

Manufacturer/distributor list



株式会社 六歌仙



寿虎屋酒造株式会社



出羽桜酒造株式会社



千代寿虎屋株式会社

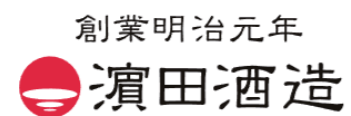


azuma
no
fumoto

東の麓酒造有限会社



株式会社 小嶋総本店



創業明治元年
濱田酒造株式会社



柏露酒造株式会社

Accessories/woodworks



株式会社
島田木材

Processed food



新時代の食品を総合プロデュース/ミナミ産業株式会社
Minamisangyo co.,ltd.

ASUKU INDIA Pvt.Ltd.

Our Location
1st Floor, The Great Eastern Centre, 70, Nehru Place,
Behind IFCI Tower, New Delhi, INDIA
☎ +91 9560708324 🌐 <https://www.asukuindia.com/>



Instagram
@asuku_india

【共同・協同販路開拓支援補助金を活用して作成しました】

Sake Shochu Jin Selections

酒・焼酎・ジン セレクション



Rice Preparation

Selection of Rice Variety

There are approximately 900 rice varieties of which over 100 are sake rice in Japan. About 40% of the rice used in sake production is sake rice. When compared to table rice, sake rice is larger in grain size, low in protein, and has a porous core. The white, porous structure in the core, or shimpaku, is made of granules of starch and ideal for cultivating koji-fungi. There are some widely used strains and regional specialties for sake rice, each with subtle yet unique flavor attributes and harvesting seasons. For example, the yamada-nishiki strain tends to brew into a well-balanced, flavorful sake, while gohyakumangoku brews into a lighter flavored drink. Brewers may choose specific strains based on their flavor design and/or the harvesting season.

For more details, find more details on the FACT Ingredients page.



Rice Polishing

The first step to brewing sake is polishing away the outer layers of rice. Rice polishing in sake production is more than just simply taking off the grain's bran and removing germs. The outer layers of rice grains contain fats, minerals, and proteins that tend to create bolder flavors. Therefore, the flavor design of the sake is influenced by the amount removed. Highly polished rice tends to result in a light, delicate-flavored sake. On the other hand, less polished rice turns into a fuller-bodied sake.

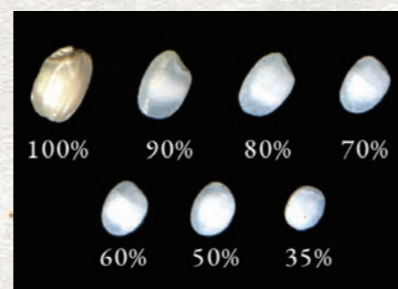


Polishing Rate

The rice polishing rate can be one of the indicators of the weight of sake taste. Usually, polishing mills around 30% of the grain's outer portion away. This leaves 70% of the original grain behind for brewing. In this case, the polishing rate is 70%. Therefore, the more the rice is polished, the lower the numerical value of the polishing rate is.

Sake is divided into 2 sections - "special designated sake" and "futsu-shu", meaning normal sake. While there is no polishing rate requirement for futsu-shu, most of the special designation categories have to adhere to the following polishing rate brackets. The only exception is junmai-shu, which is a special designation without a polishing rate requirement.

For some specially designated sakes, there are minimum requirements for the rice polishing rate as follows:



Rice Polishing Rate Requirements for Specially Designated Sakes

Specially Designated Sakes	Rice Polishing Rate
Daiginjo-shu / Junmai daiginjo-shu	≤50%
Ginjo-shu / Junmai ginjo-shu	≤60%
Tokubetsu junmai-shu	≤60% (or special process)
Tokubetsu honjozo-shu	≤60% (or special process)
Honjozo-shu	≤70%

Washing, Steeping, Steaming

After polishing, the rice is thoroughly rinsed with water, and then left steeping in water to absorb about 30% of its weight. After removing the water from it, brewers steam the rice for about one hour in a big steaming vessel called a koshiki. Unlike boiling, steaming allows the rice to cook evenly without getting too moist or sticky. During steaming, the rice absorbs approximately a further 10% of water. The control of the water content in rice is important for the subsequent brewing process. After the rice has cooled down, it is ready for making koji, shubo (mother culture), and the mash.



