MAKOTO-YA PRODUCT CATALOGUE









SAKE, BEER, SHOCHU

RICE

FOOD

Sourcing Japan's best **SINCE 1992**

Alcohol - F&B Products - Milled Rice



MAKOTO-YA SINGAPORE



The Leading Importer and Exporter of Japanese Food and Beverage, rice milling, and event support services in Singapore and Malaysia

Our booth design this year seeks to highlight the synergy among the various brands and labels we represent at Makoto-Ya.

- The predominant green hue mirrors Makoto-Ya's logo, with the upward arrow symbolising sustained growth.
- Yellow represents the founder's surname, Huang, encapsulating his initial vision upon establishing the company in 1992.
- Additionally, the other colour hues reflect our strong relationships with our makers, and the overlapping shapes signify the interconnectedness and collaboration within our network.



ALCOHOL

We hold the sole distributorship license for many top alcoholic beverages, including Sapporo and Yebisu Premium Beer, Sake, Shochu and Liqueurs.















Founded in 1876, Sapporo is the oldest brand of beer in Japan with a rich history and high standard of quality. Only the best ingredients are selected to create its iconic smooth taste.

DRAFT BEER SELECTION



Available in 20LTR Kegs



Available in 20LTR Kegs

Sapporo Premium Draft Beer サッポロ プレミアム 生樽

Sapporo Premium Beer is Japan's oldest beer, brewed since 1876 and enjoyed up till this day. It is a refreshing lager with a crisp, refined flavour and a clean finish.

Sapporo Premium BLACK Beer サッポロ プレミアム 黒生樽

Its signature elegant finish has a unique personality to it, unlike the usual black beers. It is crafted with roasted dark malts complemented by a sweet, round fullness.



Available in 10LTR Kegs

Yebisu Premium Draft Beer エビス プレミアム ビール

Brewed using carefully selected European malt, Bavarian aroma hops and the gorgeous scent of Yebisu yeast. It has a creamy foam with an astonishingly rich, rounded taste and clear, vibrant golden colour.



SPR 007A

Sapporo Premium Bottle Beer サッポロ プレミアム ビール ボトル

VOLUMES: 330ML (BOTTLE) ALCOHOL: 5%

A refreshing lager with a crisp, refined flavour and a clean finish. Sapporo Premium Beer is the perfect beer to be paired with any meal, for any occasion.

24 x 330ml per carton



SPR 001A

Sapporo Premium Can Beer サッポロ プレミアム ビール 缶

VOLUMES: 330ML ALCOHOL: 5%

A refreshing lager with a crisp, refined flavour and a clean finish. Sapporo Premium Beer is the perfect beer to be paired with any meal, for any occasion.

24 x 330ml per carton

Sapporo Premium Can Beer サッポロ プレミアム ビール 缶

VOLUMES: 500ML ALCOHOL: 5%

A refreshing lager with a crisp, refined flavour and a clean finish. Sapporo Premium Beer is the perfect beer to be paired with any meal, for any occasion.

24 x 500ml per carton



SPR 001A

Sapporo Premium Can Beer サッポロ プレミアム ビール 缶

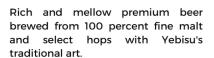
VOLUMES: 650ML ALCOHOL: 5%

A refreshing lager with a crisp, refined flavour and a clean finish. Sapporo Premium Beer is the perfect beer to be paired with any meal, for any occasion.

12 x 650ml per carton

Yebisu Premium Can Beer ヱビス プレミアム ビール 缶

VOLUMES: 350ML ALCOHOL: 5%



24 x 350ml per carton

SPR 002



SPR 023A















第正宗

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

TOP PRODUCTS



VOLUMES 300ML 720ML

SMV -2

ALCOHOL 17% RICE POLISHING

RATIO 50%



VOLUMES

- 300ML • 720ML
- 1800ML



SMV +3.5

ALCOHOL 15%

RICE POLISHING **RATIO**

60%



VOLUMES 300ML

720ML

Shiboritate Daiginjyo 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



Shiboritate 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



Shiboritate Junmai Daiginjyo 菊正宗 しぼりたて 純米大吟醸

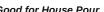
This sake is brewed only during the winter months under the careful supervision of a Tamba-toji master, featuring the exquisite harmony of a dry and crisp aftertaste.

LQK 094A / LQK 093A













LQK 099

Hyakumoku Alt.3 百黙 Alt.3 (オルトスリー)

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 100 LOK 101

Hyakumoku Junmai Daiginjyo 百黙 純米大吟醸

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

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



LQK 105 LQK 103

Hyakumoku Junmai Ginjyo 百黙 純米吟醸

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

Yamada Nishiki Large-grain 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 001A **LQK 084**

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 098

Kasen Futsu-shu 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 008

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 Singapore.



LQK 003

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.



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







🖺 Good for House Pour 🛭 🚾 Special/Limited Item











LQK 007

Kimoto Karakuchi Junmai 菊正宗 キモト辛口 純米酒 上撰

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

Kiku Masamune Kimoto The 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 キモト 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 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 キモト純米

VOLUMES: 180ML 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.





