



WORLD
SAKE
IMPORTS



2023

Sake Portfolio

DELAWARE
MARYLAND
WASHINGTON DC
COLLECTION



*W*elcome to World Sake Imports' 2023 collection direct from Japan's finest breweries. These are sakes of the highest quality, delivered in perfect condition to our customers in the United States.

The collection includes earthy, rich junmais; floral, fruity ginjos; and a superb selection of super-premium daiginjo labels—as well as occasional specialty sakes. All are shipped fresh from the breweries in refrigerated containers and arrive in peak condition.

For the connoisseur, these are Japan's finest sakes. For newcomers, there is no better introduction to the world of sake enjoyment.





PURE RICE GOODNESS

Junmai

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from crisp and dry to soft and rounded, and much attention is paid to their balance and structure. Many people prefer junmai labels to more expensive sakes because of their easy drinkability.



Hoyo "Shining Prince"

GENJI

Uchigasaki Brewing Company • Miyagi Prefecture

With its distinctive taste of cedar, grass and citrus, "Genji" delivers a crisp and refreshing "cold sake" experience. Falls midway between robust junmai and refined ginjo sake expressions.

Brisk and flavorful, with cedar and citrus highlights

Rice Variety: Kura no Hana	Polishing Ratio: 55%	Yeast: Miyagi, Association No.901
Alcohol Percentage: 15%	Acidity: 1.7	Sake Meter Value: +4.0



Hoyo "Summer Breeze"

SAWAYAKA JUNMAI

Uchigasaki Brewing Company • Miyagi Prefecture

Soft and smoothly contoured with a touch of balsam and tangerine, this demure junmai is made by Uchigasaki Brewing Company, the oldest brewery in Miyagi Prefecture, founded in 1661.

The gentle junmai: soft and smooth

Rice Variety: Manamusume	Polishing Ratio: 60%	Yeast: Association No.901
Alcohol Percentage: 15%	Acidity: 1.5	Sake Meter Value: +1.0



Kamoizumi "Three Dots"

SHUSEN

Kamoizumi Brewing Company • Hiroshima Prefecture

A wild card in the sake deck, Kamoizumi has a woody, forest-floor aroma of fall leaves and mushrooms. There is a lot to explore in this big-boned sake, served either cool or warm.

Rich, robust, with a woody *shiitake* aroma

Rice Variety: Hiroshima Hattan, Nakate Shinsenbon	Polishing Ratio: 58%	Yeast: KA-1
Alcohol Percentage: 16%	Acidity: 1.7	Sake Meter Value: +1.0



Masumi "Mirror of Truth"

OKUDEN KANTSUKURI

Miyasaka Brewing Company • Nagano Prefecture

Longtime sake-drinkers find this sake comfortingly familiar. It is smooth at first sip, and displays a range of subtle, organic flavors as well as a pleasant natural sweetness.

Comfortingly familiar, surpassingly smooth

Rice Variety: Sankeinishiki, Miyamanishiki	Polishing Ratio: 70%	Yeast: Masumi No.7 (proprietary)
Alcohol Percentage: 15%	Acidity: 1.9	Sake Meter Value: +1.0



Nagurayama “Crescent Moon”

GEKKYU

Nagurayama Brewing Company • Fukushima Prefecture

A gently aromatic, billowing junmai, nicely balanced and easy to drink. Light-bodied with a wisp of sweetness, lovely either cool or warmed.

Billowing junmai with a wisp of sweetness

Rice Variety: Yume no Kaori	Polishing Ratio: 55%	Yeast: Utsukushima Yume, TM-1
Alcohol Percentage: 15%	Acidity: 1.1	Sake Meter Value: -1.0



Sohomare “Heart and Soul”

TOKUBETSU KIMOTO

Sohomare Sake Brewery • Tochigi Prefecture

Contemporary rendition of ancient *kimoto* style. Soulfully drinkable with plenty of acidity and ample umami—all in perfect harmony. Made with Yamadanishiki, Japan’s finest sake-brewing rice.

