

# TAMANO HIKARI



Originating from Kyoto Prefecture, Tamano Hikari brews only Junmai sakes and is one of the handfuls of breweries dedicated to the art of Junmai brewing.

## FIRST RELEASE AT FHA

SMV  
**+2**

ALCOHOL  
**15-16%**

RICE POLISHING  
RATIO  
**60%**



VOLUMES  
• 720ML

SMV  
**+2**

ALCOHOL  
**15-16%**

RICE POLISHING  
RATIO  
**60%**



VOLUMES  
• 720ML

ALCOHOL  
**11%**



VOLUMES  
• 720ML

**NEW!** **Junmai Ginjo Organic Green**  
- OMACHI 100% -

This is the certified organic sake using Omachi rice, which is a key commodity. It has a distinctive rice flavor from Omachi rice and a rich strong taste.

NEW

**NEW!** **Junmai Ginjo Organic Green**  
- YamadaNishiki 100% -

This is the certified organic sake using famous Yamadanishiki in sake rice. The gorgeous aroma but has sharp and dry taste.

NEW

**NEW!** **Sparkling**

The brewing method of sake was preserved when making this sparkling sake. When poured into glass, a rich aroma that can only be produced by rice will waft through the air.

NEW



New Item



Popular Item



Good for House Pour



Special/Limited Item



**SPECIAL** **Bizen-Omachi Junmai Daiginjo**  
玉乃光 備前雄町 純米大吟醸

VOLUMES: 300ML / 720ML / 1800ML  
SMV: +3.5  
RICE POLISHING RATE: 50%  
ALCOHOL: 15%

Made with Omachi rice, a rare variety of rice that is best for making sake. It has a slightly dry and clear taste, with a fruity aroma and a deep flavour. The sake pairs well with Japanese sushi and tempura, as well as fish-based French and Italian dishes.

HKR 07  
HKR 05  
HKR 03



**★** **Iwai Junmai Ginjo**  
玉乃光 祝 純米吟醸

VOLUMES: 300ML / 720ML / 1800ML  
SMV: +2  
RICE POLISHING RATE: 60%  
ALCOHOL: 1-16%

This sake is brewed using only the special Iwai sake rice from Kyoto. It has a good balance of sweetness and flavour, with a subtle, elegant fragrance. Best enjoyed with Japanese cuisine.

HKR 16  
HKR 15  
HKR 14



**94 Junmai Ginjo**  
玉乃光 純米吟醸 94

VOLUMES: 300ML / 720ML  
SMV: +2  
RICE POLISHING RATE: 60%  
ALCOHOL: 15%

Enjoy the full body and deep umami flavour of this Tamano Hikari 94 Kushi Junmai Ginjo. Specially brewed to be enjoyed with grilled meats like yakitori chicken, pork and beef.

HKR 44  
HKR 41



**Yamahai Junmai Ginjo**  
玉乃光 山麩 純米吟醸

VOLUMES: 720ML  
SMV: +1  
RICE POLISHING RATE: 60%  
ALCOHOL: 15%

The Tamano Hikari Yamahai Junmai Ginjo Sake is brewed using the traditional 'yamahai' method, which relies on naturally occurring lactic acid and yeast to bring about fermentation.

HKR 06



**[ Shu-Ho ] Junmai Daiginjo**  
玉乃光 酒鵬 純米大吟醸

VOLUMES: 720ML  
SMV: +3  
RICE POLISHING RATE: 50%  
ALCOHOL: 15%

A premium-quality junmai daiginjo sake, made using bizen-omachi, a rare variety of rice regarded as the best for making sake. It pairs well with sushi and tempura, as well as fish-based French and Italian dishes.

HKR 40



**SPECIAL** **Junmai Ginjo Tama Wine Yeast**  
玉乃光 純米吟醸 TAMA

VOLUMES: 720ML  
SMV: -25  
RICE POLISHING RATE: 60%  
ALCOHOL: 12.5%

The first product that uses wine yeast. Enjoy the sweet orthonasal aroma at first taste and a subtle sweetness and fresh acidity on the tongue. It has a sweet and mild taste, distinctive of Japanese sake.

HKR 42



**★** **Junmai Ginjo Aomanekitsune**  
玉乃光 純米吟醸 青まね きつね

VOLUMES: 720ML  
SMV: +3.5  
RICE POLISHING RATE: 60%  
ALCOHOL: 15-16%

A label that has a fox motif which is a symbol in the Fushimi Inari Shrine area. A fox raising a right hand is said to be inviting money and fortune. A well-balanced with a umami taste and its dry taste makes it go well with any Japanese dish.

HKR 51



**Reizo-shu Junmai Ginjo**  
玉乃光 純米吟醸 冷蔵酒

VOLUMES: 300ML  
SMV: +3  
RICE POLISHING RATE: 60%  
ALCOHOL: 15%

The Tamano Hikari Reizo Shu Junmai Ginjo Sake has a delightful mellow touch and full body with a smooth taste. It is very refreshing and goes well with all dishes, making it popular among drinkers.

HKR 09



New Item



Popular Item



Good for House Pour



Special/Limited Item



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HKR 10

### Reizo-shu Junmai Ginjyo

玉乃光 純米吟醸 冷蔵酒

VOLUMES: 450ML  
SMV: +3  
RICE POLISHING RATE: 60%  
ALCOHOL: 15%

The Tamano Hikari Reizo Shu Junmai Ginjyo Sake has a delightful mellow touch and full body with a smooth taste. It is very refreshing and goes well with all dishes, making it popular among drinkers.



HKR 24  
HKR 48



### Umeshu

玉乃光 京の梅酒

VOLUMES: 300ML / 720ML  
SMV: NA  
RICE POLISHING RATE: NA  
ALCOHOL: 12%

The Tamano Hikari Umeshu is produced by Kyoto's Tamano Hikari Sake Brewery. Its sweet taste conjures a rich bouquet and a robust flavour. The beverage is best enjoyed chilled and paired with light dishes.



HKR 23  
HKR 45



### Yuzu liqueur

玉乃光 京の柚子酒

VOLUMES: 300ML / 720ML  
SMV: NA  
RICE POLISHING RATE: NA  
ALCOHOL: 10%

Tamano Hikari Sake Brewery's first-ever yuzu liqueur to be produced. Its low alcohol content boasts an alluring sweetness and a gentle bite that will excite your taste buds. Best served chilled.



New Item



Popular Item



Good for House Pour



Special/Limited Item