



The Finest Premium Saké and Japanese Beverages



Alberta Portfolio

For pricing and information please contact:

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Winter 2019/2020

Asahi Shuzo Company

Yamaguchi
Japan



At Asahi Shuzo, we brew only super premium Junmai Dai-Ginjo sake. DASSAI sake is created using a careful combination of tradition and cutting edge technology.

Our brewery is a medley of ancient tools and innovative equipment.

In short, DASSAI sake is all about quality, not quantity, both in how we brew it, as well as in how we hope you enjoy it.

DASSAI "50"

Junmai Dai-Ginjo

Rice Polished Down to 50%

Graceful and elegant, this well-balanced saké soars with a light sweetness and vibrant acidity. Notes of ripe melons leading to a dry, wistfully clean finish. Easy to drink and extremely popular among aficionados and those new to saké.

Pairings: oysters, grilled chicken, cheeses, white fish sashimi, caviar

+335927 300ml x 12

+124453 720ml x 12



DASSAI "45"

Junmai Dai-Ginjo

Rice Polished to 45%

**New Rice Polish Rate
of the DASSAI "50"!!!**

+663252 1.8L x 6



DASSAI "50" NIGORI

Nigori Junmai Dai-Ginjo

Rice Polished Down to 50%

A Nigori version of the famous DASSAI "50" Junmai Dai-Ginjo! This cloudy type saké is light and pleasantly sweet with a super clean finish. Great to enjoy with rich and spicy foods.

Pairings: tempura, rich foods, grilled seafood

+892943 300ml x 12



DASSAI "39"

Junmai Dai-Ginjo

Rice Polished Down to 39%

Extremely light, fruity and a pure delight to drink. Smooth with mild acidity. Aromatic layers of fresh pineapple, ripe pear, mango and delicate anise fill the senses, with a dry clean touch on the palate. Sophisticated, refined - a saké with poise!

Pairings: fatty tuna sashimi, beef wellington, chicken parmesan

+124438 300ml x 12

+660134 720ml x 12 **New Size!**



DASSAI "23"

Junmai Dai-Ginjo

Rice Polished Down to 23%

Each grain of saké rice is painstakingly polished down to 23% of its original size. Cucumber, melon, and fresh rainwater come to mind when tasting this saké. Incredible balance of delicate aromas and the depth of a full-bodied presence on the palate.

Pairings: yellowtail sashimi, tofu, soft cheeses, lightly steamed fish

+124420 300ml x 12

+674457 720ml x 12 **New Size!**



Dai Shichi Saké Brewery

Est. 1752
Tohoku, Japan



New to our Family

Established in 1752, Dai Shichi is based in Tohoku, northeast Japan. We craft rich, mellow sakés whose outstanding reputation comes from an insistence on a strictly orthodox brewing tradition: *the kimoto method*. All of our products are superb examples of kimoto saké.

Above all else, we seek depth of flavour: saké that grows and matures over time, flowering into exceptional quality. We continue to cherish hand-crafted brewing techniques that combine the best of nature's bounty with our own expertise and experience.



KIMOTO CLASSIC

Junmai
Rice Polished to 69%

Our master craftsmen spare no effort in creating this distinctive brew. Full maturation creates a perfect alignment of rich flavors and acidity, with a fresh, clean aftertaste. Enjoyed hot, it provides an embracing, soothing experience.

+814311 720ml x 6



MINOWAMON

Junmai Dai-Ginjo
Rice Polished to 50%

The clear taste has an underlying richness that creates a natural, elegant aroma and a gentle, mellow texture of remarkable delicacy. For two years running, this saké has gained top place in voting by kizakeshi (Japanese saké sommeliers) in the refined saké section. It has also won consecutive gold medals in competition in the United States

+814309 720ml x 6



HOREKI DAISHICHI

Junmai Dai-Ginjo
Rice Polished to 50%

This carefully matured saké gives sweet-sour accents and boasts an exquisite, fruity aroma that envelops you in its gentle, creamy perfume. It has received great praise, thanks to its particularly well-balanced body and unparalleled richness. Only a limited number of bottles of this exclusive saké are produced each year. This is the only kimoto-based, junmai saké to have won the Gold Medal in the Japan Brewing Society's national competition.

