



ASUKU INDIA



# SAKE

日本酒

## ABOUT THE COMPANY

To contribute to the advancement and development of mankind and society through food and agriculture, while pursuing both the mental and physical well-being of all employees.

asukuindia.com



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寿虎屋  
KOTOBUKITORYAYA



日本酒: Japanese Sake

Junmaiginjo Kajo  
Kotobuki Dewa san san

純米吟醸 霞城 出羽燗々



Soft, elegant and fresh ginjo aroma and mellow taste. Uses "Dewa Sansan (rice polishing ratio 50%)" developed by Yamagata prefecture suitable for sake brewing.

Category	Junmai Ginjo
Polishing ratio	50%
Alcohol	16.4%
Sake meter value	+0.2
Size	720ml
Storage	5° - Refrigerate - Dark place

寿虎屋  
KOTOBUKITORYAYA



日本酒: Japanese Sake

Junmaidaiginjo Kajo  
Kotobuki Yukimegami

純米大吟醸 霞城寿 雪女神



Uses Yamagata Prefecture's highest quality rice suitable for sake brewing, "Yuki Megami". A high-quality junmai daiginjo with a refined and delicate ginjo aroma and a soft and transparent feeling, created with a rice polishing ratio of 40% and Yamagata yeast.

Category	Junmai Ginjo
Polishing ratio	40%
Alcohol	16.4%
Sake meter value	-3.3
Size	720ml
Storage	5° - Refrigerate - Dark place

濱田酒造  
HAMADASYUZOU



クラフトジン: Craft Gin

JUJU

樹々



Based on authentic rice shochu that uses a unique manufacturing method, we use 7 carefully selected botanicals such as domestic yuzu, juniper berries, chamomile, orange peel and coriander.

Category	Japanese GIN
Made of	Shochu, Citron (domestically produced), Juniper berry & Herbs
Alcohol	38.2%
Manufacturing prefecture	Kagoshima
Size	700ml
Storage	10° to 20° - Dark place

濱田酒造  
HAMADASYUZOU



ジャパニーズウイスキー:  
Japanese Whiskey

SASSHU DAMASHI

薩州魂



It is a new spirit product that achieves a sweet and rich vanilla-like aroma, mellow sweetness and rich umami by using a unique manufacturing method that uses white oak for genuine Shochu, which has a flavor characteristic derived from rice malt. You can enjoy it in a wide range of ways, such as straight, on the rocks, with water, and with soda.

Category	Japanese Spirits
Made of	Traditional shochu & White oak
Alcohol	40.2%
Manufacturing prefecture	Kagoshima
Size	700ml
Storage	10° to 20° - Dark place

六歌仙  
ROKKASEN



日本酒: Japanese Sake

Yamahoushi Junmaiginjo  
Dewasansan

純米吟醸 出羽燗々



This is a local sake made with 100% of Yamagata Prefecture's best rice for sake brewing, "Dewa Sansan". A sake that reminds you of a white peach, with a fruity taste and aroma. With the theme of "pure fermentation", the gentle taste is popular with women.

Category	Junmai Ginjo
Polishing ratio	60%
Alcohol	16.4%
Sake meter value	-0.3
Size	720ml
Storage	5° - Refrigerate - Dark place

六歌仙  
ROKKASEN



日本酒: Japanese Sake

Godanshikomi Junami

五段仕込み純米



A junmai sake that unravels the literature of sake brewing in the Edo period and arranges it in a modern style. We won the highest gold prize in the hot sake contest.

Category	Junmai
Polishing ratio	70%
Alcohol	15.6%
Sake meter value	-13.2
Size	720ml
Storage	5° - Refrigerate - Dark place



ROKKASEN  
六歌仙



日本酒: Japanese Sake  
Junmai Nigorisake  
純米にごり酒

It is a unrefined sake [Nigori-sake] with a rich and unique taste.  
It is a sweet sake with a refreshing aftertaste.  
A well-balanced sake with a gentle aroma and a soft taste that will captivate the drinker.  
You can enjoy it twice by mixing the skim part and the turbidity.

