

明鏡止水* m'24 (純米大吟醸 火入れ)

Meikyoshisui *m'24Junmai Daiginjo Hiire

*Clear mind, like a calm mirror and still water.

From Osawa Shuzo in Saku, Nagano. The name “m” reflects the two key figures behind the sake: Makoto Osawa, the brewery owner, and Minoru Osawa, the toji—both sharing the initial “M”. The “24” indicates the 2024 brewing year. It was then matured at low temperature in the brewery for about ten months.



1

夜明け前* 生1本しずくとり (純米吟醸 生酒)

Yoakemae* Nama Shizukudori Junmai Ginjo

*Before dawn - the quiet moment before sunrise.

Ono Shuzo, Nagano.

This limited-release namazake is made by the labor-intensive bag-hanging method, collecting only the pure drops that fall naturally from the suspended sake bags.

Slightly cloudy and freshly pressed, it offers a youthful vibrancy and a delicate, natural effervescence unique to unpasteurized sake.



2

雪の美人* (生酒・吟の精)

Yuki no Bijin* Namasake Gin no Sei

*The name “Yuki no Bijin” evokes the pure, graceful beauty of snow, reflected in its clean, delicate flavor.

Akita Jozo, Akita.

This namazake junmai ginjo is brewed with Gin-no-Sei, a sake rice variety grown in Akita.

It delivers a refreshing, citrus-like brightness, accented by the gentle, characteristic bittersweet nuance of Gin-no-Sei.



3

福海* 海鳴* (無濾過純米)

Fukkai* Uminari* Muroka Junmai

*Fukkai means “Blessed Sea,” symbolizing an ocean full of generosity. Uminari means “Sea Rumble,” the deep, resonant sound of waves in motion.

Fukuda Shuzo, Hirado, Nagasaki.

A sake crafted in pursuit of a dry, sharply defined profile.

Beneath its calm surface lies a quiet strength, leading to a crisp, dignified finish that enhances the flavors of any dish.



4

土佐しらぎく* 特別純米 生酒 (八反錦)

Tosa Shiragiku* Tokubetsu Junmai Hattannishiki Nama

*“Shiragiku” means “white chrysanthemum,” a symbol of purity and elegance in Japanese culture.

Sentou Shuzo, Kochi.

Brewed with Hattan-Nishiki rice from Hiroshima. It offers a fresh, aromatic bouquet and a light, vibrant palate with a clean, juicy character.

A particularly good match for seafood dishes.



5

二兎* とレモン

Nito* to Lemon

*Two rabbits — symbol of ambition. A bright and refreshing liqueur based on Nito, blended generously with Japanese lemon juice.

It delivers the pure, mouth-puckering flavor of real lemons—nothing more, nothing less.

Enjoy it chilled, on the rocks, warmed, topped with soda, poured over ice cream or shaved ice, or used as a cocktail base.



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庭のうぐいす* うすにごり (純米吟醸 生酒)

Niwa no Uguisu* Usunigori Junmai Ginjo Nama

*Bush warbler in the garden — symbol of spring.

Yamaguchi Shuzou, Fukuoka. A spring-season limited junmai ginjo usu-nigori namazake.

The faint cloudiness lends a gentle softness, while the unpasteurized style brings fresh, lively aromas and a light, clean finish.



6

二兎* 純米 (山田錦六十五) 生原酒

Nito* Junmai Yamadanishiki 65 Nama

*Two rabbits — symbol of ambition.

A classic junmai from Nito, brewed with Yamada-Nishiki polished to 65%.

It offers a gentle, refreshing balance of rice-derived sweetness and acidity, followed by a clear, clean finish.



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二兔* 純米吟醸 (雄町五十五)

Nito* Junmai Ginjo Omachi55 Nama

*Two rabbits — symbol of ambition.

A junmai ginjo made with Omachi polished to 55%. Beautifully balanced, enjoyable on its own or alongside food, offering harmony and clarity from start to finish.



10

二兔* 純米 (萬歳七十)

Nito* Junmai Banzai70 Nama

*Two rabbits — symbol of ambition.

A junmai sake brewed with Manzai, a sake rice from Aichi, polished to 70%. This seasonal release is bursting with juicy character, overflowing with sweetness, acidity, and umami in a vibrant, expressive balance.



11

鶴梅* ゆず

Tsuru-ume* Yuzu

*A name symbolizing good fortune (“crane”) and the beauty of plums.

From Heiwa Shuzo, Wakayama. This fragrant liqueur blends generous Wakayama yuzu with crisp acidity and gentle sweetness. Elegant and refreshing, it's a perfect uplift as an aperitif or a clean-finishing digestif.



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二兔* 純米大吟醸 (雄町四十八)

Nito* Junmai Daiginjo Omachi 48 Nama

*Two rabbits — symbol of ambition.

A junmai daiginjo made with Omachi polished to 48%. It opens with a sense of purity, offering fresh, fruit-like sweetness and a clean, elegant finish free of any rough edges.