Crisp and flavorful, with punch

Rice Variety: Yamadanishiki	Polishing Ratio: 60%	Yeast: Association No.6, No.7, No.1401
Alcohol Percentage: 15%	Acidity: 1.8	Sake Meter Value: +4.0



Tamagawa “Red Label”

HEIRLOOM YAMAHAI GENSHU

Kinoshita Brewing Company • Kyoto Prefecture

Made with natural yeasts that thrive within Tamagawa’s brewery, “Red Label” is rich in amino acids for robust flavor. Bottled right from the press without filtration, dilution or other intervention.

Low-intervention; palate-drenching explosion of flavor

Rice Variety: Kitanishiki	Polishing Ratio: 66%	Yeast: Ambient House Yeast
Alcohol Percentage: 20–21%	Acidity: 2.9	Sake Meter Value: +3.5



Tamagawa “Heart of Oak”

TOKUBETSU JUNMAI

Kinoshita Brewing Company • Kyoto Prefecture

Signature junmai release from British toji Philip Harper. Nutty and toasty with a wild berry zing, this full-throated expression of junmai delight is richly flavorful, yet crisp-drinking and always balanced.

Nutty and toasty with a wild berry zing

Rice Variety: 500 Mangoku	Polishing Ratio: 60%	Yeast: Association No.7
Alcohol Percentage: 16–17%	Acidity: 2.2	Sake Meter Value: +4.4



Tedorigawa “U”

U-NIQUE!

Yoshida Sake Brewery • Ishikawa Prefecture

Tingling pink grapefruit acidity and lovely pear aroma at first sip, with a svelte texture achieved through the *yamahai* brewing method. A uniquely original, terroir-driven expression from one of Japan's most creative breweries.

Pink grapefruit acidity, lovely aroma, svelte texture

Rice Variety: Ishikawamon	Polishing Ratio: 60%	Yeast: House Yeast (Kanazawa Lineage)
Alcohol Percentage: 13%	Acidity: 1.6	Sake Meter Value: -5.0



Tedorigawa “Silver Mountain”

YAMAHAI JUNMAI

Yoshida Sake Brewery • Ishikawa Prefecture

This is a connoisseur's junmai sake, dry, sharp and smooth all in one. Its mild astringency, characteristic of sakes made using the old *yamahai* method, is balanced by a faintly discernible sweetness.

A classic *yamahai* junmai: dry, sharp & smooth all in one

Rice Variety: Yamadanishiki, 500 Mangoku	Polishing Ratio: 60%	Yeast: House Yeast (Kanazawa Lineage)
Alcohol Percentage: 15–16%	Acidity: 1.5	Sake Meter Value: +4.0



LIGHT & REFRESHING

Ginjo

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate. To receive the ginjo designation a sake must use rice that has been milled down to 60% of its original weight prior to steaming, but in practice many have polishing ratios of 50%.



Dewazakura “Green Ridge”

DEWASANSAN

Dewazakura Sake Brewery • Yamagata Prefecture

With its floral nose and mellow fruity flavor, “Dewasansan” is a rewarding choice for wine drinkers new to the world of sake. It has a wholesome freshness, a green apple tartness and a refreshing finish.

Mellow, with a green apple tartness and a refreshing finish

Rice Variety: Dewasansan	Polishing Ratio: 50%	Yeast: Yamagata
Alcohol Percentage: 15–16%	Acidity: 1.4	Sake Meter Value: +4.0



Dewazakura “Tenth Degree”

IZUMI JUDAN

Dewazakura Sake Brewery • Yamagata Prefecture

A martini-lover’s sake: dry and clear with aromatics reminiscent of Tanqueray. No other ginjo combines dryness (+12 on the sake scale) and edginess (36 proof) to such exhilarating effect.

A potent ginjo sake for martini fans—crisp and bone dry

Rice Variety: Dewasansan, Haenuki	Polishing Ratio: 50%	Yeast: Yamagata, YK-0107
Alcohol Percentage: 17–18%	Acidity: 1.4	Sake Meter Value: +12.0



Dewazakura “Cherry Bouquet”

OKA

Dewazakura Sake Brewery • Yamagata Prefecture

Soft-feeling on the tongue, Oka’s transparency of flavor matches the clarity of the colorless liquor. It is floral rather than fruity, though there is a touch of pear, and perhaps melon.