Category	Junmai
Polishing ratio	70%
Alcohol	15.6%
Sake meter value	-16.0
Size	720ml
Storage	5° - Refrigerate - Dark place

DEWAZAKURA  
出羽桜



日本酒: Japanese Sake  
Junmai Daiginjo  
Yuki Megami 48  
雪女神 四割八分

Sake rice "Yukimegami" has particularly excellent suitability for sake rice.  
It also has the aptitude for superior Daiginjo brewing.  
We have prepared junmai daiginjo with a rice polishing ratio of 48% from the wish that you can enjoy "Yuki Megami" more casually. Please enjoy the supple and transparent taste.

Category	Junmai Daiginjo
Polishing ratio	48%
Alcohol	15.7%
Sake meter value	-1.7
Size	720ml
Storage	5° - Refrigerate - Dark place

CHIYOKOTOBUKI  
千代寿



日本酒: Japanese Sake  
SUIHO50 Junmai Daiginjo  
水晶50 純米 大吟醸

Sake rice "Yukimegami" is used.  
It will be the finest sake that has been carefully prepared with time and effort in the cold January and squeezed at the optimum timing.  
The rice polishing ratio is 50%.  
A pure rice daiginjo with a rich ginjo aroma and a clear and elegant taste.

Category	Junmai Daiginjo
Polishing ratio	50%
Alcohol	15.6%
Sake meter value	-1.1
Size	720ml
Storage	5° - Refrigerate - Dark place

CHIYOKOTOBUKI  
千代寿



日本酒: Japanese Sake  
Dewanosato Chiyokotobuki  
Tokubetsujunmai  
特別純米酒 出羽の里

This is a special junmai sake that uses Yamagata Prefecture's original suitable rice "Dewa no Sato", which won the Gold Award in the 2013 Delicious Sake Award in a Wine Glass, harmonizing the gentle aroma and gentle taste. It is a sake that can be enjoyed cold or lukewarm. It has a melon-like ginjo aroma and crisp acidity, and tastes like chilled white wine. Please enjoy it with delicate seafood dishes.

Category	Tokubetsu Junmai
Polishing ratio	60%
Alcohol	15.1%
Sake meter value	-6.2
Size	720ml
Storage	5° - Refrigerate - Dark place

DEWAZAKURA  
出羽桜



日本酒: Japanese Sake  
Junmai Dewanosato  
出羽の里

World-renowned pure rice sake "Dewanosato" is one of the top "Champion Sake" of 1282 brands in the Sake category of the International Wine Challenge.

Category	Junmai
Polishing ratio	60%
Alcohol	15.3%
Sake meter value	-2.0
Size	720ml
Storage	5° - Refrigerate - Dark place

DEWAZAKURA  
出羽桜



日本酒: Japanese Sake  
Sparkling Junmai Saku  
咲 (さく)

Sparkling that proposes a new way to enjoy sake, popping carbonic acid and low alcohol, it is a sake that is easy to get along with even for sake beginners. By making full-bodied pure rice sake, you can fully enjoy the umami even with low alcohol. It has a refreshing taste and is recommended for the first drink.

Category	Sparkling
Polishing ratio	65%
Alcohol	9.3%
Sake meter value	-1.8
Size	250ml
Storage	5° - Refrigerate - Dark place

HAMADASYUZOU  
濱田酒造



焼酎: Shochu  
DAIYAME  
だいやめ

Sweet potato "Kajuku imo" is used. It has a sweet scent reminiscent of fresh lychee that has never been tasted in potato shochu. Exhibited in the world's three major alcoholic beverage competitions, and in 2019 won the Shochu category highest award for "TWSG". Furthermore, in 2020, it won double gold at "TSC". The "lychee-like scent" crosses national borders and is highly appreciated all over the world.

Category	Japanese Imo Shochu
Made of	Sweet potato & Rice koji (malted rice)
Alcohol	25.2%
Manufacturing prefecture	Kagoshima
Size	900ml
Storage	10° - Dark place

HAMADASYUZOU  
濱田酒造



焼酎: Shochu  
KAKUSHIGURA  
隠し蔵

It has a beautiful transparent amber appearance and a slight woody scent. Barley Shochu is aged in oak barrels to give it a unique color and aroma, giving it a mellow taste. The maturation period is 1 to 3 years. The taste of barley is tightly condensed, and it has a deep richness and a slightly sweet taste, giving it a luxurious flavor. Barley Shochu is easy to drink because it does not have any peculiarities.

Category	Barley Shochu
Made of	Barley & Barley koji (malted barley)
Alcohol	25.4%
Manufacturing prefecture	Kagoshima
Size	720ml
Storage	10° - Dark place