Super Cup Honjoyzo 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.

LQK 039





🖀 Good for House Pour 🛭 🕸 Special/Limited Item











LQK 116



3 Year Aged Umeshu 志正常性素 / □ 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.





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.

















Founded in 1711, Ozeki originates from Hyogo Prefecture. They are well-known for their One Cup Ozeki, the first megahit cup sake that changed the industry.

FIRST RELEASE AT FHA





Junmai Dai Ginjo Sakuramichi 大関 桜路 純米大吟醸

NEW Seasonal

VOLUMES: 720ML

SMV: -4

RICE POLISHING RATE: NA

ALCOHOL: 15.9%

The sourness from the cheey blossom yeast and the sweetness of the rice from Yamada-Nishiki are well balanced, and the aftertaste disappears nicely. It has alight and soft texture, like cheery blossom petals cancing softly.

OSK 077











OSK 001

Ginkan Silver Futsu-shu 大関 銀冠

VOLUMES: 1800ML SMV: +1 RICE POLISHING RATE: NA ALCOHOL: 14%

Well-balanced and smooth, with slightly lower alcohol content and acidity It can be enjoyed in a variety of ways - chilled, warmed or room temperature.

Nomo Nomo 大関 のものも

VOLUMES: 2000ML SMV: +1 RICE POLISHING RATE: NA ALCOHOL: 13%

The Ozeki Nomo Nomo Sake Paper Pack is perfect as a house sake as it complements any type of cuisine well. It is also extremely versatile, and can be served at either room temperatures, chilled or warm

OSK 003

Osakaya Chobei Daiginjyo 大関 大阪屋 長兵衛 大吟醸

VOLUMES: 180ML / 300ML / 720ML SMV: +4 RICE POLISHING RATE: 50% ALCOHOL: 15%

This sake is brewed from highlypolished rice, resulting in a rich and fruity aroma, and a delicate flavour. The sake is best served chilled, and can be enjoyed with light food such as sashimi and steamed fish dishes.

OSK 014 OSK 028 OSK 022

🏣 Soke Ozakaya Junmai Daiginjyo 創家大坂屋 純米大吟醸

VOLUMES: 720ML SMV: -3 RICE POLISHING RATE: 50% ALCOHOL: 14%

Created on the 310th year of the creation of Ozeki. It is made with 100% Yamada-Nishiki Rice from Hyogo Prefecture, with aromas of pear, strawberry and banana. With flavours of melon, peach, finished with the umami of steamed rice.



OSK 070



Junmai Dai Ginjyo 大関 純米大吟醸

VOLUMES: 300ML / 720ML / 1800ML SMV: +0 **RICE POLISHING RATE: 50%** ALCOHOL: 15%

A sophisticated flavor by combining ingredients and technique to create an easy to sip full-bodied sake. Fruity yet floral in aroma with subtle make this Junmai sweetness Daiginjyo a rich flavorful experience.



纯米大岭



Kinkan Futsu-Shu 大関 金冠

VOLUMES: 720ML SMV: +0 RICE POLISHING RATE: NA ALCOHOL: 15%

Ozeki Kinkan is an extremely versatile sake, and can be enjoyed at any temperature. It is well-balanced with sweetness and dryness, and can be paired with a wide variety of cuisines.





OSK 029 OSK 026

Yamandanishiki Tokubetsu Junmai 大関 山田錦 特別純米

VOLUMES: 300ML / 720ML SMV: +3 RICE POLISHING RATE: 70% ALCOHOL: 14%

The Ozeki Yamada Nishiki Tokubetsu Junmai Sake uses the premium Yamada Nishiki rice, producing a natural, full-bodied flavour. It has a clean, refreshing taste with a dry aftertaste.



🏣 Judan Jikomi Junmai Daiginjyo 大関 十段仕込 純米大吟醸

VOLUMES: 700ML SMV: -30 RICE POLISHING RATE: 40% ALCOHOL: 16%

The brewing process of this sake consists of ten detailed steps, and takes three times as long in the brewing process. The resulting sake has a fruity, sweet and rich taste, with an extremely smooth and velvety texture.











Popular Item





New Item



OSK 044

Rai Junmai 大関 純米 ライ

VOLUMES: 720ML SMV: +2 **RICE POLISHING RATE: 70%** ALCOHOL: 15%

Produced using a modern labourintensive production process. The resulting sake has a pleasant earthiness that is neither too bold nor meek, with subtle hints of caramel on the nose.



Karatanba Honjyozo 大関 辛丹波 本醸造

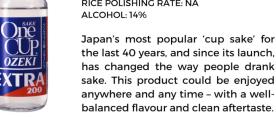
VOLUMES: 300ML SMV: +7 **RICE POLISHING RATE: 70%** ALCOHOL: 15%

Ozeki's unique brewing technology brings out the rich and crisp flavor yet dry taste of "Karatamba" that pairs well with any cuisine enhancing the



One Cup Extra 大関 ワンカップ エクストラ

VOLUMES: 200ML SMV·+1 RICE POLISHING RATE: NA





OSK 043

Cup Mini 大関 ワンカップ ミニ

VOLUMES: 100ML SMV·+1 RICE POLISHING RATE: NA ALCOHOL: 14%

The Ozeki One Cup Sake mini has been Japan's most popular 'cup sake' for the last 40 years. This product could be enjoyed anywhere and any time - with a well-balanced flavour and clean aftertaste.

