



NARASAKE

Japanese sake was born in Nara, a city with a large concentration of temples. In the latter half of the Yayoi period, sake brewing techniques were introduced from the continent, and the monks of Shoryakuji Temple began to brew sake, which gave rise to the custom of straining sake through a cloth. This was the beginning of sake.

SA001. HYAKURAKUMON BODAI-MOTO JUNMAI

Katsuragi Brewery

Hyakurakumon Bodaimoto is characterised by its mild aroma and pleasant mouthfeel. It is sometimes perceived as having a deep umami and balanced acidity, making it easy to drink and a good match for food.

Place of origin	Nara Prefecture	Volume	180ml
Preservation	1 year at room Temp	Unit Price	JPY880
Package	180ml×30	MOQ	1 case



SA003. OKURA YAMAHAI JUNMAI DAIGINJO

Okura Honke Brewery

Okura Yamahai Junmai Daiginjo Hinohikari is a junmai daiginjo made from Nara rice Hinohikari. It has a unique 'Yamahai brewing' aroma, with a refreshing acidity and a delicious rice flavour.

Place of origin	Nara Prefecture	Volume	180ml
Preservation	1 year at room Temp	Unit Price	JPY800
Package	180ml×30	MOQ	1 case



SA002. HYAKURAKUMON JUNMAI DAIGINJO

Katsuragi Brewery

Hyakurakumon Junmai Daiginjo is a Junmai Daiginjo made from Yamadanishiki. The sake is known as a high-quality junmai daiginjo and is characterised by its luxurious aroma and deep flavour.

Place of origin	Nara Prefecture	Volume	180ml
Preservation	1 year at room Temp	Unit Price	JPY1090
Package	180ml×30	MOQ	1 case



SA004. KINKO YUMEKOBO KOTONOSHIRABE

Okura Honke Brewery

Kinko Yumekobo Kotonoshirabe is brewed with a yeast strain collected from iris trees in the precincts of the Horyu-ji Temple. This sake was created to commemorate the 30th anniversary of the registration of Horyu-ji as a World Heritage Site.

Place of origin	Nara Prefecture	Volume	180ml
Preservation	1 year at room Temp	Unit Price	JPY850
Package	180ml×30	MOQ	1 case

