

SAKE Classifications

DAIGINJO

Super premium sake category. Brewed with rice that is highly polished to 50% or less of the original size. Ethereal, complex and quite fragrant. (Alcohol is added)

Brewer: **ICHISHIMA SHUZO**
Brand: **Ichishima** Name: **Ginoyorokobi** Style: **Competition**
300ml 12pk
720ml 6pk

Brand: **Ichishima**
720ml 12pk

Brewer: **SUZUKI SHOTEN**
Brand: **Hideyoshi** Name: **Flying Pegasus** Style: **Koshu**
720ml 6pk

JUNMAI DAIGINJO

Super premium sake category. Brewed with rice that is highly polished to 50% or less of the original size. Ethereal, complex and quite fragrant. (No alcohol is added)

Brewer: **AKITA SEISHU**
Brand: **Dewatsuru** Name: **Hihaku**
720ml 12pk

Brewer: **HINOMARU JOZO**
Brand: **Manabito**
300ml 12pk
720ml 12pk

Brewer: **TENJU SHUZO**
Brand: **Chokaisan**
720ml 12pk

GINJO

Premium sake category. Brewed with rice that is highly polished to 60% or less of the original size. Light, fruity and aromatic. (Alcohol is added)

Brewer: **ICHISHIMA SHUZO**
Brand: **Ichishima** Style: **Koshu**
720ml 12pk

JUNMAI GINJO

Premium sake category. Brewed with rice that is highly polished to 60% or less of the original size. Light, fruity and aromatic. (No alcohol is added)

Brewer: **ICHISHIMA SHUZO**
Brand: **Ichishima**
300ml 12pk
720ml 12pk

Brewer: **HINOMARU JOZO**
Brand: **Manabito** Style: **Kimoto**
300ml 12pk
720ml 12pk

Brewer: **AKITA SEISHU**
Brand: **Dewatsuru** Name: **Habataki**
720ml 12pk

Brewer: **NABA SHOTEN**
Name: **Horoyoi** Style: **Yamahai**
720ml 12pk

Brewer: **SUZUKI SHUZOTEN**
Brand: **Hideyoshi** Name: **Akinota**
720ml 12pk

TOKUBETSU JUNMAI

"Tokubetsu" refers to sake that has something special about it. The "special quality" could be the grade of polishing, special rice, or the Toji employed some special method. (No alcohol is added)

Brewer: **AKITA SEISHU**
Brand: **Dewatsuru** Style: **Matsukura**
720ml 12pk

HONJOZO

Brewed with rice that is polished to 70% or less of the original size, it is the first level of the premium sake designation. Great for everyday enjoyment and heating, it tends to be clean and smooth. (Alcohol is added)

Brewer: **SUZUKI SHUZOTEN**
Brand: **Hideyoshi**
720ml 12pk

Brand: **Hideyoshi** Style: **Namacho**
300ml 12pk

Brewer: **ICHISHIMA SHUZO**
Brand: **Ichishima**
720ml 12pk

JUNMAI

Although the rice polishing requirement was lifted from the Junmai category in 2004, most brewers still polish to at least 70%, but there are exceptions. Featuring a full mouth feel and hints of rice, it is clean and well structured. (No alcohol is added)

Brewer: **ICHISHIMA SHUZO**
Brand: **Ichishima**
300ml 12pk
720ml 12pk

Brand: **Ichishima** Style: **Genshu**
300ml 12pk
720ml 12pk

Name: **Silk Deluxe**
500ml 12pk

Brewer: **AKITA SEISHU**
Brand: **Dewatsuru** Style: **Kimoto**
720ml 12pk

Brewer: **SUZUKI SHUZOTEN**
Brand: **Hideyoshi** Name: **Amakarapin**
720ml 12pk

FUTSUU

Commonly known as table sake, makes up about 75% of all sake. Futsuu means "ordinary/everyday". (Alcohol is added)

Brewer: **ICHISHIMA SHUZO**
Brand: **Ichishima**
720ml 12pk

Brewer: **NABA SHOTEN**
Name: **Minato "Harbor" Tsuchizaki** Style: **Yamahai**
720ml 12pk

