

KIKU-MASAMUNE

菊正宗

Founded in 1659, Kiku-Masamune originates from Hyogo Prefecture. They specialise in the authentic Kimoto method for brewing sake, giving a smooth, dry character to the sake.

TOP PRODUCTS

<p>SMV +3.5</p> <p>ALCOHOL 15%</p> <p>RICE POLISHING RATIO 50%</p>		<p>VOLUMES</p> <ul style="list-style-type: none"> • 300ML • 720ML 	 <p>SMV -2</p> <p>ALCOHOL 17%</p> <p>RICE POLISHING RATIO 50%</p>		<p>VOLUMES</p> <ul style="list-style-type: none"> • 300ML • 720ML • 1800ML 	 <p>SMV +3.5</p> <p>ALCOHOL 15%</p> <p>RICE POLISHING RATIO 60%</p>		<p>VOLUMES</p> <ul style="list-style-type: none"> • 300ML • 720ML
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 **Shikoritate Daiginjo**
菊正宗 しぼりたて 大吟醸


This sake is one brew to please every discerning palate, with its distinctive, rich flavour slightly tart with a light resemblance of pears. It can be best savoured either at room temperature or chilled.

LQK 085A / LQK 080A

 **Shikoritate Junmai Koujyo**
菊正宗 純米酒 香醸

A fantastic value for money sake that's refreshing with a strong peach and pineapple tropical fruit flavour. With an emphasis on high quality and the use of traditional methods, it has since become one of Japan's leading sake brands.

LQK 088A / LQK 087A / LQK 086A

 **Shikoritate Junmai Daiginjo**
菊正宗 しぼりたて 純米大吟醸

This sake is brewed only during the winter months under the careful supervision of a Tamba-toji master, featuring the exquisite harmony of a dry and crisp aftertaste.

LQK 094A / LQK 093A

 **NEW!** New Item  Popular Item  Good for House Pour  **SPECIAL** Special/Limited Item



Hyakumoku Alt.3
百黙 Alt.3 (オ尔特スリー)

VOLUMES: 720ML
SMV: NA
RICE POLISHING RATE: NA
ALCOHOL: 15-16%

Bright and present, it blossoms with sweetness, bitterness, freshness, and roundness forming a harmonious body. Its rich complex taste matches savory flavors, and other light yet flavorful fresh ingredients.

LQK 099



Hyakumoku Junmai Daiginjo
百黙 純米大吟醸

VOLUMES: 720ML / 1.8LTR
SMV: +0.5
RICE POLISHING RATE: 39%
ALCOHOL: 15-16%

Large-grain Yamada Nishiki is polished down 39% of its original sie. Brilliant in taste with an expansive fruity palette of elegant sweetness with lively acidity, it finishes refreshingly crisp.

LQK 100
LQK 101



Hyakumoku Junmai Ginjo
百黙 純米吟醸

VOLUMES: 720ML / 1.8LTR
SMV: +0.5
RICE POLISHING RATE: 59%
ALCOHOL: 15-16%

Large-grain Yamada Nishiki is polished to 59%. Opening with notes of ripe pear, followed by plum or yellow peach sweetness, the rice's umami and hint of acidity leave a dry and airy rich afterglow.

LQK 105
LQK 103



Junmai Taru
菊正宗 純米樽酒

VOLUMES: 300ML / 720ML
SMV: +5
RICE POLISHING RATE: 73%
ALCOHOL: 15%

This sake is an authentic, dry sake matured in the barrels made of the finest Yoshino cedar. This sake complements a wide array of cuisine, including spicy dishes and foods with rich, full-bodied flavours.

LQK 001A
LQK 084



Kasen Sake
菊正宗 佳撰

VOLUMES: 1800ML
SMV: +2
RICE POLISHING RATE: NA
ALCOHOL: 15%

The Kiku Masamune Kasen Sake has a dry yet soft and mild taste. It is best enjoyed either warm for more concentrated aromas, or chilled for a subtler finish. It complements an array of different cuisines very well.

LQK 098



Kimoto Honjyozo Josen
菊正宗 本醸造酒 上撰

VOLUMES: 1800ML
SMV: +5
RICE POLISHING RATE: 70%
ALCOHOL: 15%

Its clean, crisp finish allows it to go well with any Japanese dish. The sake has been in the market for over 30 years and is considered one of the most widely-known sake in Singapore.