Is the Rice Polishing Rate an Indicator for Quality?

The price of sake usually increases as the polishing rate decreases. Many people believe sake made with highly polished rice, such as daiginjo and ginjo, are "better" because of a higher price. However, this is not always true. The sake price increases because polishing rice reduces the amount of grain available for brewing. When polishing removes a percentage of the outer grain, the yield of sake goes down by just as much. Therefore, sake experts regard the polishing rate as an indicator of the sake profile and not necessarily for its quality.

Junmai

純米酒

Ingredients : Rice, Koji (≥15%)

Other Features : Good flavor and appearance*

*Good flavor and appearance: Smooth balanced flavor with a pleasant sweetness and umami of rice. Also, clear and lustrous in appearance.



Kotobuki Toraya Brewery Co.

Rokkasen Junmai Nigori Sake

Smooth-tasting nigori sake

Junmai-shu, a pure rice sake with an even more delicious rice flavor

Cooled drink (5°C) or Warm sake (40°C)

<https://yamagata-rokkasen.co.jp/>

720 ml

Kotobuki Toraya Brewery Co.

Rokkasen Five-step brewing Junmai

Comfortable with a traditional flavor

Umakuchi Junmai, which maximizes the taste of the rice

Double Gold at the All-American Sake Competition, Gold at the Best Sake in a Wineglass Awards, etc.

Recommended to drink with a wine glass. Delicious chilled (5°C) or at normal temperature (20°C).

<https://yamagata-rokkasen.co.jp/>

720 ml



Chiyokotobuki toraya Brewery Co.

Ohtora

Dry Junmai Sake is to be paired with meals

A crisp, dry Junmai sake with the flavor of rice

Cooled to room temperature to about 10 degrees Celsius.

<https://www.chiyokotobuki.com>

300 ml



Dewazakura Sake Brewery Co.

Dewazakura Dewanosato

"Champion Sake" No.1 top scoring sake at IWC 2016

Sophisticated taste made by Sake rice "Dewanosato"

IWC 2016: champion salmon 15°C cold sake / 40°C hot sake

<https://www.dewazakura.co.jp/>

720 ml



Kotobuki Toraya Brewery Co.

Karakuti Junmai Kajokotobuki

"A happy drink for a happy occasion."

A refreshing sake with a deep flavor that you will never get tired of drinking.

GI Yamagata Certified Sake

Cold sake or Warm sake. (cold sake (below 5°C)/ warm sake (40 ~ 50°C))

<https://kotobukitoraya.co.jp/>

300 ml



Dewazakura Sake Brewery Co.

Dewazakura Sparkling Saku

Sparkling Junmai overflow with a full of flavor

Refreshing sparkling Junmai with 10% of alcohol.

Chilled to 10 degrees. Perfect to start your meal.

<https://www.dewazakura.co.jp/>

250 ml



Kojima souhoniten Co., Ltd.

Toko Junmai

Junmai-shū is a locally produced junmai-shu, brewed by hand by brewers in Yamagata Prefecture from rice grown

Versatile food wine that can be served with any food and at any temperature.

Winner of the Gold Medal at the Wineglass Delicious Sake Awards 2018

It goes well with Japanese, Western, and Chinese food. It goes well not only with sashimi, but also with yakitori, spaghetti meat sauce, and mapo tofu.

720 ml



Junmai Ginjo
純米吟醸

Rokkasen
Yamaboshi Junmai Ginjo Dewa Sansan

Classic Japanese sake. The taste will never bore you.

The harmony of soft rice flavor and aroma is outstanding.

Recommended to drink with a wine glass. Delicious chilled (5°C) or at normal temperature (20°C).

<https://yamagata-rokkasen.co.jp/>

720 ml

Ingredients : Rice, Koji (≥15%)
Rice Milling Rate : ≤60%
Other Features :
Characteristic fruity flavor and appearance from low-temperature fermentation with special techniques

Junmai Daiginjo
純米大吟醸

Dewazakura Sake Brewery Co.
Dewazakura Yukimegami 48

YUKIMEGAMI, No.1 sake brewing rice at National Sake Appraisal 2023
Fruity aroma like a melon. Yamagata's sake rice which is "Yukimegami", produces a delicious flavor.