+814307 720ml x 3

Nakano Shuzo

Est. 1844
Aichi, Japan



INDIGO WIND

Sparkling Junmai Saké
30% Rice Polish

A delightful twist on regular sake!
Bubbly, soft creaminess caresses
the palate. Notes of citrus and
vanilla flavours intertwine in a
gentle, satisfying balance of
sweetness and acidity.
A great aperitif!

Pairings: risotto, oysters,
spiced mixed nuts, mild cheeses

+711743 200ml x 15



NOTA-BOZU KURO BLACK

Junmai Nigori

Alcohol 12%
Rice polish rate 65%
SMV -15
Acidity 1.6
Charcoal powders made from bamboo
in nigori saké. Very unique. Very silky.
Serve chilled.

+806093 300ml x 12



Gold Medal –
Japan Saké Wine Glass
Competition
2017 & 2018

SAIKA DAI-GINJO

Dai-Ginjo
Rice Polished to 50%

This carefully crafted saké greets
you with the fruity aromas typical
of a Ginjo style saké. Medium-bodied
and dry with a pleasant mouth-feel.
Very versatile and food friendly.

+817083 720ml x 6
+817082 1800ml x 6

Nakano Shuzo

Est. 1844
Aichi, Japan



Nakano Shuzo was established in Aichi, Japan in 1844. Our brand name “Kunizakari” stands for “country prosperity”. Our wish is for the saké to prosper and the region to flourish and prosper along with it. We strive to make ever better beverages with the awareness of culture based on traditions of over 300 years.

UMÉ

Plum Wine



Refreshing and unique, plum wine is gaining fans amongst wine and saké lovers alike. The sweet, deep essence of plum with a mild spicy tartness balances nicely in this drink. Try it after dinner or with dessert with some ice or a splash of soda water.

Pairings: Dark chocolate, baklava, salty mixed nuts, sorbet

+568907 300ml x 20
+779970 2L x 6

ROSE UMÉ-SHU

Japanese Plum Wine - Rose

Discover the delightful aromas and flavours of natural rose petals in this unique drink. Try it on it's own over ice or create a colourful new cocktail.

+814184 300ml x 12

KOCHA TEA UMÉ-SHU

Japanese Plum Wine – Black Tea

100% Darjeeling Tea

The combination of refreshing sweetness from Japanese local plums and elegant aroma from Darjeeling teas makes amazing profile.

Best served chilled or with ice.

+193136 300ml x 12



SAKAGURA UMÉ

Japanese Plum Wine – Nigori Pressed

Roughly pressing this plum wine adds more layers of juice and fruit, providing an unmatched complexity of texture and flavour. The juiciness of plum is abundant on the palate which is perfectly punctuated by a gentle sweetness and surprising lightness. Enjoy on its own, with soda, or on ice.

Pairings: fruit, sorbet, creamy vanilla ice cream, crisp salads

+801190 300ml x 12



Nakano Shuzo

Est. 1844
Aichi, Japan



NASHI NO OSAKÉ

Pear Saké

Surprisingly intense aroma and flavour of all natural PEAR.

Best served chilled or over ice or use to create exciting cocktails!

+779973 300ml x 12

MOMO NO OSAKÉ

Peach Saké

Delightful aroma and flavour of all natural PEACH.

Best served chilled or over ice or use to enhance a fruit cocktail!

+779971 300ml x 12

MIKAN NO OSAKÉ

Mandarin Orange Saké

Bright and refreshing all natural ORANGE flavour.

Best served chilled or over ice or add it to a Mimosa!