LQK 008



Kimoto Junmai
菊正宗 純米酒

VOLUMES: 1800ML
SMV: +4.5
RICE POLISHING RATE: 70%
ALCOHOL: 15%

A refreshingly dry sake with very few impurities, and can be enjoyed either chilled, at room temperature, or slightly warmed.

LQK 003



Shiboritate Gin Pack
しぼりたてギンパック

VOLUMES: 1800ML
SMV: NA
RICE POLISHING RATE: NA
ALCOHOL: 14.5%

Elegant style of Futsu-Shu. Light round transparent, long lingering aftertaste. Peachy nose with fresh Nashi pear. Gently spicy with nutmeg on palate and a fresh, yet smooth finish.

LQK 117



New Item



Popular Item



Good for House Pour



Special/Limited Item



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LQK 007

Kimoto Karakuchi Junmai
菊正宗 生酏 辛口 純米酒 上撰

VOLUMES: 1800ML
SMV: +5
RICE POLISHING RATE: 70%
ALCOHOL: 15%

The Kiku Masamune Kimoto Karakuchi Junmai Sake is a crisp, dry sake and a rich fragrance distinctive to this unique method of brewing.



LQK 004

Kimoto Honjyozo Sake Josen
菊正宗 生酏 本醸造酒 上撰

VOLUMES: 1800ML
SMV: +3
RICE POLISHING RATE: 70%
ALCOHOL: 15%

The most popular item within the domestic Japanese market, with a trademark smooth and dry taste. Its clean, crisp finish allows it to go well with any Japanese dish.



LQK 076
LQK 092

Karakuchi Pack
菊正宗 辛口パック

VOLUMES: 2000ML / 3000ML
SMV: +10.5
RICE POLISHING RATE: NA
ALCOHOL: 15%

This sake is a very sharp and dry, and leaves behind a pleasant mellowness and richness of the rice once its clears the throat. It is best enjoyed either warm or chilled at home



LQK 014

Sake Ping Pack
菊正宗 キクマサピン

VOLUMES: 900ML
SMV: +3.5
RICE POLISHING RATE: NA
ALCOHOL: 15%

The Kiku Masamune Ping Sake carries a delightful mild taste, leaving behind a delicate roll on the palate. The sake is best enjoyed either hot or warm for more sharpened aromas.



LQK 002

Kimoto Nama-chozo
菊正宗 生貯蔵酒

VOLUMES: 300ML
SMV: +2
RICE POLISHING RATE: NA
ALCOHOL: 14%

Kiku Masamune Nama Chozo Sake has a light, soft and an exceptionally smooth taste. Its freshness enhances the meal very well, making it go well with sashimi, suki-yaki or even oily food.



LQK 068

Kimoto Junmai
菊正宗 生酏 純米

VOLUMES: 180ML
SMV: +5
RICE POLISHING RATE: 70%
ALCOHOL: 15%

The Kiku Masamune Kimoto Junmai Sake is brewed by the traditional method. By adopting this age-old way, it creates a crisp and dry Junmai sake without its rough taste.



LQK 069

Daiginjyo
菊正宗 大吟醸

VOLUMES: 180ML
SMV: +5.5
RICE POLISHING RATE: 50%
ALCOHOL: 15%

Brewed using the traditional and labour intensive Kimoto method, which results in the signature clean, crisp taste. It can be best savoured either at room temperature or chilled.



LQK 039

Super Cup Honjyozo
菊正宗 スーパー カップ

VOLUMES: 180ML
SMV: +3
RICE POLISHING RATE: NA
ALCOHOL: 15%

It has a signature smooth and dry taste. The versatile, compact sake can be enjoyed at any temperature, bringing about different aromas and flavours up to your preference.



New Item



Popular Item



Good for House Pour



Special/Limited Item



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LQK 116



3 Year Aged Umeshu
菊正宗梅酒 (三年熟成)

VOLUMES: 720ML
ALCOHOL: 19%

Made from only 100% Gojiro plums called "Blue Diamond" and natural spring water from Hyogo prefecture. This umeshu has been aged for 3 years and it is slightly sweet and mild with a mellow aroma. Enjoy it on the rocks or mixed with soda.



NEW



Lemon Cold Sake
菊正宗 れもん冷酒

VOLUMES: 180ML / 900ML / 1800ML
ALCOHOL: 10%

In addition to Setouchi Lemon juice, the mild acidity of Oita Prefecture kabosu juice and the bitterness of Okinawa Prefecture seekwasa juice are exquisitely blended. The result is an easy-to-drink, refreshing drink.



New Item



Popular Item



Good for House Pour



Special/Limited Item



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