Delightful flowery bouquet with a touch of pear and melon

Rice Variety: Dewasansan, Haenuki	Polishing Ratio: 50%	Yeast: Ogawa
Alcohol Percentage: 15–16%	Acidity: 1.2	Sake Meter Value: +5.0



Dewazakura “Jewel Brocade”

OMACHI

Dewazakura Sake Brewery • Yamagata Prefecture

Made from Omachi rice—the ancestral strain from which many sake-brewing rices are descended—with a luscious aroma and ornate flavor that deepens and mellows on the palate.

An ornate, full-flavored ginjo, using Japan’s ancestral brewing rice

Rice Variety: Omachi	Polishing Ratio: 50%	Yeast: Yamagata
Alcohol Percentage: 16–17%	Acidity: 1.6	Sake Meter Value: +1.0



Kokuryu “Black Dragon”

JUNMAI GINJO

Kokuryu Sake Brewing Corporation • Fukui Prefecture

Kokuryu “Junmai Ginjo” has the imposing presence of sakes brewed in the Noto Toji style of western Japan. Its enticing flavor seems to come from the earth itself: rich and welcoming.

Enticingly mysterious flavor, rich and welcoming

Rice Variety: 500 Mangoku	Polishing Ratio: 55%	Yeast: House Yeast
Alcohol Percentage: 15–16%	Acidity: 1.3	Sake Meter Value: +4.5



Koshi no Kanbai “Vanishing Point”

TOKUSEN

Ishimoto Brewing Company • Niigata Prefecture

The light, clean Niigata style of sake-brewing first defined by Koshi no Kanbai in the early ‘70s has been emulated by other breweries, but none come close to its definitive expression of the classic Niigata ginjo style.

Ineffable flavors diffuse and converge at mind’s edge

Rice Variety: Yamadanishiki	Polishing Ratio: 50%	Yeast: Niigata Ginjo
Alcohol Percentage: 16%	Acidity: 1.1	Sake Meter Value: +8.0



Masumi “Sleeping Beauty” SEASONAL

HIYAOROSHI

Miyasaka Brewing Company • Nagano Prefecture

Pressed in winter and stored cold until early fall, “Hiyaoroshi” acquires a patina of flavor depth while retaining its youthful freshness. Gracefully fragrant, with limpidly balanced sweetness and acidity.

Clean and fresh, with a patina of beguiling fall flavor

Please ask your sales representative for technical information on this year’s release.

Rice Variety: Miyamanishiki, Yamadanishiki	Polishing Ratio: 55%	Yeast: Masumi No.7 (proprietary)
Alcohol Percentage: 15%	Acidity: 1.7	Sake Meter Value: +1.5



Masumi “Sake Matinee”

SHIRO

Miyasaka Brewing Company • Nagano Prefecture

With a lower alcohol content than most sakes (12%), “Shiro” is smooth and gentle, with sweetness and acidity in finely etched balance. Ideal for lunchtime sake-sipping, with enough body for evening enjoyment as well.

Smooth and gentle, lightly poised

Rice Variety: Miyamanishiki, Yamadanishiki	Polishing Ratio: 55%	Yeast: Masumi No.7 (proprietary)
Alcohol Percentage: 12%	Acidity: 1.5	Sake Meter Value: -3.0



Nagurayama “Master’s Touch”

YOKIKANA

Nagurayama Brewing Company • Fukushima Prefecture

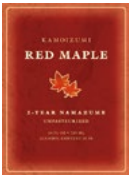
Stellar example of the gorgeously aromatic sakes for which Fukushima is famed. Distinctly sweet at first sip, clean and smoothly balanced, finishes with finesse.

Sweet and clean, gorgeously aromatic

Rice Variety: Yamadanishiki	Polishing Ratio: 50%	Yeast: 701-15
Alcohol Percentage: 16%	Acidity: 1.3	Sake Meter Value: -3.0

Nama Ginjo

Pasteurization preserves sake but also deprives it of some of its intrinsic vitality. Our *nama* labels have vivid flavor, exuberant freshness and a decisive finish.



Kamoizumi “Red Maple”

2-YEAR AGED NAMAGENSHU

Kamoizumi Brewing Company • Hiroshima Prefecture

This is a new sake style—unpasteurized, undiluted and aged two years at 41°F. Rich, satisfying flavor that improves with age. Enjoy neat, or over a single ice cube.

