

WINTER FANCY FOOD SHOW 2014



ABOUT US

We are promoting Japanese PureSake/Junmai (pure rice wines) abroad because we would like everybody around the world to know that PureSake is a genuine Japanese sake and how special it is!

As its promoters, we are supporting small but some of the best breweries around that are producing high quality PureSake because we know that it is certainly they who can allow this important Japanese sake culture to continue everlastingly.

We hope that as you try them you can appreciate, and also simply enjoy them at their very best states either “warmed” or “hot”, and with a wide variety of delicious menus including your favorite ones.



THE ASSOCIATION OF
PURE SAKE PROMOTERS OF
JAPAN



<http://www.puresake.jp>

WINTER FANCY FOOD SHOW 2014 PRODUCTS LIST

JUNMAI HIKOMAGO

"GOD'S TURTLE"

Ingredients : Rice (Yamada-Nishiki / Tokushima),
Water, Koji
Milling ratio : 55%
Alcohol by volume : 15.0-15.9%
Maturation period : for over 3 years
Brewed & Bottled : Shinkame Shuzo Co.,Ltd.



JUNMAI DIG GINJO HIKOMAGO

"GOD'S TURTLE"

Ingredients : Rice (Yamada-Nishiki / Tokushima),
Water, Koji
Milling ratio : 40%
Alcohol by volume : 16.0-16.9%
Maturation period : for over 4 years
Brewed & Bottled : Shinkame Shuzo Co.,Ltd.



UNDILUTED JUNMAI AYAKA

"CHRYSANTHEMUM"

Ingredients : Rice (Yamada-Nishiki),
Water, Koji
Milling ratio : 60%
Alcohol by volume : 17%
Maturation period : for over 2 years
Brewed & Bottled : Asahigiku Shuzo Co.,Ltd.



JUNMAI GINJO HIKOMAGO

"GOD'S TURTLE"

Ingredients : Rice (Yamada-Nishiki / Tokushima),
Water, Koji
Milling ratio : 50%
Alcohol by volume : 16.0-16.9%
Maturation period : for over 4 years
Brewed & Bottled : Shinkame Shuzo Co.,Ltd.



JUNMAI KOIKAWA

"LOVE RIVER"

Ingredients : Rice (Yamada-Nishiki / Tokushima),
Water, Koji
Milling ratio : 60%
Alcohol by volume : 16.0-16.9%
Maturation period : for over 2 years
Brewed & Bottled : Koikawa Shuzo Co.,Ltd.



JUNMAI GINJO KOTORI-NO-SAEZURI

"GOD'S TURTLE"

Ingredients : Rice (Yamada-Nishiki / Tottori),
Water, Koji
Milling ratio : 50%
Alcohol by volume : 16.0-16.9%
Maturation period : for over 4 years
Brewed & Bottled : Shinkame Shuzo Co.,Ltd.



JUNMAI GINJO SHOU RYU HOURAI

"RISING DRAGON"

Ingredients : Rice (Yamada-Nishiki),
Water, Koji
Milling ratio : 60%
Alcohol by volume : 15%
Maturation period : for over 2 years
Brewed & Bottled : Oya Takashi Shuzo Co.,Ltd.



JUNMAI MAHOTO

"GOD'S TURTLE"

Ingredients : Rice (Gohyaku mangoku / Chiba),
Water, Koji
Milling ratio : 60%
Alcohol by volume : 15.0-15.9%
Maturation period : for over 2 years
Brewed & Bottled : Shinkame Shuzo Co.,Ltd.



JUNMAI SUWA IZUMI

"HOLY SPRING"

Ingredients : Rice (Awa Yamada-Nishiki),
Water, Koji
Milling ratio : 60%
Alcohol by volume : 15.5%
Maturation period : for over 2 years
Brewed & Bottled : Suwa Shuzo Co.,Ltd.



JUNMAI HANA FUBUKI

"GOD'S TURTLE"

Ingredients : Rice (Hana-fubuki / Aomori),
Water, Koji
Milling ratio : 55%
Alcohol by volume : 15.0-15.9%
Maturation period : for over 2 years
Brewed & Bottled : Shinkame Shuzo Co.,Ltd.



JUNMAI GINJO UZEN SHIRAUME

"WHITE PLUM BLOSSOM"

Ingredients : Rice (Yamada-Nishiki),
Water, Koji
Milling ratio : 60%
Alcohol by volume : 15%
Maturation period : for over 2 years
Brewed & Bottled : Haneda Shuzo Co.,Ltd.



JUNMAI GINJO OHTORI

"HOLY SPRING"

Ingredients : Rice (Yamada-Nishiki),
Water, Koji
Milling ratio : 50%
Alcohol by volume : 16-17%
Maturation period : for over 2 years
Brewed & Bottled : Suwa Shuzo Co.,Ltd.



FDA FDA-registered facility TTB TTB-registered product