

MAKOTO-YA

PRODUCT CATALOGUE



SAKE, BEER, SHOCHU

RICE

FOOD

Sourcing Japan's best
SINCE 1992

Alcohol - F&B Products - Milled Rice

誠

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.





PREMIUM BEER



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

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.

SPR 025A



Available in 20LTR Kegs

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.

SPR 018A



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 033



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



SPR 023A

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



SPR 002

Yebisu Premium Can Beer
エビスプレミアムビール 缶

VOLUMES: 350ML
ALCOHOL: 5%

Rich and mellow premium beer brewed from 100 percent fine malt and select hops with Yebisu's traditional art.

24 x 350ml per carton



KIKU-MASAMUNE

菊正宗

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

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| <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>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 |
|---|---|---|---|---|---|---|---|

 **Shiboritae 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

 **Shiboritae 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

 **Shiboritae 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 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 size. 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 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 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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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%

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

LQK 007



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 004



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 076
LQK 092



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 014



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 002



Kimoto Junmai
菊正宗 キモト純米

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 068



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 069



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.

LQK 039



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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OZEKI

酒
大関
宮水
井戸場



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

FIRST RELEASE AT FHA



NEW!

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 a light and soft texture, like cherry blossom petals dancing softly.

OSK 077



New Item



Popular Item



Good for House Pour



SPECIAL Special/Limited Item



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.

OSK 001



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 sweetness make this Junmai Daiginjyo a rich flavorful experience.

OSK 046
OSK 047
OSK 056



Nomo Nomo
大関 のもの

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



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 072



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 highly-polished 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



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.

OSK 029
OSK 026



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



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.

OSK 012



New Item



Popular Item



Good for House Pour



Special/Limited Item



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OSK 044

 **Rai Junmai**
大関 純米 ライ

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

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



OSK 008

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 taste.



OSK 002

 **One Cup Extra**
大関 ワンカップ エクストラ

VOLUMES: 200ML
SMV: +1
RICE POLISHING RATE: NA
ALCOHOL: 14%

Japan's most popular 'cup sake' for the last 40 years, and since its launch, has changed the way people drank sake. This product could be enjoyed anywhere and any time - with a well-balanced flavour and clean aftertaste.



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 052

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%

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 juice.



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 element derived during sake 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



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 **Ikezo Jelly Shot Peach**
ゼリースパークリング 桃

VOLUMES: 180ML
ALCOHOL: 5%



OSK 018

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.

 **Ikezo Jelly Shot Yuzu**
ゼリースパークリング 柚子

VOLUMES: 180ML
ALCOHOL: 5%



OSK 050

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 Sake
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.

Strawberry Nigori
いちごにごり酒

VOLUMES: 300ML
ALCOHOL: 7%

Nigorizake with the sweet and sour taste of strawberries, with a dessert-like 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 073

 **Pineapple Nigori**
パイナップルにごり酒

VOLUMES: 300ML
ALCOHOL: 7%

Nigori-zake blended with 8% 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.



OSK 074



New Item



Popular Item



Good for House Pour



Special/Limited Item



Peach Nigori
桃のにごり酒

VOLUMES: 300ML
ALCOHOL: 7%

Blended with 7% peach juice into "Nigori Sake. The rich, full-bodied taste of nigori sake matches the refreshing sourness and sweetness of peaches, making it almost like a dessert. Recommended for those who like sweet alcohol or those who have never drank sake before.

OSK 075



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 served chilled for maximum enjoyment.

OSK 021



Momo Umeshu
大関 桃梅酒

VOLUMES: 720ML
ALCOHOL: 8.5%

Made using the juice and ingredients of Hakuou Momo, which is well-known 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



New Item



Popular Item



Good for House Pour



Special/Limited Item



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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
NA

ALCOHOL
15-16%

RICE POLISHING
RATIO
NA



VOLUMES
• 720ML

SMV
NA

ALCOHOL
15-16%

RICE POLISHING
RATIO
NA



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 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



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HAKKAISAN



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



SPECIAL **8 Year Snow Aged Junmai Daiginjo**
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 change 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 well-balanced, 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



New Item



Popular Item



Good for House Pour



Special/Limited Item



JS 428
JS 407
JS 414
JS 406

Junmai Daiginjo
八海山 純米大吟醸

VOLUMES: 180ML / 300ML / 720ML / 1800ML
SMV: +4
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 Daiginjo
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.



PTS 15

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.



PTS 20

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.



JS 408

Daiginjo
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 season. The cold and slow fermentation process creates a truly high quality Daiginjo.



New Item



Popular Item



Good for House Pour



Special/Limited Item

GINREI GASSAN

ぎんれい がっさん
銀嶺月山

Ginrei Gassan 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 Ginjo
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 award-winning Ginrei Gassan Junmai Ginjo Setchu Jyukusei is all you need.



GSS 130
GSS 131



Junmai Daiginjo
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 sweet aroma and moderate roundness, and is best served chilled to complement light dishes



GSS 137



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.



