drive the sake industry today.

Nabeshima Series 720ml



Nabeshima

380 SMV : +5

Grade	Junmai Dai Ginjyo
Polishing Ratio	35%
Rice Type	Yamadanishiki
Alcohol	16%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

This premium Junmai Daiginjyo is brewed with sensational precision and elegance. The purity and clarity from the the finest specially designated yamadanishiki rice is astounding. Melons, blossoms, nectarines & steamed rice meld together, albeit, almost perfectly.



Nabeshima

338 SMV : +5

Grade	Junmai Dai Ginjyo
Polishing Ratio	40%
Rice Type	Wataribune
Alcohol	16%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

This was a passion project undertaken by limori san, to help showcase Wataribune, a revival rice varietal and the Father of YamadaNishiki rice. The acidity profile and body from Wataribune is distinctive and henceforth celebrated & showcased in this beautifully crafted sake.



Nabeshima

280 SMV : +5

Grade	Dai Ginjyo
Polishing Ratio	35%
Rice Type	Yamadanishiki
Alcohol	17%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

One's first impression is that of a subtly sweet and floral sake, yet a spirituous pungency gives a sense of dry savouriness. Generous alcohol and fullthrottle concentration augurs age-worthiness, with the noble refinement of steam

Nabeshima Series 720ml



Nabeshima

280 SMV : +5

Grade	Junmai Dai Ginjyo
Polishing Ratio	40%
Rice Type	Aiyama
Alcohol	16%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

This Junmai Daiginjyo offers an exquisite expression of the rice varietal. Quintessentially Nabeshima in how it presents itself on the nose & likewise, on the palate, the rich, opulent and majestic sake finishes with immense finesse.



Nabeshima

380 SMV : +5

Grade	Junmai Dai Ginjyo
Polishing Ratio	40%
Rice Type	Yadamaho
Alcohol	16%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

Always exploring different strains new and ancient, for this sake they have used Yamadabo, the mother of Yamadanishiki. The Yamadabo is a very rare sake rice today and takes expert brewers and refined techniques to work with.



Nabeshima

280 SMV : +5

Grade	Junmai Dai Ginjyo
Polishing Ratio	45%
Rice Type	Yadanishiki
Alcohol	16%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

Using nabeshima classic kobo, this sake offers gentle hints of fruit on entry with strikingly clean umami and a crisp, sharp and dry finish. Yokawasan in Hyogo is famed for its highly prized yamadanishiki rice

Nabeshima Series 720ml



Nabeshima

168 SMV : +2

Grade	Junmai Ginjyo
Polishing Ratio	55%
Rice Type	Omachi
Alcohol	16%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

The savour of high quality steamed rice is ever present as its subtle nuances expand across a smooth and concentrated palate of formidable intensity. A persistent finish is given lift by a lick of sweetness and an almond-bitter finish.



Nabeshima

168 SMV : +5

Grade	Junmai Ginjyo
Polishing Ratio	50%
Rice Type	Yamadanishiki
Alcohol	16%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

The palate suggests a soft spectrum of steamed rice nuances and pungent floral tones, expanding to a sweet round finish that is nevertheless long, pliant and perked by a zippy spritz upon opening. Impeccably integrated, this sake is clearly hewn from the finest rice and purest of water



Nabeshima New Moon **158 SMV : +3**

Grade	Junmai Ginjyo
Polishing Ratio	50%
Rice Type	Oyamanishiki
Alcohol	16%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

It is a luxurious sake using only the Nakagumi or middle press. It has a delicious aroma reminiscent of tropical fruits, with a perfect balance of sweet and sour leaving a refreshingly cool sensation on the finished. ***Seasonal Sake**

Nabeshima Series 720ml



Nabeshima

148 SMV : +2

Grade	Tokubetsu Junmaishu
Polishing Ratio	50%
Rice Type	Oyamanishiki
Alcohol	15%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

Super fresh with lively carbonation & restrained bitterness. Clean umami, with great clarit.



Nabeshima

148 SMV : +6

Grade	Tokubetsu Junmaishu
Polishing Ratio	55%
Rice Type	Oyamanishiki
Alcohol	15%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

Well balanced with moderate sweetness and high toned spirit notes for warmth and a plush mouthfeel, this sake boasts zesty acidity auguring well for ageing and further complexity.