OSK 002

One Cup Mini Daiginjyo 大関 ワンカップ ミニ大吟醸

VOLUMES: 100ML SMV: +4 RICE POLISHING RATE: 50% ALCOHOL: 15%



OSK 052

Japan's most popular 'cup sake' for the last 40 years. This Premium daiginjyo cup sake is produced by low-temperature fermentation so this results in a rich aroma and nicely sharp taste.



OSK 030A

Amazake 大関 甘酒

VOLUMES: 190ML ALCOHOL: 0.1-1%

The Ozeki Ama Sake contains a low alcohol percentage, and is a sweet sake obtained from fresh sakekasu (the lees from the production process). It has a delicate sweetness of honey, and hints of ginger.



OSK 071

Lemon Sour No Moto bottle 大関 我が家のレモンサワー

VOLUMES: 900ML ALCOHOL: 24%

It contains luxurious fruit juice and is delicious! Ozeki, has been researching sake as a "food sake," developed this lemon sour as the "ultimate food sake," blending Sicilian lemon juice with rice shochu made from Ozeki's sake. No artificial sweeteners are used to bring out the true flavor of the iuice.



OSK 069

Ikezo Jelly Shot Mix Berry ゼリースパークリング ミックスベリー

VOLUMES: 180ML ALCOHOL: 5%

A sake-based sparkling jelly drink, with a relaxing taste and the pleasant aroma of natural Mixberry juice. It also contains a natural moisturising derived during fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.



New Item Popular Item



🖀 Good for House Pour 🛭 🗫 Special/Limited Item









VOLUMES: 180ML ALCOHOL: 5%



A sake-based sparkling jelly drink, with a mellow, sweet flavour and refreshing acidity. It also contains a natural moistening element derived during sake fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.

OSK 018



OSK 050

Ikezo Jelly Shot Yuzu ゼリースパークリング 柚子

VOLUMES: 180ML ALCOHOL: 5%

A sake-based sparkling jelly drink, with a relaxing taste and the pleasant aroma of natural yuzu juice. It contains a natural moistening element derived during sake fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.



OSK 009A

Hana Awa Ka Sparkling Sake 大関 花泡香 スパークリング日本酒

VOLUMES: 250ML ALCOHOL: 7%

A refreshing, fizzy, low alcohol sake. Its name translates to "sparkling flower", and the light, pleasant bubbly sake is perfect for desserts or after-work relaxation. It has a mild sweetness and acidity, and serves very well chilled for maximum refreshment



OSK 041A

Hana Awa Ka Peach Sparkling Sake

大関 花泡香 ピーチ

VOLUMES: 250ML ALCOHOL: 7%

Named the "Sparkling Empress" due to its refreshing, light and bubbly taste. It has a sweet and peachy flavour, which makes it excellent as an aperitif and dessert sake. It pairs very well with light meals and is best enjoyed chilled.



OSK 042A

Hana Awa Ka Yuzu Sparkling Sake

大関 花泡香 ゆず

VOLUMES: 250ML ALCOHOL: 5%

Distinguished aroma of yuzu blends perfectly with a mouthful of fruitiness that spreads evenly across the palate. It is excellent as an aperitif and dessert sake, pairing very well with light meals, and is best enjoyed chilled.



OSK 066

Hana Awa Ka Mix Berry Sparkling

大関 花泡香 ミックス ベリー

VOLUMES: 250ML ALCOHOL: 5%

A sparkling sake true to its bubbles that releases hints of fresh baked goodness that explodes into a mouthful of blueberry, raspberry, and strawberry sweetness.







Nigorizake with the sweet and sour taste of strawberries, with a dessertlike sensation. Nigori sake is a fruity sake blended with 8% strawberry juice. The smoothness of the nigori sake matches the sweet and sour taste of the strawberries and can be enjoyed like a dessert.



OSK 074

Pineapple Nigori パイナップルにごり酒

VOLUMES: 300ML ALCOHOL: 7%

blended with Nigori-zake pineapple juice, a popular flavour, to create a rich, fruity taste. The rich, full-bodied flavour of nigori sake is matched by the mellow aroma, sweetness and sourness of pineapple, and can be enjoyed like a dessert.



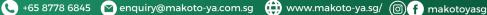










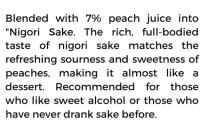






Peach Nigori 桃のにごり酒

VOLUMES: 300ML ALCOHOL: 7%







OSK 021

Yuzu Umeshu 大関 柚子梅酒

VOLUMES: 500ML ALCOHOL: 12%

Has a refreshing, citrusy flavour of the yuzu Ozekifruit, and a rich, mellow sweetness of the fully-ripened Kishu Nanko plums. It has an explosive burst of fruity flavours, and is best chilled for served maximum enjoyment.