+27193 300ml x 12



CITRUS MIX OSAKÉ

Citrus Fruit Saké

A simply delicious combination of Japanese Citrus fruits that will enhance any cocktail or simply serve on it's own over ice.

+814182 300ml x 12

POMEGRANATE OSAKÉ

Pomegranate Saké

A vibrantly tart and sweet drink made from all natural Pomegranate. Pour straight over ice, mix with soda or add to a cocktail.

+814183 300ml x 12

OBAACHAN'S YUZU-SHU

Japanese Yuzu-shu

100% local yuzu citrus

Refreshing natural acidity and sweetness from citrus. No artificial flavour, colour or seasoning added.

Best served chilled or with ice.

Pairings: salad, light fish

+781716 300ml x 12

Oku no Matsu Saké Brewery

Est. 1716

Fukushima, Japan



New to our Family

Oku no Matsu Shuzo was established in Nihonmatsu City, Fukushima with a view of both the Abukuma and Adatara mountain ranges. For over 300 years we have been committed to brewing high quality saké that satisfies customers from both Japan and abroad using a combination of traditional techniques and the latest innovative technology.

SPARKLING

Junmai Dai-Ginjo

Rice Polished to 50%



Feel the invigorating sensation as the tiny bubbles fizz. Enjoy the sweet aromas of Ginjo polished rice. Savour the crisp, full quality that only Junmai Daiginjo can bring.

+814188 290ml x 12

ADATARA

Ginjo

Rice Polished to 60%



2018 IWC (Int'l Wine Challenge - London)
Awarded the Adatara saké as the entire competition's CHAMPION saké.

Pretty floral notes of honeysuckle, jasmine, peach, ripe pear & melony fruits. Clean and balanced. Fresh and gentle on the dry palate with a layered, creamy, smooth structure.

+813412 720ml x 6

YUSA

Junmai Ginjo

Rice Polished to 55%



A wonderfully balanced, melon aroma. Gently sweet and nicely textured flavours that are softened around the edges by a milky, creamy touch, leading to a mild and very clean finish.

+814260 720ml x 6

SAKURA

Dai-Ginjo

Rice Polished to 50%



Aromas of vanilla nut brittle, coconut water, and papaya custard with a silky, dry-yet-fruity light-to-medium body. A soft, alluring saké with a nice balance of fruit.

+814186 300ml x 12
+814187 720ml x 6

Saké One Co.

**saké
ONE**

Est. 1992
Oregon

At SakéOne we tap into the idyllic waters of Oregon's Willamette Valley to brew pure, premium saké in a variety of styles. Between our three craft-brewed brands, SakéOne has won more awards than any other saké company in America. We strive to innovate and create the best quality saké for our consumers.



SAKEMOTO

Premium Junmai

Rice Polished Down To 70%

Imported from the Hyogo prefecture of Japan, this junmai saké is made entirely from specialty rice and pristine water from Japan's famous Nada saké region. Up front fruit on the nose with a rich texture and a long, smooth finish that will appeal to both new and seasoned saké drinkers.

Pairings: crispy fried foods, earthy noodle or pasta dishes

+350587 300ml x 12



MOONSTONE

ASIAN PEAR SAKÉ

Infused Junmai Ginjo

Rice Polished Down to 60%

The infusion of Asian pear essence is added just prior to bottling to maintain freshness of flavours. An aromatic wellspring of lush ripened pear with a mildly sweet and crisp finish.

Very light and easy to drink.

A great saké for beginners!

Pairings: grilled chicken or prawns, pasta dishes

+736284 300ml x 12

+588665 750ml x 12



MOMOKAWA DIAMOND

Junmai Ginjo

Rice Polished Down to 60%

A well balanced classic saké, mildly dry and sweet, well-structured with aspects of ripened cantaloupe and light honey. A lovely hint of spice and mineral rounds out this easy sipper.