Potent and flavorful—the perfect gentleman’s sipping sake

Rice Variety: Hiroshima Hattan, Nakate Shinsenbon	Polishing Ratio: 58%	Yeast: KA-1
Alcohol Percentage: 18%	Acidity: 1.7	Sake Meter Value: +1.0



Masumi “First Run” SEASONAL

ARABASHIRI

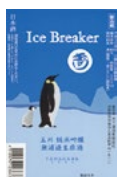
Miyasaka Brewing Company • Nagano Prefecture

Fresh and vibrant, with flavor amplitude rare in a young, unpasteurized sake. Savory notes add to the taste enjoyment. Made with a strain of the No. 7 yeast discovered at Masumi’s brewery 70 years ago.

Fresh and vibrant, with savory flavor notes

Please ask your sales representative for technical information on this year’s release.

Rice Variety: Sankeinishiki, Hitogokochi	Polishing Ratio: 55%	Yeast: Masumi No.7 (proprietary)
Alcohol Percentage: 17%	Acidity: 2.3	Sake Meter Value: -5.0



Tamagawa “Ice Breaker” SEASONAL

FRESH-PRESSED NAMAGENSHU

Kinoshita Brewing Company • Kyoto Prefecture

Cask-strength, deep-flavored and spicy. Unpasteurized for extra zing. Best enjoyed over ice in summer and fall—the flavor and aroma shift as the temperature in the glass changes.

Lots of spice—best over ice

Rice Variety: Nihonbare	Polishing Ratio: 60%	Yeast: Association No. 9
Alcohol Percentage: 17–18%	Acidity: 1.8	Sake Meter Value: +1.0



SUBTLETY & FINESSE

Daiginjo

Daiginjo sakes take the rice polishing ratio down to 50% or less. They are made in smaller quantities, and rely more on traditional methods. Flavor and aroma profiles tend to be richer than with ginjos, and exceptional labels display both complexity and finesse.



Akitabare “Winter Blossom”

DAIGINJO

Akita Brewing Company • Akita Prefecture

Light and fragrant, with a clean and even finish. Supple and smooth for easy drinkability. It's all here: fragrance, taste, balance and texture, in perfect harmony.

Light and fragrant, supple and smooth

Rice Variety: Gin no Sei	Polishing Ratio: 50%	Yeast: Akita Yukiguni
Alcohol Percentage: 15.5%	Acidity: 1.2–1.3	Sake Meter Value: +2.0



Akitabare “Heaven of Tipsy Delight”

SUIRAKUTEN

Akita Brewing Company • Akita Prefecture

Unusually for a daiginjo, “Suirakuten” is aged in the bottle for two years, developing a rarefied, multi-hued flavor. Gentle yet strong, unassuming but proud, a masterpiece of the brewer’s art.

Multi-hued, delicately aged, a rare find

Rice Variety: Yamadanishiki	Polishing Ratio: 40%	Yeast: Association No.1801
Alcohol Percentage: 15–16%	Acidity: 1.1–1.2	Sake Meter Value: ±0



Dewazakura “Mountain Cherry”

DAIGINJO

Dewazakura Sake Brewery • Yamagata Prefecture

This sake is reminiscent of softly melting snow. It has a mild floral fragrance, revealing notes of peach and apricot at mid-range, concluding with a light and slightly dry finish.

Fragrant, smooth, reminiscent of softly melting snow

Rice Variety: Yamadanishiki	Polishing Ratio: 40%	Yeast: Ogawa
Alcohol Percentage: 16–17%	Acidity: 1.2	Sake Meter Value: +6.0



Dewazakura “Abbey Road”

ICHIRO

Dewazakura Sake Brewery • Yamagata Prefecture

Fresh meadowy imprint billows out into a fuller flavor profile replete with young fruit. A dry, gently fading finish rounds the circle. Second Grand Prix, Daiginjo B class, 2016 U.S. National Sake Appraisal.

Billowing meadowy flavors, then a dry, gently fading finish

Rice Variety: Yamadanishiki	Polishing Ratio: 45%	Yeast: Ogawa
Alcohol Percentage: 15–16%	Acidity: 1.3	Sake Meter Value: +3.0



Dewazakura “Snow Country” Aged Five Years

YUKIMANMAN

Dewazakura Sake Brewery • Yamagata Prefecture

Aged for five years, this daiginjo sake defines the Japanese aesthetic of elegant simplicity. Vividly fruity when first bottled, it has deepened with age to reveal muted tones of pomegranate and persimmon.