NEW! New Item



★ Popular Item



★ Good for House Pour



SPECIAL Special/Limited Item



NINKI-ICHI
 造酒人気
 NINKI ICHI



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

EXCLUSIVE ITEM

SMV
+1

ALCOHOL
16%

RICE POLISHING
 RATIO
50%




VOLUMES
 • 720ML

SMV
+3

ALCOHOL
16%

RICE POLISHING
 RATIO
50%




VOLUMES
 • 720ML



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.

NEW



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 Kioko-Jikomi barrels (wooden barrels), giving it a added depth of flavours and aroma.

NEW



New Item



Popular Item



Good for House Pour



Special/Limited Item



SPECIAL

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.

JSS 488



Gold Ninki Junmai Dai Ginjo
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. Definately one of our sommelier recommendation sake.

JS 178
JS 167



Ao Ninki Ginjo
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. Definately one of our sommelier recommendation sake.of aroma and taste. It is smooth and clean with a refreshing finish.

JS 329
JS 328



Sparkling Junmai Ginjo
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 303



NEW!

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.

JS 460



NEW!

Modern Classic Junmai Daiginjo (6)
人気一 モダンクラシック 純米大吟醸 (6)

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

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

NEW



NEW!

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.

NEW



New Item



Popular Item



Good for House Pour



Special/Limited Item



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SAWANOI



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



SMV
+1

ALCOHOL
15%

RICE POLISHING
RATIO
55%

VOLUMES
• 720ML



SMV
+1

ALCOHOL
15%

RICE POLISHING
RATIO
60%

VOLUMES
• 720ML

NEW!
Kimoto Tokyo Kurabito Junmai Ginjo
澤乃井 東京藏人 純米吟醸

SPECIAL

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.

NEW

NEW!
Tokubetsu Junmai
澤乃井 特別純米

Mellow, full, moist and rich. Made with in-house yeast used for Daiginjo and Ginjo classes.

NEW



New Item



Popular Item



Good for House Pour



Special/Limited Item



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 Sawanoji 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.



New Item



Popular Item



Good for House Pour



Special/Limited Item



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IICHIKO

i i c h i k o
SH●CHU
JAPAN

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



SMV
+0

ALCOHOL
15-16%

RICE POLISHING
RATIO
50%

VOLUMES
• 720ML

NEW!

**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.

JS 398



SMV
+0

ALCOHOL
14-15%

RICE POLISHING
RATIO
50%

VOLUMES
• 720ML

NEW!

**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



New Item



Popular Item



Good for House Pour



SPECIAL Special/Limited Item



GOLD MEDAL 2018



NS 13



NS 1



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.



NS 2

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.



NS 9

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 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.



NS 43



Kurobin

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".



NS 42



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.



New Item



Popular Item



Good for House Pour



Special/Limited Item



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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 best-selling distilled spirits.

NS 19
NS 23



SPECIAL

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.

NS 40



New Item



Popular Item



Good for House Pour



Special/Limited Item



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オエノン
OENON

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



New Item



Popular Item



Good for House Pour



SPECIAL Special/Limited Item



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
鶯宿梅 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
鶯宿梅 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.



OG 136



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



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 138

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 140



New Item



Popular Item



Good for House Pour



Special/Limited Item



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**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.

Nippon Premium Setouchi Lemon
瀬戸内産レモン



OG 142

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!



New Item



Popular Item



Good for House Pour



Special/Limited Item



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RICE

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



OUR SELECTION

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.



R-AKT2

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-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.



R-YUME2

Yume Obako Rice 秋田県産 ゆめおぼこ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-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



R-TSUYA5

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.



FOOD

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





KASUGAI

Kasugai

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



Ika Pea
いかピーナ
DNK 083



Ebi Pea
えびピーナ
DNK 084



Wasabi Green Mame
わさびグリーン豆
BK 1313



Green Mame Pea
グリーン豆
BK 1314A



Mame Mix
豆みっくす
BK 1315



NEW! New Item



Popular Item



SPECIAL Special/Limited Item



Gummy Candy Mix
ミックスグミ
BK 1300



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



Green Grapes
マスカットグミ
BK 1302



Purple Grapes
グレープグミ
BK 1301



Strawberry
ストロベリーグミ
BK 1305



Lychee
ライチグミ
BK 1320



Watermelon
スイカグミ
BK 1321



Kiwi
キウイグミ
BK 1304



Mango
グミ キャンディー マンゴー
BK 1308



Yuzu
グミ キャンディー ゆず
BK 1309



Peach
ピーチグミ
BK 1306



NEW! New Item



Popular Item



SPECIAL Special/Limited Item

NEW!



Puchi-ro Lemon Bag

BK 1425

NEW!



Tsubu Gummy Premium Rich Grape

BK 1430

NEW!



Tsubu Gummy Vacances

BK 1426

NEW!



Mochira

BK 1427

NEW!



Milk no Kuni Assorted Ramune Bag

BK 1424

NEW!



Milk no Kuni Ramune Bag

BK 1423

NEW! New Item

★ Popular Item

★ SPECIAL Special/Limited Item

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makotoyasg



SANKO



Sanko focuses on delivering high-quality, 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
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Sourcing Japan's best
SINCE 1992

Alcohol - F&B Products - Milled Rice

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