Pairings: grilled chicken, halibut, herb salad with feta, scallops

+745252 300ml x 12

+586941 750ml x 12



MOMOKAWA PEARL

Junmai Ginjo Nigori Genshu

Rice Polished Down to 60%

Nigori is roughly-pressed saké with creamier saké lees visible in the finished product. Fantastic textures and flavours abound with this premium Nigori saké enveloped with melons, banana and coconut in a slightly sweet finish. This saké is genshu-strength at 18% alcohol.

Pairings: spicy foods like Thai curries, grilled meats, chocolate, strawberries

+737320 300ml x 12

+586958 750ml x 12



"G" JOY & "BABY G"

Junmai Ginjo Genshu

Rice Polished Down to 60%

Genshu sakés are cask-strength. The "G" sakés stand at 18% alcohol, are robust with good acidity. Subtle touches of melon, its light sweetness punctuated with the balance of a lingering dry finish.

Pairings: spice rubbed ribs, rich cheeses, lamb, tempura, okonomiyaki, fajitas

+600676 300ml x 12

+866392 750ml x 6

Tama no Hikari

Est. 1673
Kyoto, Japan

純米吟醸
玉乃光
創業1673年

Tama no Hikari, was born in 1673, producing quality saké for almost 350 years. We take great care in selecting not only the type of rice we use, but also how it is planted. We led the industry in reviving junmai, sake made without added alcohol or sugar. Our sake is made from only rice, water, yeast and koji.



KARAKUCHI

Junmai Ginjo

Rice Polished Down to 60%

Yamada Nishiki Rice

A very dry Junmai Ginjo style from the ancient capital of Japan. Very elegant with clean finish.

Pairings: Sashimi, sushi, tempura, meat and most Japanese foods!

+806097 720ml x 6



YAMAHAI CLASSIC

Junmai Ginjo

Rice Polished Down to 60%

Silver Medal

2012 U.S. National Saké Appraisal

A distinctive full-bodied flavour - big, rich and bold with higher acid structure. A gentle light sweetness sets in which hints of roasted chestnuts. Trying this versatile saké chilled or warmed is chance to explore and appreciate its alluring depth.

Pairings: shrimp pasta salad, stewed pork, BBQ chicken, rich foods, cheeses

+256008 720ml x 6



GOLD OMACHI

Junmai Dai-Ginjo

Rice Polished Down to 48%

Omachi is one of the oldest and most revered strains of saké rice in Japan. This ultra-premium Omachi saké beautifully balances aspects of rich and dry with gentle hints of caramel, pineapple and light fern. Ends with a crisp and clean finish.

Pairings: crab and artichoke with butter sauce, cheese fondue

+714519 300ml x 12

+153288 720ml x 6



BLACK LABEL

Junmai Dai-Ginjo

Rice Polished Down to 35%

This is our highest classification and most premium saké.

Produced with unsurpassed skill and passion we present to you the crown jewel from Tama no Hikari!

+822499 720ml x 4

Toko Brewery, Kojima Sohonten

Est. 1597

Yamagata, Japan

New to our Family!

We appreciate rice and water as Nature's gifts. Our aim is to make the best quality sakés respecting each characteristic of these gifts.

東光



TOKO JUNMAI

Junmai

Rice Polished to 60%

A soft and gentle taste that leaves you wanting more. It is a classic pure rice saké that will become a favourite. Try it cold or warm to enjoy it's various expressions!

+817953 1800ml x 6



TOKO JUNMAI GINJO GENSHU

Junmai Ginjo Genshu

Rice Polished to 55%

Rich ripe fruit aromas and flavours. Un-diluted at 16% alcohol gives this saké loads of Umami. Long and satisfying on the finish. Great value!