Elegantly nuanced, with notes of pomegranate and persimmon

Rice Variety: Yamadanishiki	Polishing Ratio: 35%	Yeast: Ogawa
Alcohol Percentage: 16–17%	Acidity: 1.2	Sake Meter Value: +3.0



Hoyo “Fair Maiden”

KURA NO HANA

Uchigasaki Brewing Company • Miyagi Prefecture

Made from a specialty rice grown only in Miyagi Prefecture, “Kura no Hana” is airily light and touched with a kiss of anise. Its smoothness and gentle aroma extend a demure invitation to the world of sake enjoyment.

A truly light sake with sweetness, delicacy and finesse

Rice Variety: Kura no Hana	Polishing Ratio: 45%	Yeast: Miyagi
Alcohol Percentage: 15%	Acidity: 1.3	Sake Meter Value: -7.0



Kamoizumi “Autumn Elixir”

JUNMAI DAIGINJO

Kamoizumi Brewing Company • Hiroshima Prefecture

Faint notes of persimmon, *shiitake* and autumn leaves. An easy to drink daiginjo label with just the right balance of tartness, *shibumi* (astringency) and sweetness.

Tawny delight, with a touch of persimmon

Rice Variety: Yamadanishiki	Polishing Ratio: 40%	Yeast: Hiroshima Reiwa No.1
Alcohol Percentage: 16%	Acidity: 1.5	Sake Meter Value: +1.0



Kokuryu “Crystal Dragon”

DAIGINJO

Kokuryu Sake Brewing Corporation • Fukui Prefecture

Kokuryu “Crystal Dragon” expresses its daiginjo identity not through fragrant aroma but with decisively good taste. Its hallmarks are structure, flavor depth and, one notices at last, imperturbable balance.

Decisive taste, imperturbable balance

Rice Variety: 500 Mangoku	Polishing Ratio: 50%	Yeast: House Yeast
Alcohol Percentage: 15–16%	Acidity: 1.1	Sake Meter Value: +4.5



Koshi no Kanbai “Pinnacle of Perfection”

CHOTOKUSEN

Ishimoto Brewing Company • Niigata Prefecture

Delicately flavored, astonishingly subtle, impeccably balanced, this legendary label is the despair of sake critics in Japan, who confess that its flavor is impossible to describe.

Elusive, subtle, impeccably balanced

Rice Variety: Yamadanishiki	Polishing Ratio: 30%	Yeast: Niigata Ginjo
Alcohol Percentage: 16%	Acidity: 1.1	Sake Meter Value: +6.0



Koshi no Kanbai “Pure Realm”

MUKU

Ishimoto Brewing Company • Niigata Prefecture

Classic Niigata sake with subdued aroma, nuanced acidity and perfect balance. Presents rich interplay of flavors and a satisfying finish. Made from Yamadanishiki rice for a rich, yet transparently clear, flavor profile.

Firmly balanced, with a rich, yet transparently clear, flavor profile

Rice Variety: Yamadanishiki	Polishing Ratio: 48%	Yeast: Niigata Ginjo
Alcohol Percentage: 16%	Acidity: 1.3	Sake Meter Value: +4.0



Masumi “Seventh Heaven”

NANAGO

Miyasaka Brewing Company • Nagano Prefecture

Understated elegance in a glass. Opens gracefully at first sip, then a flavor sonata and an exquisite finish. Neither sweet nor dry, with a wisp of quince.

Graceful flavor sonata, wisp of quince

Rice Variety: Kinmonnishi	Polishing Ratio: 40%	Yeast: Masumi No.7 (proprietary)
Alcohol Percentage: 15%	Acidity: 1.7	Sake Meter Value: +1.0



Seitoku “Prince of Peace”

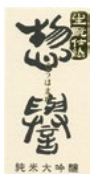
DAIGINJO

Seitoku Brewing Company • Gunma Prefecture

Soft floral aroma yields to lychee fruit, but what stands out most is the exquisite balance and finesse. Perennial gold-award winner at the annual Japan National Sake Appraisal in Hiroshima.