Momo Umeshu 大関 桃梅酒

VOLUMES: 720ML ALCOHOL: 8.5%

Made using the juice and ingredients of Hakuou Momo, which is wellknown as the King of Peach and one of the highest quality of Ume, Nanko-Bai. This results in a well-balanced sweetness and acidity. A masterpiece of the fruity peach and ume liquor.

OSK 057



Nigori Umeshu 大関 にごり梅酒

VOLUMES: 720ML ALCOHOL: 13.5%

Completely ripe plum fruit flesh is added. Rich mellow taste. Enjoy its fruity palate and unique cloudiness.

OSK 059

















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



VOLUMES 720ML

SMV NA ALCOHOL 15-16% RICE POLISHING RATIO NA

VOLUMES 720ML



VOLUMES 720ML

Junmai Ginjyo 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.



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



ALCOHOL

11%

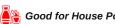
Sparkling

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 NEW











HKR 07 HKR 05 HKR 03

🚌 👊 Bizen-Omachi Junmai Daiginjyo 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 16 HKR 15 HKR 14

lwai Junmai Ginjyo 玉乃光 祝 純米吟醸

VOLUMES: 300ML / 720ML / 1800ML **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 enjoyed with fragrance. Best Japanese cuisine.



HKR 44 HKR 41

94 Junmai Ginjyo 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 Ginjyo. Specially brewed to be enjoyed with grilled meats like yakitori chicken, pork and beef.



HKR 06

Yamahai Junmai Ginjyo 玉乃光 山廃 純米吟醸

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

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





HKR 40

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

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

A premium-quality junmai daiginjyo 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 42

🏣 Junmai Ginjyo 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.





Junmai Ginjyo Aomanekitsune 玉乃光 純米吟醸 青まめきつね

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 09

Reizo-shu Junmai Ginjyo 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 Cinjyo 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 51

















Reizo-shu Junmai Ginjyo 玉乃光 純米吟醸 冷蔵酒

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



HKR 10

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.



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 firstever 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.

HKR 23 HKR 45

















Founded in 1922 at the foot of Mt. Hakkai, Hakkaisan makes use of the "Spring water from Raiden", giving their sake a full body but clear and smooth taste.

TOP PRODUCTS







8 Year Snow Aged Junmai Daiginjyo 八海山 純米大吟醸 雪室熟成八年

Aged in a snow storage room, one of the most ancient methods of preserving Sake. Unlike traditional aged sake, there is no changes in the colour. It remains clear and water-white, with an extremely elegant and smooth.

JS 486

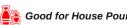




Tokubetsu Junmai 八海山 特別純米

Produced only for export to markets out of Japan. A clean, junmai-style sake. Its wellbalanced, mellow and elegant flavour is tailored to match not only delicate Japanese cuisine but also a wide range of foods from other cultures.

PTS 182 / PTS 175





VOLUMES

• 300ML

720ML





JS 428 JS 407 JS 414 JS 406

Junmai Daiginjyo 八海山 純米大吟醸

VOLUMES: 180ML / 300ML / 720ML / 1800ML RICE POLISHING RATE: 45% ALCOHOL: 15-16%

Brewed using hand made all Koji, and spring water from melted snow -"pure water of the god Raiden". A crisp and clean style, leaving your palate engaged and refreshed. It has a pronounced clarity, a clean taste, and an elegant, gentle sweetness, which will enhance the flavor of any cuisine.



JS 409

[Yuki-muro chozo 3 Year] Junmai Daiginjyo

八海山 雪室貯蔵3年 純米大吟醸

VOLUMES: 720ML SMV: -1 **RICE POLISHING RATE: 50%** ALCOHOL: 17%

A true product of nature, having been naturally chilled and gently aged in a snow storage room for 3 years. This results in a smooth and well-rounded taste, coupled with an elegant aroma and a cleansing finish.



Tokubetsu Honjyozo 八海山 特別本醸造

VOLUMES: 720ML SMV: +4 **RICE POLISHING RATE: 55%** ALCOHOL: 15-16%

The Hakkaisan Tokubetsu Honjyozo Sake is the brewery's classic sake and carries a refreshingly smooth and mellow taste. It is best enjoyed either chilled or warmed, which enhances its delicate aroma.



Futsu-shu 八海山 普通酒

VOLUMES: 1800ML SMV: +5 **RICE POLISHING RATE: 60%** ALCOHOL: 15%

The rice is polished down to 60% of its original size and fermentation is done slowly and at a low temperature. It is a sake with a smooth and clean taste.

PTS 15



Daiginjyo 八海山 大吟醸

VOLUMES: 720ML SMV: +5 RICE POLISHING RATE: 45% ALCOHOL: 15-16%

Has a clean and elegant flavor. High quality sake rice is polished down to 45% remaining and only brewed during the coldest mid-winter The cold and slow season. fermentation process creates a truly high quality Daiginjyo.



JS 408























Cinrei Cassan is located at the foot of Mt. Gassan in Yamagata Prefecture. They use the natural meltwater from the eternal snow of Mt. Gassan in sake brewing.