+817946 720ml x 6



TOKO FUKUROSURI

Junmai Dai-Ginjo

Fukuro-tsuri (Drip-saké) is made using only the liquid from moromi (fermentation mash) that drops by gravity through a hanged filter bag. It has an elegant fragrance with a dense, fascinating taste. The fruity flavor and the smooth texture will leave an impression of ripened fruits – and you won't believe it is saké made from rice!

+817945 720ml x 2

Coming Soon!

Kita no Homare Brewery

Est. 1901

Hokkaido, Japan



SAMURAI JUNMAI GENSHU

Junmai Genshu

Rice Polished to 60%

Complex, fruity aromas with notes of licorice, vanilla and fresh almonds. Well balanced with a strong attack but rounded mild body with a long rich finish.

+TBA 300ml x 12

Tenzan Shuzo

Est. 1875
Saga, Japan



Tenzan Saké Brewery is located in Saga Prefecture in the northwestern part of the island of Kyushu. The brewery is owned by the Shichida family and was established in 1875. From the first generation to the current fifth generation, we have focused on brewing the highest quality saké using the best quality rice.



SHICHIDA JUNMAI MUROKA SAKÉ

Junmai

Rice Polished Down to 65%

A medium bodied, well balanced saké with naturally occurring Umami interwoven with vibrant acidity.

+794522 720ml x 12

BAMBOO JIZAKE SAKÉ

Junmai Genshu

Rice Polished Down to 60%

Crafted using water from the Tenzan Mountains, this is a rich and full bodied saké with flavours of ripe melons and a slightly earthy undertone.

+806098 300ml x 12

+786152 720ml x 12

SHICHIDA JUNMAI DAI-GINJO

Junmai Dai-Ginjo

Rice Polished to 45%

New Product!

The most luxurious sake among the Shichida series, This elegant, fruity sake is filled with delicate white flower aroma and is silky smooth on the palate.

+822504 720ml x 12

Yoshida Saké Brewery

Est. 1743
Shimane, Japan



New to our Family

Yoshida Saké Brewing Co., Ltd., more widely known as Gassan, resides in the small city of Yasugi, a town in the Shimane Prefecture. Established in 1743, the brewery was taken over by Tomonori Yoshida-san's family in 1826, making Yoshida-san the 5th generation of his family's involvement and ownership of the brewery. Many factors play a part in the final taste and quality of Gassan saké, and one large factor is the water used in the brewing process. This water is recognized as one of the best hundred waters in Japan. With a combination of contemporary and traditional toji skills, as well as the care taken by Yoshida-san to produce quality saké, Gassan is able to deliver saké that is one of a kind.

GASSAN HOUJUN KARAKUCHI

Junmai

Rice Polished to 70%

Wafting, opulent aromas
Settle to a classic dry,
rich, smooth finish.

+814314 720ml x 6



GASSAN IZUMO

Junmai Ginjo

Rice Polished to 60%

The nose is filled with blackberries, minerals, steamed rice and hint of pineapple. Plump and soft on the palate with hints of oats, cotton, pineapple and overall umami.

+814318 720ml x 6



Yoshi no Gawa Saké Company



Yoshi no Gawa Saké Co.
Excellence since 1548

Est. 1548
Niigata, Japan

Yoshi no Gawa is the oldest brewery in the famed Saké producing region of Niigata, Japan. Founded in 1548 they are now celebrating their 471th Anniversary. Using ancient traditions and innovative production technologies, the Master Brewer and his team continue to craft the finest premium Sakés in this prestigious region.

**Platinum Medal Winner –
Kura Master France 2019**

"INSPIRATION" SPARKLING JUNMAI SAKAGURA NO AWAYUKI PREMIUM SAKÉ *Rice Polished to 65%*



Bright, sparkling bubbles dance in your mouth. Delicate aromas of ripe fruits with a pleasant round sweetness make this sparkler perfect as an aperitif or With dessert. The name "Awayuki" means light snow flakes.