Gentle lychee aroma, exquisite balance and finesse

Rice Variety: Yamadanishiki	Polishing Ratio: 38%	Yeast: Association No.1801, No.1401
Alcohol Percentage: 15–16%	Acidity: 1.0	Sake Meter Value: +2.0



Sohomare “Tuxedo”

KIMOTO JUNMAI DAIGINJO

Sohomare Sake Brewery • Tochigi Prefecture

Contemporary rendition of old *kimoto* style. Soft yet poised at first sip, then body and flavor depth—all enhanced by a subdued, elegant aroma.

Incisive taste, supple body, subdued aroma

Rice Variety: Yamadanishiki	Polishing Ratio: 45%	Yeast: Association No.6, No.7, No.1401
Alcohol Percentage: 16%	Acidity: 1.7	Sake Meter Value: +4.0



Tamagawa “Heart of Gold”

KINSHO

Kinoshita Brewing Company • Kyoto Prefecture

Round and full-flavored, with gamboling fruit and floral displays joined by riper fruit and grassy nuances. Glacial incrementations of flavor achieved by sub-zero bottle aging impart both silky viscosity and depth.

Round, full-flavored, with gamboling fruit and floral displays

Rice Variety: Yamadanishiki	Polishing Ratio: 50%	Yeast: Kumamoto
Alcohol Percentage: 16–17%	Acidity: 1.5	Sake Meter Value: +3.0



Tedorigawa “Lady Luck”

IKI NA ONNA

Yoshida Sake Brewery • Ishikawa Prefecture

Clean and balanced on the one hand, with a caress of wild honey on the other, “Iki na Onna” is a classy, confident sake brewed in very limited amounts for the Association of Lady Sake Retailers.

Vivacious and saucy, with a caress of wild honey

Rice Variety: Yamadanishiki	Polishing Ratio: 40%	Yeast: House Yeast (Kanazawa Lineage)
Alcohol Percentage: 16–17%	Acidity: 1.0	Sake Meter Value: +5.0

Nama Daiginjo

Daiginjo sakes are rarely released *nama* (unpasteurized). Instead of the brashness of nama ginjo labels they exhibit clarity and finesse.



Tedorigawa “Gold Blossom”

KINKA

Yoshida Sake Brewery • Ishikawa Prefecture

Full, clean taste, with a nice balance of sweetness and acidity. Like plum blossoms at winter’s end, “Kinka” is vivid and poised, in the elegant Kanazawa style.

Vivid and poised, like plum blossoms at winter’s end

Rice Variety: Yamadanishiki, 500 Mangoku	Polishing Ratio: 45%	Yeast: House Yeast (Kanazawa Lineage)
Alcohol Percentage: 16–17%	Acidity: 1.0	Sake Meter Value: +4.5



NEW & DIFFERENT

Specialty

Sake makers are creative artisans, always pushing the envelope of the possible. Some of their efforts fall outside traditional boundaries as “specialty sakes.” Sparkling sakes, *koshu* aged sakes and *umeshu* made with cask-strength sake are all growing in popularity.



Dewazakura “Festival of Stars”

TOBIROKU

Dewazakura Sake Brewery • Yamagata Prefecture

“Tobiroku” is a “sparkling sake” produced through secondary fermentation in the bottle, much like champagne. It is crisp, dry and effervescent—a lively companion on any occasion.

Dry, crisp and effervescent: an exhilarating sake for champagne lovers

Rice Variety: Dewasansan, Haenuki	Polishing Ratio: 50%	Yeast: Ogawa
Alcohol Percentage: 15–16%	Acidity: 1.5	Sake Meter Value: -3.0



Kamoizumi “Happy Bride”

KOMEKOME

Kamoizumi Brewing Company • Hiroshima Prefecture

Light as can be, this charming low-alcohol aperitif is piquant and mildly sweet, like a Kabinett-style Riesling. It is rich in amino acids, promoting good health and a rosy complexion.