Name: **Minato "Harbor" Tsuchizaki** Style: **Yamahai Nama Genshu**
720ml 12pk



What's in a name? *The majority of all breweries produce under a brand name that is different than the official brewery name (i.e. Suzuki Shuzoten has Hideyoshi and Akita Seishu has Dewatsuru). Some breweries have only one brand name, while others have several (Akita Seishu for example, also produces the Kariho brand). To complicate matters, the brand name is not proprietary, so breweries from different regions can use the same brand name (Onigoroshi and Otokoyama are two famous examples of this). Beyond the brand name, some products also carry specific names, such as Amakarapin from Hideyoshi (Suzuki Shuzoten), and Habataki from Dewatsuru (Akita Seishu). Some, however, do not have a product name, and instead are only referred to by the style and classification, such as Hideyoshi Honjozo and Dewatsuru Kimoto Junmai. So, to uniquely identify a sake, you would need brewery name, brand name (sometimes), product name (sometimes), style (sometimes) and classification. When marketing sake, it is important to make the distinction between brands and product name. What we need to be careful of is accidentally creating a brand name for a product that does not really exist. For example, the products from Naba Shoten are named Horoyoi and Minato "Harbor" Tsuchizaki, although neither is a brand. In Japan, these are under the same brand, however, the brewery decided not to use the brand name in the US, thus we need to market the product accordingly.*

SAKE Styles

GENSHU

Sake to which no water has been added; pure water is usually added to sake before bottling to bring the alcohol level from about 20% down to 14%-16%

Brewer: **ICHISHIMA SHUZO**

Brand: **Ichishima** Classification: **Junmai**

300ml 12pk

720ml 12pk

Brewer: **NABA SHOTEN**

Name: **Minato "Harbor" Tsuchizaki** Classification: **Futsuu-shu**

Style: **Yamahai Nama Genshu**

720ml 12pk

KOSHU

Aged sake. A rare style, there is little conformity among aging time and methods, resulting in vastly different profiles. Most koshu is aged for about 3 years in a tank, cask, or bottle. The style tends to have more intense aromas and flavors.

Brewer: **ICHISHIMA SHUZO**

Brand: **Ichishima** Classification: **Ginjo**

720ml 12pk

Brewer: **SUZUKI SHOTEN**

Brand: **Hideyoshi** Name: **Flying Pegasus**

Classification: **Daiginjo**

720ml 6pk

NAMA & NAMACHO

Unpasteurized sake. Most sakes are pasteurized twice, but namacho is only pasteurized once, while nama sake is completely unpasteurized. The result is much fresher and livelier flavors.

Brewer: **SUZUKI SHUZOTEN**

Brand: **Hideyoshi** Classification: **Honjozo** Style: **Namacho**

300ml 12pk

Brewer: **NABA SHOTEN**

Name: **Minato "Harbor" Tsuchizaki** Classification: **Futsuu-shu**

Style: **Yamahai Nama Genshu**

720ml 12pk

KIMOTO & YAMAHAI

Traditional, time and labor-intensive methods of making the yeast starter, as opposed to the quick fermenting method that is used by most brewers. Typically these sakes offer more complex earthy aromas and flavors – such as yogurt, spice, cloves, and nuts.

Brewer: **HINOMARU JOZO**

Brand: **Manabito** Classification: **Junmai Ginjo**

Style: **Kimoto**

300ml 12pk

720ml 12pk

Brewer: **AKITA SEISHU**

Brand: **Dewatsuru** Classification: **Junmai**

Style: **Kimoto**

720ml 12pk

Brewer: **NABA SHOTEN**

Name: **Minato "Harbor" Tsuchizaki** Classification: **Futsuu-shu**

Style: **Yamahai**

720ml 12pk

Name: **Minato "Harbor" Tsuchizaki** Classification: **Futsuu-shu**

Style: **Yamahai Nama Genshu**

720ml 12pk

Name: **Horoyoi**

Classification: **Junmai Ginjo**

Style: **Yamahai**

720ml 12pk