Silver Medal at the National Sake Competition
Enjoy the aroma and flavor in a wine glass at 12°C cold sake.

<https://www.dewazakura.co.jp/>

720 ml

Ingredients : Rice, Koji (≥15%)
Rice Milling Rate : ≤50%
Other Features :
Characteristic fruity flavor and appearance from low-temperature fermentation with special techniques

Kojima souhonten Co., Ltd
Toko Junmai Ginjo Genshu

A higher grade of sake is fruity, refreshing, and affordable

Highly recommended as a table sake, with a clean finish and minimal impurities.

Winner of the Gold Medal at the Wineglass Delicious Sake Awards 2022
Gold medal for three consecutive years in the same contest 2013-2015

It goes well with dishes such as sukiyaki, yakitori sauce, red fatty sashimi, and pasta with cream sauce.

300 ml

Kojima souhonten Co., Ltd
Toko Chokarakuti Junmai Ginjo

Super dry sake with high aroma and sharpness. Highly recommended as a table sake, with a clean finish and minimal impurities.

Super dry sake with a mild aroma and excellent sharpness

Winner of the Gold Medal at the Wineglass Delicious Sake Awards 2022
Gold medal for three consecutive years in the same contest 2013-2015

We brewed this dry sake for connoisseurs to enjoy with food.

720 ml

Kojima souhonten Co., Ltd
Toko Junmai Daiginjo Fukuro-tsuri

An exceptionally aromatic and smooth Junmai Daiginjo sake with a rich flavor. A sake meticulously crafted by the brewery.

Transparency and softness of 35% highly polished Shizukusake

Winner of the Gold Medal at the 2016 International Sake Challenge
Winner of the Gold Medal at the Wineglass Delicious Sake Awards 2018

It goes well with relatively light meals such as sashimi and salads.

720 ml

Azuma no Fumoto Brewery Co.
Junmai Daiginjo Yamagata Sanga

Junmai Daiginjo, Yamagata Prefecture's original brand

Junmai Daiginjo brewed with the best rice and techniques

Chilled (5°C) / Sake that highlights the sweetness and flavor of the sake rice "Yukimegami"

<https://azumanofumoto.co.jp/>

720 ml

Tokubetsu Junmai

特別純米酒

Ingredients : Rice, Koji (≥15%)
 Rice Milling Rate : ≤60% Or specially processed**
 Other Features : Excellent in flavor and appearance*
 *Good flavor and appearance: Smooth balanced flavor with a pleasant sweetness and umami of rice. Also, clear and lustrous in appearance.
 **Including the use of a special strain of rice or a special brewing technique. This has to be indicated on the label as well.



Rokkasen
**Yamaboshi Daiginjo
 Snow Goddess**

It has a sophisticated and clear Flavor.

A luxurious dish use "Yukimegami", which is Queen of Sake Rice

Chilled (below 5°C) with a wine glass

<https://yamagata-rokkasen.co.jp/>

300 ml

Chiyokotobuki toraya Brewery Co.
**Dewanosato
 Chiyokotobuki**

Rich flavor spreads in the mouth.

You can enjoy the rice-derived flavor that spreads in your mouth.

From normal temperature to Cooled to about 10 °C

<https://www.chiyokotobuki.com>

720 ml



Daiginjo

大吟醸

Ingredients : Rice, Koji (≥15%), Jozo Alcohol (Neutral Spirits)

Rice Milling Rate : ≤50%

Other Features :

Characteristic fruity flavor and appearance from low-temperature fermentation with special techniques



Honjozo

本醸造酒

Ingredients : Rice, Koji (≥15%), Jozo Alcohol (Neutral Spirits)

Rice Milling Rate : ≤70%

Other Features : Good flavor and appearance*

*Good flavor and appearance: Smooth balanced flavor with a pleasant sweetness and umami of rice. Also, clear and lustrous in appearance.



Rokkasen
**Rokkasen
 Karakuchi**

A connoisseur's taste that you will never get tired of drinking.

Excellent sharpness, the more you drink, the deeper the flavor becomes.

Winner of the highest gold medal in the Heated Sake Contest

Cooled drink (5°C) or Warm sake (40°C)

<https://yamagata-rokkasen.co.jp/>

300 ml

Haguro sake brewery Co.,Ltd.
**Haguro Honjozo
 Nama Chozou sake**

A refreshing and endlessly enjoyable drink that never gets tired of it.

