

ZENGO

S酒KE

Experience an explosion of flavors with a hint of a lactic character that melts across the palate like a snowflake caught on the tongue. With a deep, satisfying taste tailored to compliment many foods.

FIND YOUR TASTE Sweet - Dry - Light - Rich

TENPYO TOSATSURU DAIGINJO GENSHU

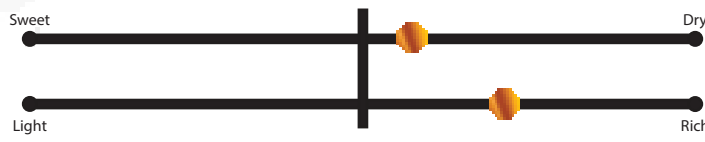
120ml Bottle
595 | 1,960

*Awarded Gold Price 46 times
at the Annual Japan Sake Awards*

Taste Profile: Fruity, Floral, Smooth hints of Strawberry & a slight dry finish.
Recommended to be served: Ice Chilled, to Room Temperature.



500 ml



HAKUTSURU SAYURI "LITTLE LILLY"

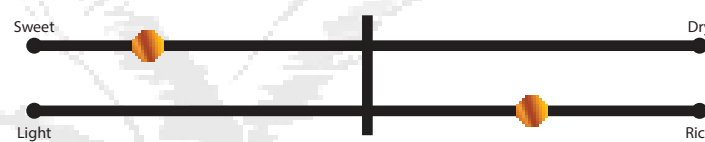
Bottle
375

*The name Hakutsuru means "white crane".
The crane's expressed character.*

Taste Profile: Unfiltered, encased with hints of cherry blossom and white grapes, floating rice as a slight creamy texture.
Recommended to be served: Chilled – Shake well



300 ml



GINREI GASSAN SASARA TSUKI

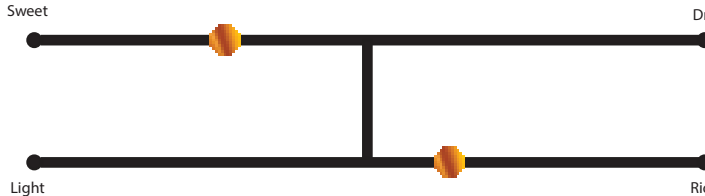
Bottle
175

From the Yamagata prefecture, a region with abundant mineral water.

Taste Profile: Sweet aroma of pears, it has a moderate roundness
Recommended to be served: Chilled



300 ml



GEKKEIKAN JOSEN "CROWN OF LAUREL"

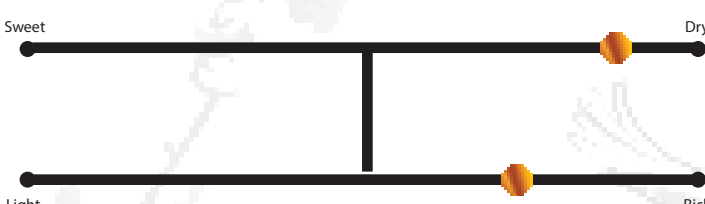
120ml Bottle
55 | 800

Gekkeikan is the World's oldest active sake brewery.

Taste Profile: Dryness with full-bodied taste and subtle fine aroma.
Recommended to be served: Chilled or Warm



1,800 ml



AKASHI-TAI JUNMAI GINJO SPARKLING SAKE

Bottle
900

Clean with light hints of citrus fruits. Well balanced, light fruit notes with hints of citrus and melon. Crisp and refreshing.

An innovative sparkling sake from Akashi-Tai. Naturally fermented in the bottle to preserve the zesty, fruity character of freshly brewed sake.



300 ml