Nabeshima

148 SMV : +6

Grade	Tokubetsu Honjyozo
Polishing Ratio	60%
Rice Type	Oyamanishiki
Alcohol	15%
Prefecture	Saga
Brewery	Fukuchiyo Shuzo

With a soft mouthfeel and clean finish, this sake can be enjoyed both chilled and gently warmed to between 35 & 40 degrees celsius. Excellent when paired with white & silver skin fish.

Nito Season Sake 720ml



Nito Bizen

188 SMV : -1

Grade	Junmai Dai Ginjyo
Polishing Ratio	48%
Rice Type	Omachi
Alcohol	15%
Prefecture	Aich
Brewery	Maruishi Jozo

Most premium pure-rice sake notable for its brilliant and clear aftertaste, graceful cherry aroma, and well-balanced sweetness along with fruity viscosity and refined acidity.



Nito

158 SMV : -1

Grade	Junmai Ginjyo
Polishing Ratio	55%
Rice Type	Omachi
Alcohol	16%
Prefecture	Aich
Brewery	Maruishi Jozo

A pure-rice premium sake mixed with fruity sweetness and delicate acidity with a comparatively thicker body. From beginning to the aftertaste, the complexity of flavors brings up the sweet and sour Lychee taste.



Nito

158 SMV : -1

Grade	Junmai Ginjyo
Polishing Ratio	55%
Rice Type	Yamadanishiki
Alcohol	16%
Prefecture	Aich
Brewery	Maruishi Jozo

Refreshing sweetness of the juicy and ripe pear is the first taste when this Junmai-Ginjo flows down smoothly and strengthened by obvious acidity impeccably. Perfectly balanced among all aspects of "sweet/dry" and "savory/spicy". Well-balanced sweetness and acidity & a touch of minerality

Special Limited Juyondai Sake 1800ml



Juyondai Funatare 1800 SMV : N/A

Grade	Junmai Ginjyo
Polishing Ratio	50%
Rice Type	Yamadanishiki + Omachi
Alcohol	15%
Prefecture	Yamagata
Brewery	Takagi Shuzo

The fruity aroma is like muscator apple. It has a light and fresh sweetness and rich Umami. The aftertaste is well-balanced bittersweetness and refreshing



Juyondai Honmaru 1600 SMV : N/A

Grade	Tokubetsu Honjozo
Polishing Ratio	55%
Rice Type	Gohyakumangoku
Alcohol	15%
Prefecture	Yamagata
Brewery	Takagi Shuzo

It has a fruity aroma, and the elegant sweetness spread in your mouth. The after is refreshing.



Juyondai Nakadori 2000 SMV : N/A

Grade	Dai Ginjyo
Polishing Ratio	55%
Rice Type	Yamadanishiki(Banshu)
Alcohol	15%
Prefecture	Yamagata
Brewery	Takagi Shuzo

Limited edition Daiginjo polished Yamadanishiki up to 35%, and brewed carefully under low temperature.

Special Limited Juyondai Sake 1800ml



Juyondai Ushumoare

2000 SMV : N/A

Grade	Junmai Dai Ginjyo
Polishing Ratio	40%
Rice Type	Miyamanishiki
Alcohol	15%
Prefecture	Yamagata
Brewery	Takagi Shuzo

Produced by the new flagship rice of Juyondai, Ushuhomare, supreme balance of Umami and sweetness like powder snow



Juyondai Gokujo Morohaku 2000 SMV : N/A

Grade	Junmai Dai Ginjyo
Polishing Ratio	45%
Rice Type	Yamadanishiki
Alcohol	16%
Prefecture	Yamagata
Brewery	Takagi Shuzo

The aroma is just like a peach. It has a robust taste of Umami and sweetness, but aftertaste is light.



Juyondai Cho Tokuzen

2000 SMV : N/A

Grade	Junmai Dai Ginjyo
Polishing Ratio	35%
Rice Type	Yamadanishiki
Alcohol	15%
Prefecture	Yamagata
Brewery	Takagi Shuzo

The leading taste is the simple but elegant sweetness, and it's silky smooth. The naturally sweet aroma is like a young melo