GSS 104 GSS 102

Setchu Jyukusei Junmai Ginjyo 銀嶺月山 雪中熟成 純米吟醸

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

Each sip of this pure, light sake and each whiff of its calming aroma brings forth an image of fresh snow. If you miss being in the throes of winter, then a glass of the awardwinning Ginrei Gassan Junmai Ginjyo Setchu Jyukusei is all you need.



GSS 130 **GSS 131**

Junmai Daiginjyo 銀嶺月山 純米大吟醸

VOLUMES: 300ML / 720ML SMV: +2 RICE POLISHING RATE: 50% ALCOHOL: 15%

This sake uses large luxurious Yamada Nishiki yeast rice to ferment this perfect sake. After it has been brewed, the sake is kept in ice temperature for aging and gives off a slightly sweet taste. Suitable to drink chilled or room temperature.



GSS 103

Sasara-Tsuki Junmai 銀嶺月山 ささら月 純米酒

VOLUMES: 300ML SMV: -20 RICE POLISHING RATE: 70% ALCOHOL: 14%

Made in Yamagata prefecture, a region with abundant mineral water and high-quality rice. The sake has a aroma and moderate roundness, and is best served chilled to complement light dishes



Junmai Jikomi Umeshu 純米酒仕込み 梅酒

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

Made with Yazawa Plum, which is very rare. It has a delicious taste, balanced with sweetness and refreshing acidity. Best to mix with soda or with your own favourite beverage, perfect for anyday of the week.





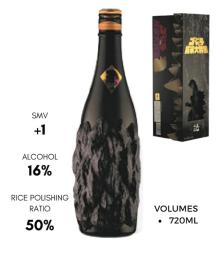






Ninki Ichi is the flagship brand of this small Fukushima Prefecture sake brewer that has dedicated itself to making only Ginjo sake using oldtools fashioned and traditional methods.

EXCLUSIVE ITEM









GODZILLA vs Junmai Daiginjyo ゴジラ VS 純米大吟醸

Limited to 1000 pieces and first time to be exported out of Japan. This sake was made using the finest Yamada-Nishiki rice, and is fruity with a powerful aroma and taste. The bottle is attached with the cells of Godzilla, creating a unique bottle design.



GODZILLA Junmai Daiginjyo 人気一サケゴジラ 純米大吟醸

A sake inspired by Godzilla! An easy to drink Sake, aged in Kioke-Jikomi barrels (wooden barrels), giving it a added depth of flavours and aroma.

NEW









NEW



JSS 488

Touch and Smile Hokusai Wave 人気一 北斎触察画 純米大吟醸

VOLUMES: 720ML SMV: +2 RICE POLISHING RATE: 50% ALCOHOL: 15%

A first in Sake, a label which allows u to feel the texture of the label. The art on the bottle is one of the most iconic art pieces in Japan, the Great Wave off Kanagawa by Hokusai. It is an elegant and easy to drink Junmai Daiginjo. Best enjoyed chilled.



JS 178 JS 167

Gold Ninki Junmai Dai Ginjyo 人気一 ゴールド人気 純米大吟醸

VOLUMES: 300ML / 720ML SMV: +2 **RICE POLISHING RATE: 50%** ALCOHOL: 15%

This slightly dry sake presents a fantastic ensemble of aroma and taste. It is smooth and clean with a refreshing finish. Definetly one of our sommelier recommendation sake.



JS 329 JS 328

Ao Ninki Ginjyo 人気一 青人気 吟醸

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

This slightly dry sake presents a fantastic ensemble. Definetly one of our sommelier recommendation sake.of aroma and taste. It is smooth and clean with a refreshing finish.



JS 303

Sparkling Junmai Ginjyo 人気一 スパークリング 純米吟醸

VOLUMES: 300ML SMV: NA **RICE POLISHING RATE: 60%** ALCOHOL: 15%

Fermentation occurs within the bottle, containing its own carbon dioxide and creating a sparkling sake that exudes both quality and taste. It has a pleasant sweetness and lingering aftertaste and is best served chilled.



JS 460

Green Ninki Organic Junmai Ginjo 人気一 グリーン人気 オーガニック 純米吟醸

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

JAS certified organic rice milled to 60%, and is certified organic in Japan, Canada and the EU. It is refreshing and not overly rich, with a good balance of sweetness and dryness.



NEW

Modern Classic Junmai Daiginjyo (6)

人気一モダンクラシック純米大吟(6)

VOLUMES: 720ML SMV: +0 **RICE POLISHING RATE: 50%** ALCOHOL: 16%

It has the traditional high quality, elegant ginjo aroma, and is a nonpalate tiring dry junmai daiginjo. As it is a nama, which has not been pasteurized, it must be refrigerated, and should be drunk chilled.





Yuzu Sake Liqueur 人気一 ゆず酒

VOLUMES: 500ML ALCOHOL: 18%

Brewed using carefully selected domestically produced ingredients, focusing on creating a light, citrus flavor that is balanced and easy to drink.



























Founded in 1702, Sawanoi is the oldest sake brewery in the region of Tokyo. Sawanoi was originally named after the location of Sawai area, which is known for its clear water.