A refreshing sake with a crisp texture, stored in its raw state through natural brewing.

Best enjoyed chilled Pairs exceptionally well with seafood dishes.

<https://www.hakuroshuzo.co.jp/>

300ml



Dewazakura Sake Brewery Co.
**Dewazakura
 Seijou karakuti**

Dry sake with an easy drinkability from Cold to Warm temperature.

The sake widely loved by local Yagmagata.

15°C cold sake / 40°C warm sake

<https://www.dewazakura.co.jp/>

720 ml





azuma
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山形讚香

YAMAGATA SANGA

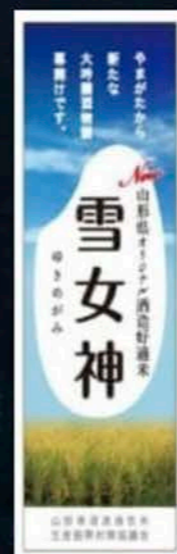
JAPAN'S FINEST SAKE



100% Yamagata
Prefecture-grown
Yuki-Megami
sake rice,
Junmai Daiginjo

"Yuki Megami" is a type of rice suitable for sake brewing that was developed in response to the desire to produce a high-quality sake that can be proud of on the world stage, using 100% rice grown in Yamagata Prefecture.

- Raw materials** : 100% "Yuki Megami" rice from Yamagata Prefecture
- Polishing ratio** : 35%
- Alcohol content** : 16%
- Taste** : Rich, slightly dry
- How to drink** : Chilled



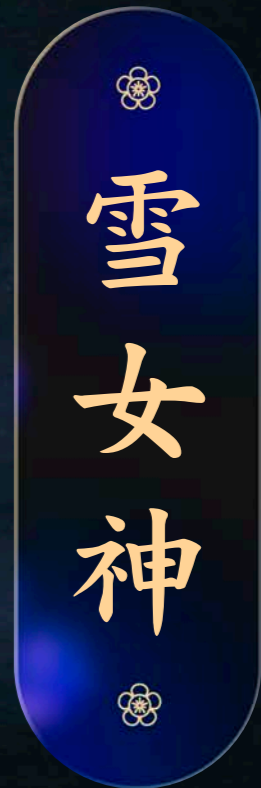
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YAMAGATA SANGA

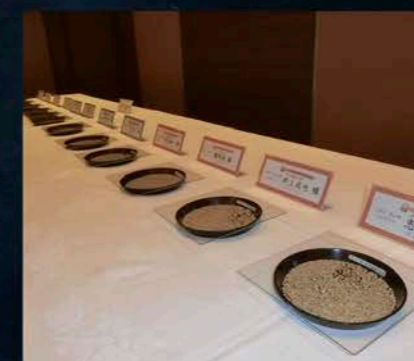
JAPAN'S FINEST SAKE

"Yamagata Sanga" is an original brand of Junmai Daiginjo sake developed by the prefecture and the prefecture's sake brewers association using the best of their techniques, aiming to be the best in Japan.



This is a project that can only happen in Yamagata, where the sake rice champion and the sake brewery champion team up to brew a sake that represents Yamagata Prefecture.

The best sake
created from the best combination.





Honkaku shochu

本格焼酎

Hamada Sake Brewery Co.
DAIYAME

Elegant fragrance such as Lychee

Lychee-like aroma and mild taste
2020 (2049)
ISC (International Spirits Challenge) Double Gold 2019 (2019)
IWSC (International Wine and Spirits Competition) / Gold
soda water splitting
<https://www.hamadasuzou.co.jp/global/jp/daiyame40/>

900ml



Other distilled spirits

その他蒸留酒



Hamada Sake Brewery Co.
DAIYAME40

The finest sweet potato distilled spirits, perfect for use as a cocktail base

A lively aroma reminiscent of lychee.

WSC 2023 Highest Gold Award

Distilled spirits on the rocks with soda/ with twisting up with cocktail base

<https://www.hamadasuzou.co.jp/global/jp/daiyame40/>

720 ml



Hamada Sake Brewery Co.
KAKUSHIGURA

Aged and matured in barrels, this is an authentic amber-colored barley distilled spirits,

Distilled spirits made from barley is stored and aged in barrels

Monde Selection Gold Award

Distilled spirits on the rocks, with soda water

<https://www.hamadasuzou.co.jp/denzouin/products/kakushigura.html>

720ml



Hamada Sake Brewery Co.
JUJU

The harmony of rice shochu and a selection of seven carefully chosen botanicals.

