

山名酒造 YAMANA SHUZO (Hyogo) since:1716

Diony
ダイオニー株式会社



WILD YEAST

Sensai Renaissance Yamadanishiki Junmai



Aroma

Banana, yogurt.

Taste

Smooth texture with juicy rice sweetness and fruity, bitter acidity.

Pairing

Ginger pork, fried fish, deep-fried chicken and oyster gratin.

Rice	Yamadanishiki / Hyogo pref. (pesticide and fertilizer free)		
Polished	80%	Alcohol	16%
Acidity	2.1	SMA	+1

ORGANIC

KOCHI Junmai Ginjo Genshu



Aroma

Banana, steamed rice.

Taste

It has a rice umami and refreshing acidity, further accented by a subtle herbal flavour, with a dry aftertaste.

Pairing

Mushrooms, yakitori, cantonese style roast pork, tripe stew and braised pork belly.

Rice	Gohyakumangoku / Hyogo pref. (organic)		
Polished	60%	Alcohol	16%
Acidity	1.3	SMA	+3

SPARKLING

Junmai Sparkling PIZZICA Sour and Bitter



Aroma

Melon, Grapefruit.

Taste

Sweet and sour like grapefruit with an aftertaste like juicy Muscat.

Pairing

Fresh cheese, burrata w/season fruit, prosciutto and BBQ.

Rice	Yamadanishiki / Hyogo pref.		
Polished	60%	Alcohol	8%
Acidity	5	SMA	-78

SAKE-BASED YUZU SAKE

Okutamba Yuzu



Junmai sake Okutamba blended with fresh local hand-squeezed juice.

Fresh aromas of yuzu and smooth drinking.

Recommended way to drink

Straight and on the rocks.

Ingredients	Junmaishu, Yuzu juice(20%), Beet suger		
Alcohol	7%		

城陽酒造 JOYO SHUZO (Kyoto) since:1895

AMAZING ACIDITY

JOYO Junmai 55



Aroma

Green apple, milky rice.

Taste

The sweetness of the rice is felt and the bitterness and juicy acidity extend, with a sharp dry aftertaste.

Pairing

Yakitori(liver), teriyaki chicken and steamed vegetables.

Rice	Gohyakumangoku / Kyoto pref.		
Polished	55%	Alcohol	15%
Acidity	1.7	SMA	+5

UJI MATCHA × JOSHU-SHIRO UME

Long-aged umeshu "JOSHU" with Uji Green Tea



The Matcha Umeshu is based on a long-aged umeshu made from JOSHU SIRO plums, which have a mellow, peach-like aroma, to which the bitterness of Uji matcha and the flavour of matcha have been added.

Recommended way to drink

On the rocks, straight, with sode and with hot water.

Ingredients	Ume(Kyoto pref.), brewed alcohol, Glucose-Fructose syrup, Matcha, glucose, yeast/vitamin C		
Alcohol	12%		