+814197 300ml x 12

BREWMASTER'S CHOICE (TOJI NO BANSHAKU) Honjozo *Rice Polished Down to 65%*



**Gold Medal - 2018 Concours Mondial
Saké Selection**

The name says it all...this is the saké the brewmasters always want to drink. Smooth with a clean finish, this versatile saké can be enjoyed chilled or warm.

+794511 720ml x 12
+678300 1.8L x 6

**Gold Medal
Winner –
Los Angeles Int'l
Wine Challenge
2019**

KOMÉ DRY

Honjozo

Rice Polished Down to 65%



A well balanced saké with a mild sweetness and distinctively dry characteristic. Soft tones of tropical fruits make its presence known, with hints of light moss leading to an ultra-clean finish. Try it slightly warm and discover the complex flavours dance across your palate.

Pairings: edamame, meat, skewers,
seafood salad

+794008 300ml x 12
+117432 1800ml x 6
+957761 18L x 1

KOMÉ DAKÉ NO SAKÉ "CLASSIC"

Junmai

Rice Polished Down to 65%



This 'pure-rice' saké is extremely drinkable and full-bodied. Clean on the palate – a well-balanced richness envelops the tongue with exotic flavours of clementine and passion fruit. Gold Medal winner of Canada Saké Challenge (Vendor Mag).

Pairings: tempura, chicken alfredo,
seaweed salad, duck, light cheeses

+514141 300ml x 12

Yoshi no Gawa Saké Company

吉乃川

Yoshi no Gawa Saké Co.
Excellence since 1518

Est. 1548
Niigata, Japan



UMI BLU

Premium Ginjo
Rice polished down to 60%

This unique and innovatively packaged premium saké is light and refreshing. It is specially crafted using rice from the pristine Niigata prefecture. Semi-dry with pleasing aromas of ripe tropical fruits and a well balanced acidity that leads to a smooth clean finish.

+870923 300ml x 12



GOKU JO

Ginjo
Rice Polished Down to 55%

With a crisp fennel aroma and fresh herbs on the palate, this saké is ultra-smooth and refreshing. Rich with a delicately soft acid structure, Goku Jo arrives in light fruity fashion, revealing elements of honeydew and orange-magnolia flowers in its wake, with a long herbaceous, anise finish.

Pairings: pickled vegetables, umé chicken, scallop carpaccio, herb salad

+740628 300ml x 12
+593319 720ml x 12
+806095 1800ml x 6 **New Size!**



YOSHI SPECIAL PREMIUM

Junmai Ginjo
Rice Polished Down to 60%

YOSHI Special Premium is only available in Canada! Hand-crafted in Japan with a standard reflective of this 19th Generation producer, it is clean and crisp, with delicate hints of light fruit. A smooth "pure rice" saké with understated aromas of almond and pear.

Pairings: bright summer salad, fried or fresh shrimp, lemon butter chicken

+622944 300ml x 12



GOKU JO JUNMAI DAI-GINJO

Junmai Dai-Ginjo
Rice Polished to 40%

New Product!

Expressive yet not overpowering aromas, flow from this quietly complex Junmai Dai-ginjo. Rich rice notes upfront exquisitely balanced with classic Dai-ginjo fruit/melon notes on the palate and dry finish. A great representation of Yoshi no Gawa Saké at its finest.

+822494 720ml x 4



YOSHI NO GAWA DAI-GINJO

Dai-Ginjo
Rice Polished Down to 40%

The amazing complexity and well-balanced structure is owed to a unique 3-year cellaring in sub-zero temperatures making this daiginjo the pinnacle of ultra premium saké. Fresh melons and lush ripe fruit, kissed with mild spices, leading to a delightfully rich lingering finish.

Pairings: grilled squid, sautéed wild mushrooms, black cod, pork belly.

+717873 720ml x 6

Yoshi no Gawa Saké Company

吉乃川

Yoshi no Gawa Saké Co.
Excellence since 1548

Est. 1548
Niigata, Japan

New Shochu from Yoshi no Gawa!
Very Limited Quantity!