A unique gin with the flavors of seven botanicals, including yuzu

Distilled spirits with soda water with tonic water

<https://www.hamadasuzou.co.jp/denzouin/products/juju.html>

700ml



Haguro sake brewery Co.,Ltd.
Haguro W Yuzu

A serious liqueur crafted by sake brewery.

A liqueur blended with two types of yuzu fruit juice.

Best enjoyed chilled Japanese rice wine on the rocks with soda water

<https://www.hakuroshuzo.co.jp/>

500ml



Minami Sangyo Co., Ltd.

ミナミ産業株式会社

Minami Industries CO., Ltd

Banrai soy milk

Internationally recognized commercial soy milk.

Adopted worldwide in renowned hotels and restaurants as a substitute for milk in homemade ofu and vegan dishes.

"Can be stored at room temperature for up to 1 year. With the use of "Nigari", tofu can be easily made. Additionally, it is versatile for various uses such as vegan ramen soup and milk substitute.

1000 ml



Minami Industries CO., Ltd

Banrai Nigari (undiluted)

Stable authentic "Nigari"

1L type convenient for mass production.

You can make tofu that can be stored at room temperature, has a good balance, and has a refreshing sweetness.

1000 ml



Minami Industries CO., Ltd

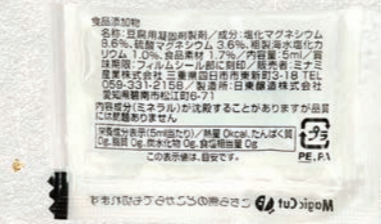
Pure "Nigari"

A convenient sachet for one person

Stable authentic "Nigari"

It comes in a convenient sachet for one person, so you can save time when cooking on-site without having to measure it out.

720 ml



Minami Industries CO., Ltd

Flavored salt -wasabi-

Rich flavor and spiciness

This product is appealing for its straight and stimulating flavor

This product enhances the flavor and spiciness, bringing out the best in the ingredients. We do not use any chemical seasonings or synthetic coloring agents.

50 g



Minami Industries CO., Ltd

Flavored salt -Matcha-

Made with Ise tea, offering a refined and fragrant taste.

We do not use any chemical seasonings or synthetic coloring agents.

The elegant and deep aroma and taste spreads softly. It goes well with chilled tofu, boiled tofu, deep-fried tofu, broiled tofu, and fried tofu!

50 g



Minami Industries CO., Ltd

Flavored salt -Yuzu-

Rich aroma and taste of yuzu

Using yuzu from Kochi Prefecture.

Yuzu's rich aroma and taste goes well with any kind of food, including tofu, meat, fish, and vegetables.

It goes well with dishes such as yakitori and Tofu dishes, fried foods, aemomo dishes, steamed in clay pots, fish dishes and sashimi

50 g



Shimada wood company Co., Ltd

島田木材株式会社

Manufacturing and sales of Mizunara head barrels

A workshop that makes barrels that embody the nature, people, history, and technology of the Toyama region.

<https://shimamoku.co.jp/>



stick
Muddler made from scrap wood from the production of Mizunara oak barrels.



Muddlers & Stand
Mizunara muddler and stand set



Bottle Keep Tags

Can be used as a name tag for bottle keeping (photo is an example)



Incense holder

Two options for the position of the incense. Finished with a coat of beeswax.



Chopstick rest

For chopsticks, spoons, forks, etc. Finished with beeswax.



Chopstick rest

For chopsticks, spoons, forks, etc. Finished with beeswax.



Pasta measure

Can be weighed for 1 to 4 servings. Finished with a coat of beeswax.



Coaster A

Mizunara oak coaster (hexagonal, thick) with beeswax finish



Coaster B

Mizunara oak coaster (square, thin) with beeswax finish



Photograph stands

This is a photo frame made from a scrap piece of mirror board from the production of Mizunara oak barrels.

Memo stand

Memo stand with clip.



Pin badge

Printing of any character, pattern, or color is possible.