Piquant and mildly sweet, a charming low-alcohol aperitif

Rice Variety: Hiroshima sake-brewing rice varieties	Polishing Ratio: 60–70%	Yeast: KA-1
Alcohol Percentage: 7%	Acidity: 5.0	Sake Meter Value: -60.0



Kamoizumi “Summer Snow”

NIGORI GINJO

Kamoizumi Brewing Company • Hiroshima Prefecture

This premium unfiltered sake is rich, creamy and brimming with exuberant natural flavor. Mildly sweet, yet surprisingly robust, it is an excellent introduction to the world of sake enjoyment.

Lively, voluptuous...a deluxe label for nigori fans

Rice Variety: Yamadanishiki	Polishing Ratio: 60%	Yeast: KA-1
Alcohol Percentage: 18%	Acidity: 1.7	Sake Meter Value: +1.0



Kamoizumi “Umelicious”

UMESHU

Kamoizumi Brewing Company • Hiroshima Prefecture

Sweetness, acidity and piquant plum flavor distinguish this lovely low-alcohol aperitif. Green plums provide the tartness, artisan rock sugar the sweetness and pure junmai sake the satisfying balance and smoothness.

Tart, sweet, piquant: umelicious!

Rice Variety: N/A	Polishing Ratio: N/A	Yeast: N/A
Alcohol Percentage: 10%	Acidity: N/A	Sake Meter Value: N/A



Nagurayama “Snow White”

NIGORI GINJO

Nagurayama Brewing Company • Fukushima Prefecture

Fleetingly sweet and aromatic at first sip, with the supple, smooth mouthfeel found only in the best premium nigoris. Perfectly balanced, creamy and delicious.

Premium nigori—creamy and delicious!

Rice Variety: Yume no Kaori	Polishing Ratio: 55%	Yeast: Kirameki
Alcohol Percentage: 16%	Acidity: 1.4	Sake Meter Value: -2.0



Tamagawa “Time Machine”

HEIRLOOM AMBER SAKE

Kinoshita Brewing Company • Kyoto Prefecture

Delightfully sweet with hints of molasses and dried fruit, “Time Machine” is brewed following a method recorded in 1712. Loads of umami, organic acids and sugars—just like sakes 300 years ago.

Sweet, savory and full of umami goodness

Rice Variety: Kitanishiki	Polishing Ratio: 88%	Yeast: Ambient House Yeast
Alcohol Percentage: 11–12%	Acidity: 3.2	Sake Meter Value: -38.0



EASY DRINKING

Honjozo

Honjozo sakes tend to be light-bodied and price-friendly. While not as aromatic as many ginjo labels, they offer easy drinking cup after cup. Brisk and clean served cold, but traditionally enjoyed warm.



Akitabare “Spring Snow”

SHUNSETSU

Akita Brewing Company • Akita Prefecture

This light sake is seamlessly put together. Just sweet enough for sipping chilled on a warm day, with rarefied flavor notes that impart a declassé elegance, and a finish that is pleasantly dry.

Languishingly dry, with flavor notes that impart a declassé elegance

Rice Variety: Gin no Sei	Polishing Ratio: 65%	Yeast: Akita Konno No.12
Alcohol Percentage: 14–15%	Acidity: 1.3–1.5	Sake Meter Value: +2.0–+4.0



TRADITIONAL JAPANESE DISTILLED SPIRIT

Shochu

Shochu, like sake, is all about the goodness of the grain or, in the case of Kagoshima's sweet potato shochu, the goodness of the tuber. The finest shochus are much like Irish whiskies, though even lighter and with a lower alcohol content.

alcohol content 25%

The following labels have an alcohol content of 25% and can only be sold by restaurants licensed to sell distilled spirits.



Satsuma Domain (sweet potato)

SATOH

Satoh Distilling Company • Kagoshima Prefecture

Satoh's otherworldly flavor and aroma derive from the Koganesengan sweet potato, grown only in Kagoshima. Its smoothness and graceful, well-knit texture are unique.

Otherworldly flavor and aroma, perfect balance and harmony



Mountain Guardian (barley)

YAMA NO MORI

Yama no Mori Distilling Company • Nagasaki Prefecture

Made from 1/3 rice and 2/3 barley, this shochu possesses exceptional clarity and refinement. It is distilled on Iki Island, where barley shochu originated over 400 years ago.

Clarity and refinement from Japan's oldest barley shochu

alcohol content 24%

The following labels have an alcohol content of 24% and can be sold by restaurants licensed to sell sake, beer and wine.



