THE MILANO SAKE CHALLENGE 2025

NAKAYU SHUZO

Tenjo Mugen Nigori-sake

WILD YEAST

YAMANA SHUZO

Sensai Renaissance Junmai

FERMENTED IN WOODEN VAT

SAKAI SHUZO

Gokyo Kioke Kimoto Junmaishu



SAKAI SHUZO

Gokyo Junmai Ginjo Saitonoshizuku



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%
Accidity 1.4 SMA -20



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.

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ı	Rice	Yamadanishiki / Hyogo pref.		
ı		(pestici	de and fert	ilizer free)
ı	Polished	80%	Alcohol	16%
I	Accidity	2.1	SMA	+1



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.

i	Rice	Nihonbare, Yamadanishiki			
ı		/ Yama	guchi pref.		
I	Polished	70%	Alcohol	15%	
I	Accidity	2.0	SMA	+2	
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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

ı	Rice	Saito no	shizuku,Ya	amadanishiki	i
ı		/ Yama	guchi pref.		ı
ı	Polished	55%	Alcohol	15%	-
ı	Accidity	1.7	SMA	+2	ı
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KIKUCHI SHUZO KOCHI -Okayama-Junmai Ginjo



SAKE-BASED YUZU SAKE YAMANA SHIZO Okutamba Yuzu



UJI MATCHA × JOSHU-SHIRO UME

JOYO SHUZO Uji Matcha Umeshu





Taste

ৰ্ম 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 rillettes.

	Rice	Acabi /	Hyogo pre		
ı	Nice	Asam /	Hyogo pre	١.	
I		(pestic	ide and fert	ilizer free)	
I	Polished	55%	Alcohol	15.5%	
I	Accidity	1.4	SMA	± 0	



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

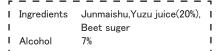
Mushrooms, yakitori, cantonese style roast pork, tripe stew and braised pork belly.

Rice	Gohyaku	mangoku/	Hyogo	pref.
I .	(organic)			- 1
I Polished	60%	Alcohol	16%	- 1
I Accidity	1.3	SMA	+3	- 1



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.





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%		