YOSHI NO GAWA
KASHIDARU
Barrel Aged Shochu

A unique, barrel aged shochu
that has been resting for years
at the brewery.

The fact that there are no records
of actual dates adds intrigue
to the mystery around this delicious,
whiskey-like shochu.

There are only 50 cases available
and once they are gone,
we will not see this product again.

+814937 720ml x 6

Premium Shochu

Japanese-style vodka



MOONLIGHT "TSUKI NO HIKARI"

Barley Shochu-Vodka

Smooth and soft, this shochu goes down well on its own, over a bit of ice, or mixed in a splash of hot water with an umé.

Dry with a light malty nuance.

Easy to create amazing cocktails with this light, clean vodka.

Pairings: salt rubbed grilled fish, pork, chicken, sashimi, chips and salsa

+727909 750ml x 12

IICHIKO NAPOLEON Premium Shochu



This is a best seller among genuine *shochu*. Sweet aromas of melon and watermelon are followed by a delicate taste that hints of pear and sweet orchard. The finish is clean and smooth.

Defined as the "Napoleon of the Working Class Neighborhood" – for it's high end quality at a very reasonable price.

+783753 900ml x 12

NI-KAI-DO



Barley Shochu-Vodka

One of the most popular brands of shochu in Japan. Nakaido invented Mugi Shochu-Vodka (the traditional Japanese barley soft vodka). Very mild, subtle malt with little scent, it is the perfect cocktail base.

Pairings: charcoal grilled meats like yakitori or bbq, seafood hot-pot

+190264 900ml x 12

YOSHI NO GAWA KASHIDARU

Barrel Aged Shochu

Very Limited Quantity!

A unique, barrel aged shochu that has been resting for years at the brewery.

The fact that there are no records of actual dates adds intrigue to the mystery around this delicious, whiskey-like shochu.

+814937 720ml x 6

DAN-DAN



Sweet Potato Shochu-Vodka

Spicy and subtly sweet, the name 'Dan Dan' comes from a local Southern Japanese dialect meaning "thank you". Distilled in small batches, this shochu is light, dry and mildly fragrant. Try it with a splash of water to release the aromas.

Pairings: fruit pies, fruit sauces, chocolate, turkey with cranberry sauce

+716497 720ml x 12

TAN-TAKA-TAN Shiso (herb) Shochu-Vodka



Hand-picked purple shiso leaves are used to create this intriguing aromatic shochu. Very easy sipper, it is fresh, clean tasting with the essence of flowers and fresh cut herbs. Delicious over ice or with a splash of hot water.

Pairings: salads, grilled mackerel, savory seafood stew

+299149 720ml x 12



MARS WHISKY

Situated between The north and south Japanese alps, Mars Shinshu is Japan's highest whisky distillery at nearly 800 meters. The Hombo family have been distilling for more than a century and they added Whisky to their repertoire in 1949 in Kagoshima. That was the southernmost whisky made in Japan until 1984, when all whisky production was moved to the current location in Nagano.



IWAI WHISKY

Kiichiro Iwai, the name sake for this Mars Whisky, was a silent pioneer of Japan whisky. This whisky is inspired by the great whiskies of America. A majority of corn, balanced with light malt and aged in ex-bourbon barrels. Ideal for daily sipping, in a Mint Julep or an Old Fashioned.

Tasting Notes: Sweet with fruit flavours like pear, quince and hints of red fruits and vanilla.

+812847 750ml x 6



IWAI TRADITION

This malt driven spirit is truly a reflection of contemporary Japanese whisky. Incredibly balanced, soft and layered. A blending of sherry, bourbon and wine casks with delicate hints of peat make for a harmonious whisky that would make Iwai-san proud.

Tasting Notes:
Ripe cherry, honey and toffee with a beautiful ginger spice.

+814180 750ml x 6