NEW RELEASE ITEMS





Kimoto Tokyo Kurabito Junmai Ginjo 澤乃井 東京藏人 純米吟釀

Junmai Ginjo-shu brewed using the Kimoto method, which is the starting point of sake brewing. Smooth on the palate, with a good acidity that enhances the umami.





Tokubetsu Junmai 澤乃井 特別純米

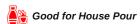
Mellow, full, moist and rich. Made with inhouse yeast used for Daiginjo and Ginjo classes.

NEW

NEW











JS 398

Junmai Dai Ginjyo 澤乃井 純米大吟醸

VOLUMES: 720ML SMV: +0 RICE POLISHING RATE: 50% ALCOHOL: 15%

One of the fruity sake under Sawanoi sake label. This Junmai Daiginjyo is fruity and with slight sweet notes that gives off a refreshing feeling when savour. Complements well with spicy food.



JS 397

Junmai Ookarakuchi 澤乃井 純米 大辛口

VOLUMES: 720ML SMV: +10 RICE POLISHING RATE: 65% ALCOHOL: 16%

Dry sake with light aroma that produces a soft texture at first sip. Followed by a sharp dry finish when savour yet well-rounded on the palate after a few glass. One of the complex sake that pairs well with cold dishes like appetiser.





















In 1979, iichiko debuted as a shochu made from 100% barley and distilled only once - a premium class of shochu known as honkaku shochu. Today, iichiko is the leading brand of barley shochu in Japan.

NEW RELEASE ITEMS



VOLUMES 720ML



SMV +0 ALCOHOL 14-15% RICE POLISHING RATIO 50%

VOLUMES • 720ML



Wakabotan Junmai Ginjo Yamada-Nishiki 和香牡丹 純米吟醸 山田錦

Made with the finest Yamada-Nishiki rice polished to 50%, this sake has a fruity and gentle aroma, paired with a gentle sweetness and rice umami to finish. Best enjoyed chilled.



Wakabotan Junmai Ginjo Hinohikari 50 和香牡丹 純米吟醸ヒノヒカリ50

Made using local rice grown from Oita Prefecture, Hinohikari. This sake has a light floral and fruity aroma, paired with sweetness and a light umami and acidity to finish. Best enjoyed chilled.

JS 397

















NS₁



NS 7



NS 14



NS 06

Barley Shochu (25%)

いいちこ

VOLUMES: 200ML / 720ML / 900ML / 1.8LTR ALCOHOL: 25%

An outstanding aroma combined with an excellent body. It can be enjoyed in a variety of ways - on the rocks, or with cold or hot water - each bringing out its sophisticated flavour in a different manner.



Super Barley Shochu いいちこ スーパー

VOLUMES: 720ML ALCOHOL: 25%

The iichiko Super Shochu is a genuine shochu that is aromatic and flavoursome Whether savoured straight up, with cold water, or on the rocks, its excellent taste follows through.





NS 39

Kogane No Imo Sweet Potato Shochu いいちこ 黄金の芋

VOLUMES: 720ML ALCOHOL: 25%

Uses white koji to mellow out its flavour, and a normal pressure distillation process to bring out the sweet potatoes' flavour. The initial nose has the distinctive note of roasted grains and sweet potato, while the taste has a luscious sweetness which leaves behind a crisp, dry finish.



Frasco Barley Shochu いいちこ フラスコ

VOLUMES: 720ML ALCOHOL: 30%

Has a clean aroma, rich body and deep flavour. It is made from 100% barley koji, positioning it at the top of the iichiko product range. Can be enjoyed on the rocks, with cold water, or with hot water.

NS 9



NS 15

Special Barley Shochu いいちこ スペシャル

VOLUMES: 720ML ALCOHOL: 30%

An award-winning mature shochu produced using raw spirits aged in barrels, resulting in a rich aroma and a mellow taste. Enjoy on the rocks for its excellent aroma, with cold water for a lingering flavour, or straight up for its unique taste.



いいちこ民陶くろびん

VOLUMES: 720ML ALCOHOL: 25%

Soft texture. A simple deliciousness that spreads faintly. This authentic shochu is in perfect harmony with the origin of barley koji sake - "zen koji-zukuri unprocessed sake".





Bar Yuzu Liqueur いいちこ BAR ゆず リキュール 柚子

VOLUMES: 500ML ALCOHOL: 12%

Produced with domestically grown Yuzu and barley Shochu. Aged at low temperatures and careful distillation to bring out the fresh aroma and brightness of Yuzu.

NS 43







🖺 Good for House Pour 🛭 🚾 Special/Limited Item











NS 19 NS 23

Barley Shochu Paper Pack 20% いいちこ 紙パック 20%

VOLUMES: 900ML / 1.8LTR ALCOHOL: 20%

The Iichiko Shochu Paper Pack 20% is produced from carefully-selected barley, barley koji and natural pure water - and is one of Japan's bestselling distilled spirits.



STEGIAL TUMUGI Japanese Spirits ツムギ ジャパニーズワピリッツ

VOLUMES: 720ML ALCOHOL: 40%

Created in 3 steps of traditional and unique Japanese way of brewing sake using koji. Adding to these 3 techniques, blending "Natural botanical ingredients" created this cocktail base spirits from Nippon.



