

WON THREE TITLES AT
THE MILANO SAKE CHALLENGE 2025

NAKAYU SHUZO

Tenjo Mugen Nigori-sake



Aroma

Milk, yoghurt.

Taste

Winner of two gold medals in the tasting category. Sweet and creamy in flavour, well-balanced with a pleasant, lingering finish.

Pairing

Winner of the Best Food Pairing Award when paired with penne all'arrabbiata. The sweetness of the sake complements the dish's spiciness.

The other award is the Good Design Award.

Rice	Manamusume / Miyagi pref.			
Polished	60%	Alcohol	15%	
Acidity	1.4	SMA	-20	

WILD YEAST

YAMANA SHUZO

Sensai Renaissance 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	

FERMENTED IN WOODEN VAT

SAKAI SHUZO

Gokyo Kioke Kimoto
Junmaishu



Aroma

Rich and mellow woody fragrance

Taste

The texture is soft on the palate. It balances a juicy acidity with the Umami of the rice.

Pairing

Grilled fish, charcoal-grilled chicken and Flet poêlé à la sauce au vin blanc.

Rice	Nihonbare, Yamadanishiki			
	/ Yamaguchi pref.			
Polished	70%	Alcohol	15%	
Acidity	2.0	SMA	+2	

SOFT AND RICH

SAKAI SHUZO

Gokyo Junmai Ginjo
Saitonoshizuku



Aroma

Ginjo aroma, pear.

Taste

The palate is soft, with a fruity acidity and rich flavour, finishing with a clean, dry finish.

Pairing

Fromage au lait de chèvre, saumon fumé et écrevisses.

Rice	Saito no shizuku, Yamadanishiki			
	/ Yamaguchi pref.			
Polished	55%	Alcohol	15%	
Acidity	1.7	SMA	+2	

PESTICIDE AND FERTILIZER FREE

KIKUCHI SHUZO
KOCHI -Okayama-
Junmai Ginjo



Aroma

Apple, Ginjo aroma.

Taste

It has the flavour of apples and the umami of rice.
The bitter aftertaste enhances the flavour of the dish.

Pairing

Fish fritters, cold pork, and rilletes.

Rice	Asahi / Hyogo pref. (pesticide and fertilizer free)		
Polished	55%	Alcohol	15.5%
Acidity	1.4	SMA	±0

ORGANIC

YAMANA SHUZO
KOCHI -Hyogo-
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

SAKE-BASED YUZU SAKE

YAMANA SHIZO
Okutamba Yuzu



Features

Junmai sake Okutamba blended with
fresh local hand-squeezed juice.
Fresh aromas of yuzu and smooth drinking.

Recommended to drink

Straight and on the rocks.

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

UJI MATCHA × JOSHU-SHIRO UME

JOYO SHUZO
Uji Matcha Umeshu



Features

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 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%