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丸石謹製* うすにごり (純米吟醸・山田錦)

Maruishi Kinsei* Usunigori Junmai Ginjo

Yamadanishiki Nama

*A gently cloudy sake, crafted with care by Maruishi Brewery.

A Junmai Ginjo “usu-nigori” brewed with Yamadanishiki rice.

Lightly cloudy for a soft, gentle texture, offering elegant rice flavor and a clean, smooth finish.



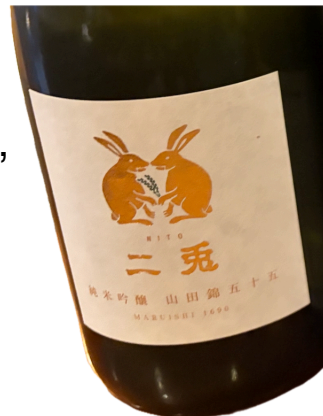
14

二兔 *純米吟醸 (山田錦五十五)

Nito* Junmai Ginjo Yamadanishiki55 Nama

*Two rabbits — symbol of ambition.

A junmai ginjo made with Yamada-Nishiki polished to 55%. Fresh aromas lead into a rounded, silky acidity that wraps the palate, unfolding gentle fruit-like sweetness and umami.



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瀬祭* 純米大吟醸 磨き三割九分 火入れ

Dassai* Migaki 39 Junmai Daiginjo Yamadanishiki hiire

*Named for the “otter’s festival”—lining up its catch—this term describes the act of spreading out vast reference materials when composing.

Asahi Shuzo, Yamaguchi. A Junmai Daiginjo from 39% polished Yamada-Nishiki. It offers an elegant, aromatic lift and a beautifully balanced, refined sweetness, leading to a long, graceful finish.



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廣戸川* (純米吟醸)

Hirotogawa* Junmai Ginjo Nama

*Named after the real Hirotogawa River in Tenei. It reflects the brewery's respect for the pure soft water and the natural beauty of the region, symbolizing their commitment to clean, honest sake.

Matsuzaki Shuzo, Fukushima. This soft, aromatic sake offers a refreshing sweetness of apples and cranberries. Its rich profile is lifted by a bright, well-balanced acidity that keeps each sip engaging.



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鶯印*のどぶろく

Uguisu-jirushi* no Doburoku

*Named after the brewery's "uguisu" mark, symbolizing spring and good fortune.

Yamaguchi Shuzo-jyo, Fukuoka. A traditional, unfiltered dobutoku balancing natural rice sweetness with gentle lactic acidity. Fruity and lightly effervescent, it remains refreshingly easy to drink. Also delightful mixed 1:1 with beer.



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梅乃宿 *あらごしみっく酒

*Umenoyado Aragoshi Mikkushu

*Meaning "the lodge of plum blossoms," inspired by the plum-filled scenery of Nara.

Umenoyado, Nara . A popular liqueur luxuriously blended with eight fruits—mandarin orange, apple, peach, banana, mango, pineapple, yuzu, and lemon.

Rich and velvety with concentrated fruit character and refined sweetness, yet finishing pleasantly light thanks to its sake base.



22

八仙* 洋梨のお酒

Hassenn* Younashi no Osake

*Named after the "Eight Immortals," symbolizing diversity and vibrant character.

Hachinohe Shuzo, Aomori. A fruit liqueur made with generous amounts of Japanese-grown pears.

It features a velvety, concentrated pear character, refined sweetness, and a bright, aromatic lift, all finishing with the light, clean touch unique to a sake-based liqueur.



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裏八仙 *純米大吟醸

Ura Hassen* Junmai Daiginjo Nama

*Named after the “Eight Immortals,” symbolizing diversity and vibrant character.

Hachinohe Shuzo, Aomori. A winter-limited "Ura Label" with a special mirrored design. Fresh and vibrant, it offers a juicy balance of rice-driven sweetness and umami. Best enjoyed in a wine glass to let its fruity elegance shine.



24

瀧自慢 *純米吟醸 雄町

Takijiman Junmai Ginjo Omachi Nama

*Named after the famed waterfalls of Nabari. A tribute to the pure water the brewery proudly uses.

Takijiman, Mie. A junmai ginjo that brings together Omachi's generous depth of umami with the signature clarity and crisp finish of Taki-Jiman. Soft sweetness and clean, well-shaped acidity harmonize beautifully, making it a wonderfully food-friendly sake.



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喜楽長* 2015

Kirakucho* 2015

*Meaning “joy and lasting happiness,” this name reflects the brewery's wish to brew sake that brings enduring delight.

Kita Shuzo, Shiga. A vintage sake brewed in 2015 and aged long-term to develop remarkable depth. It offers mellow richness and layered umami, with complex aromas reminiscent of nuts and caramel.



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堀の井* 純米大吟醸

Horinoi Junmai Daiginjo

*Named after a historic well known for pure brewing water. A tribute to the belief that great water makes great sake.

Takahashi Shuzo, Iwate. Defined by its soft, pure mouthfeel and gentle, refined ginjo aroma. Delicate rice umami unfolds quietly, leading into a clean, transparent finish that lingers with subtle elegance.



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