TUMUGI

Š

WAPIRITS KOJI





















The Oenon Group offers a variety of chu-hi cocktails, including Whisky Koh-Kun, Nippon Premium, which uses fruits and ingredients from each region of Japan, and Tan Takatan with plum wine and soda.

FIRST RELEASE AT FHA





Koh-Kun Whisky ウイスキー 香薫

VOLUMES: 600ML / 4000ML

ALCOHOL: 37%

Very mild and sweeter aroma like a caramel, which comes from ageing barrels. Good balanced roasty and sweet taste which remind an almond taste. Smooth texture and light finish are good for highball cocktail and pair well for meals. Caramelic, sweet and heavy woody taste Scotch malt whisky

NEW











SCH 18

Godo Tan-Taka-Tan Shiso Shochu 鍛高譚 紫蘇 焼酎

VOLUMES: 720ML ALCOHOL: 20%

Made using the shiso herb found in the Hokkaido prefecture, resulting in a soft and natural taste. It has a fresh floral aroma and a clean, crisp flavour. Enjoy with cold water for a lighter blend or drink it on the rocks for a savoury note. Pairs well with dark chocolate or fried chicken



UMS 245

Godo Tan-Taka-Tan Shiso Umeshu 鍛高譚 紫蘇 梅酒

VOLUMES: 500ML ALCOHOL: 12%

A plum liquor carrying a wonderful scent and soft flavour of shiso leaves. Its red shade is all-natural and free from any colourings and flavourings. One of the rare combinations of Shiso and plum for the tarty yet aromatic lingering sensation when savour. Best served as a dessert wine.



UMS 274

Ohshukubai Akai-Umeshu 鴬宿梅 赤い梅酒

VOLUMES: 720ML ALCOHOL: 15%

A plum wine made from four ingredients: plum, red perilla, rose hip, and blackcurrant. In the mild taste of plum wine, the faint aroma of red perilla and the moderate acidity of rose hips and blackcurrants can be tasted in a gentle mouthful.



UMS 273

Ohshukubai Gokujoh Umeshu 鴬宿梅 極上

VOLUMES: 720ML ALCOHOL: 14%

A plum wine with enjoyable taste, deep aroma and a lingering sweetness from adding brandy to the rich taste of plum. The fresh, thick taste and sweetness of the pickled plums from Nara prefecture with a well-balanced combination of raw sake aged for one year.



Whisky Highball ハイボール

VOLUMES: 350ML ALCOHOL: 9%

A high carbonated highball that blends malt whiskey from Scotland with our clear spirits. Has zero purine and no carbohydrates that are good for the body. It pairs well with everything from appetisers, to main courses and even desserts.



🖔 Nippon Premium Aomori Fuji **Apple Chu Hi**

青森県産 ふじりんご

VOLUMES: 350ML ALCOHOL: 9%

A full-bodied chu-hi made with Fuji apples from Aomori Prefecture, which are known for their rich aroma and rich sweetness.

OG 137

OG 136

Nippon Premium Okinawa Pineapple Chu Hi 沖縄県産 パイナップル

VOLUMES: 350ML ALCOHOL: 3%



Chu-Hi made with pineapple juice from Okinawa Prefecture, which is popular as one of Okinawa's representative tropical fruits . You can enjoy the refreshing scent and sweet and sour fruit taste luxuriously.



OG 140

Mukashi Natsukashii **Ramune Sour** 昔懐かしい ラムネサワー

VOLUMES: 350ML ALCOHOL: 3%

Recreated the flavor of Ramune, a nostalgic drink that reminds us of street food stalls.

OG 138





🖀 Good for House Pour 🛭 🕸 Special/Limited Item









Nippon Premium Shine Muscat Chu Hi 長野県産シャインマスカット



OG 141

VOLUMES: 350ML ALCOHOL: 3%

A chu-hi made with the straight fruit juice of Shine Muscat grown in Nagano Prefecture, which is known as a high-quality fruit. It uses straight fruit juice, resulting in a sweet and elegant refreshing aroma of Shine Muscat.



OG 142

Nippon Premium Setouchi Lemon 瀬戸内産レモン

VOLUMES: 350ML ALCOHOL: 3%

Made using the most famous lemons from Setouchi Japan, which are known for their high sugar content, thin skin, and gentle acidity. Enjoy the freshness of lemons extracted from lemons grown in Setouchi!

















RICE

We have five different grades of Japanese rice available, all grown and delivered by Makoto-Ya, from farm to table.





We harvest and grow our own rice from the fields in Akita, Japan. These individual grains are then imported to Singapore and milled only upon orders, ensuring the highest of quality for our customers. We have five different grades of Japanese rice available, all grown and delivered by Makoto-Ya, from farm to table.



Akita Komachi Rice あきたこまち 秋田 小町 特別栽培米

AVAILABLE IN 2KG / 5KG FROM AKITA PREFECTURE

Fragrant with a delicate and beautiful tenacity. Great freshly cooked, but also does not lose its deliciousness when cooled. Recommended for lunch boxes and rice balls.