Iki (barley)

GENKAI "IKI"

Genkai Distilling Company • Nagasaki Prefecture

Pleasingly mild and aromatic, with the evocative flavor of ripe pear and cinnamon. Terrifically popular in Japan, where it is credited with defining a new shochu style for contemporary tastes.

Pleasingly mild and aromatic, with the evocative flavor of ripe pear and cinnamon



Land of Plenty (rice)

TOYONAGA

Toyonaga Distilling Company • Kumamoto Prefecture

A classic rice shochu from the Kyushu heartland. Exceptionally smooth and mellow, Toyonaga has a sweet meadowland flavor, reminiscent of Speyside single malts.

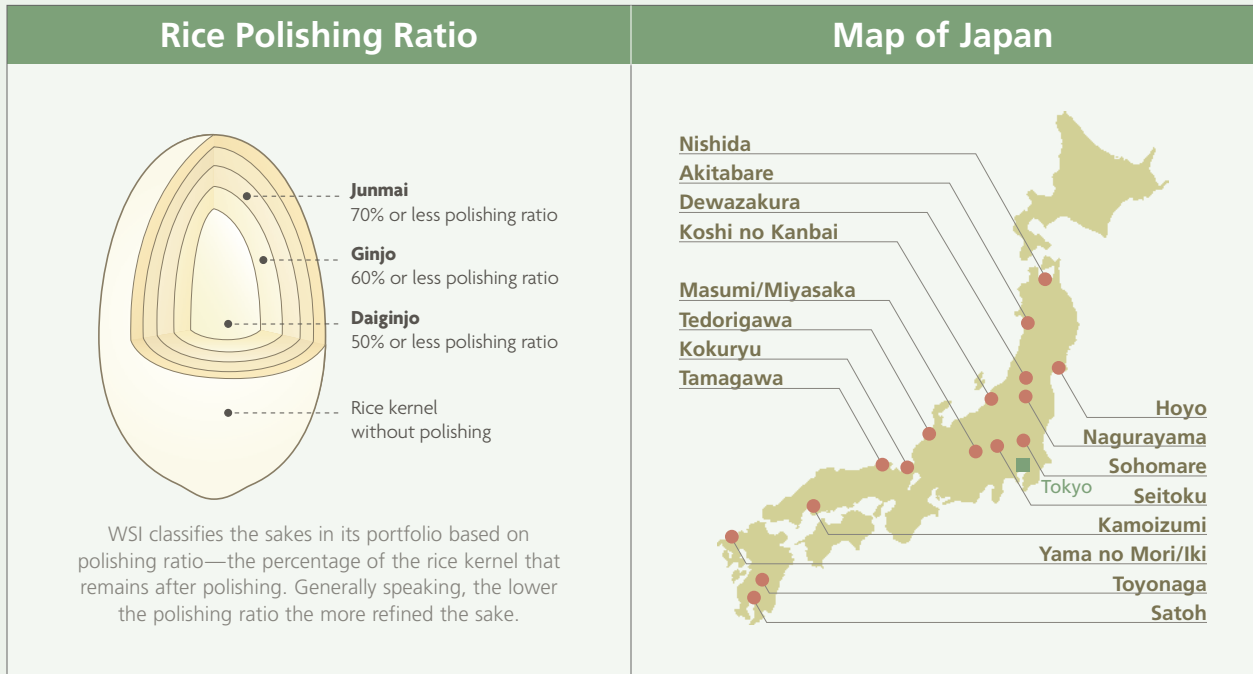
Sweet and smooth, like a Speyside single malt



About Our Sakes

World Sake Imports represents thirteen regional breweries and three shochu distilleries in the United States. Some of these breweries have histories going back over 350 years and all of them are well respected—not only by people who drink sake but by other sake brewers.

Every sake in our portfolio has a unique flavor profile; each offers a singular experience to the sake enthusiast. We continually sample new products and evaluate their potential for the U.S. market. This effort leads to only a few new additions to our portfolio every year, but they are truly distinctive sakes of surpassing appeal. For us, as well as our customers, the world of sake is an ongoing adventure of knowledge and discovery.





WORLD SAKE IMPORTS

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