R-AKT2



R-KOSHI2

Niigata Koshi Hikari Rice 新潟県産コシヒカリ1等白米

AVAILABLE IN 2KG / 5KG FROM NIIGATA PREFECTURE

It has a strong sticky texture with high aroma and deep umami flavor. It goes well with dishes with strong flavor such as Hamburg steak, Pork Cutlets, etc.



Yume Obako Rice 秋田県産 ゆめおばこ1等白米

AVAILABLE IN 2KG / 5KG FROM AKITA PREFECTURE

Created by developing varieties of Akita Komachi and Hitomebore rice. It has a light sweetness with a chewy and sticky texture. Suitable for Sushi or Donburi.

R-YUME2



R-HAE-P2

Haenuki Rice はえぬき米

AVAILABLE IN 2KG ONLY FROM YAMAGATA PREFECTURE

A soft, robust, versatile rice grain for all occasions. It is adapted to the cool climate of Yamagata prefecture so that it can be grown into a firmer rice grain that maintains its sticky, glutinous texture



Tsuya Hime Rice 山形つや姫米

AVAILABLE IN 5KG ONLY FROM YAMAGATA PREFECTURE

Well-known brand with the highest grade in taste rankings since 2010. It has shinier and sweeter rice grains, providing the perfect texture and fragrance.

R-TSUYA5



FOOD

We have over 1,000 food products in our catalogue, including for items such as shoyu, dashi, noodles and seasoning items.











Kasugai is renowned for its commitment to quality, using real fruit juice and natural flavors in their products. Their offerings include fruit-flavored gummy candies, jelly candies, hard candies, and snacks.



Usu Pea うすピー **DNK 082**



Wasabi Green Mame わさびグリーン豆 BK 1313



Ika Pea いかピーナ **DNK 083**



Green Mame Pea グリーン豆 **BK 1314A**



Ebi Pea えびピーナ **DNK 084**



Mame Mix 豆みっくす BK 1315



















Green Grapes マスカットグミ BK 1302



Lychee ライチグミ BK 1320



Mango グミ キャンディー マンゴー BK 1308



Gummy Candy Mix ミックスグミ BK 1300



Purple Grapes グレープグミ BK 1301



Watermelon スイカグミ BK 1321



Yuzu グミ キャンディーゆず BK 1309



Fruit Gummy Assorted フルーツアソートグミ BK 1322



Strawberry ストロベリーグミ BK 1305



Kiwi キウイグミ BK 1304



Peach ピーチグミ BK 1306













Puchiro Lemon Bag

BK 1425





Mochira

BK 1427





Tsubu Gummy Premium Rich Grape

BK 1430





Milk no Kuni Assorted **Ramune Bag**

BK 1424





Tsubu Gummy Vacances

BK 1426





Milk no Kuni **Ramune Bag** BK 1423



















Sanko focuses on delivering highquality, tasty, and convenient food options to consumers. They offer a wide range of food items, including instant noodles, snacks, seasonings, and beverages.





Salad Rice Cracker 雪の宿サラダ



Brown Sugar Rice Cracker 雪の宿 黒糖みるく味



Milk Karinto 雪の宿ミルクかりんとう





Cheese Almond Original チーズアーモンド



Karashi Mentaiko Flavor 辛子明太子風味



Cheese Prank チーズのいたずら





Soy Sauce Flavor 新潟仕込み 醤油味



Salt Flavor 新潟仕込み 塩味







Original Flavor ぱりんこ



Seaweed Salt Flavor ぱりんこ のり塩味



Reduced Salt Flavor ぱりんこ 減塩





Round soybean crackers with umami soy sauce flavor 丸大豆せんべい 旨口醤油味



Round soybean crackers with salty flavor and edamame flavor 丸大豆せんべい 枝豆香る塩味





Komochi 粒より小餅



Komochi Plum Flavor 粒より小餅 梅味



Small mochi from chuck grains チャック粒より小餅





Echigo Taruyaki Soy Sauce 越後樽焼 しょうゆ



Echigo Barrel Grilled Sesame 越後樽焼 ごま



Echigo Barrel Grilled Umami Salt 越後樽焼 旨み塩





Sanko's fried noodles **Sweet Soy Sauce Flavor** 三幸の揚せん 甘口しょうゆ味



Sanko's fried noodles **Fragrant Salt Flavor** 三幸の揚せん 薫るしお味









Sanko Salad Bowl 三幸のサラダせん



Sanko Shrimp 三幸の海老せん



Sanko Persimmon Seeds 三幸の柿の種



Sanko's Persimmon Tane Plum Zarame 三幸の柿の種梅ざらめ





Salt Flavor ミニサラダしお味



Kyushu Soy Sauce Flavor ミニサラダ九州醤油味



Cheese Flavor ミニサラダ チーズ味





Mixed Karinto ミックスかりんとう





Zakuza Clear Sunny Flavor ザクザ 快晴しお味



Shrimp Life えび活



Nori and Rice 海苔と米

View our full product catalogue at

www.makoto-ya.sg





Sourcing Japan's best SINCE 1992

Alcohol - F&B Products - Milled Rice

