

# 酔い心地

## YOIGOKOCHI SAKE IMPORTERS

### PRODUCT LIST 2024

all *junmaishu* – 100% pure rice wine, no additives

Category / Brand	Brewery	Content	Type	Description	Price
<b>APERITIF</b>					
<i>Ine Mankai</i>	Mukai Shuzō	300 ml 720 ml 1.8 l	junmai <b>akamaishu</b> genshu	Made from <b>red</b> rice. Sweet, sour and smoky, like sherry but unique. Perfect as aperitif, and good with cheese.	
<i>AFS</i>	Kidoizumi	500 ml	junmai yamahai muroka nama	Young and fresh. A unique intense mix of acidity and sweetness.	
<i>Daigo no Shizuku</i>	Terada Honke	720 ml	junmai bodaimoto muroka genshu <b>shizenshu</b>	<b>Natural</b> . Medieval brewing method. Refreshing but deep. Cheesy aroma, grapefruit-like taste.	
<i>Natsu no Omoide</i>	Mukai Shuzō	720 ml 1.8 l	junmai muroka	After an 18-years gap once again new young vintages. Sweet, acidic, deep, refreshing.	
<i>Akishika Motoshibori 2020</i>	Akishika Shuzō	720 ml	junmai yamahai muroka nama-gen	<b>Limited!</b> Intense sweet and acidic luxurious drink. Low-alcohol brewing starter. Normally not bottled.	
<b>SPARKLING AND/OR CLOUDY SAKE</b>					
<i>Gangi Sparkling</i>	Yaoshin Shuzō	300ml 720ml	junmai muroka nama-gen nigori	NEW! Fruity sparkling sake. Elegant and refreshing. Ginjō polishing	
<i>Shizenmai Sparkling</i>	Kidoizumi	360 ml 720 ml	junmai yamahai muroka nama-gen nigori <b>shizenshu</b>	<b>Natural</b> sparkling sake. Dry, refreshing. Ginjō polishing. PetNat Japonaise!	
<i>Akishika Aragoshi Nigori</i>	Akishika Shuzō	720 ml 1.8 l	junmai muroka nama-gen nigori	Non-sparkling cloudy sake. Refreshing, dry and outstanding cost/performance.	
<i>Soma no Tengu</i>	Uehara Shuzō	300 ml 720 ml 1.8 l	junmai ginjō muroka nama-gen usunigori	Light cloudy sake. Delicate ricy fragrance, a bit dry with velvety aftertaste, fine rice sediments.	
<i>Kyō no Haru Nigori</i>	Mukai Shuzō	720 ml	junmai muroka nama-gen nigori	Cloudy sake that perfectly combines fruitiness and dryness.	
<i>Kizan Nigori</i>	Chikumanishiki Shuzō	720 ml	junmai ginjō muroka nama-gen nigori	The super-cloudy and ricy version of our fruity best-seller Kizan. Taste the difference. <b>Only pre-order!!!</b>	
<i>Daigo no Awa</i>	Terada Honke	720 ml	junmai bodaimoto muroka nama-gen <b>shizenshu</b>	Sparkling and unpasteurized version of Daigo no Shizuku. Sweet and acidic medieval bubbles! <b>Natural</b> rice.	

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<b>Dakushu</b>	Ōkura Shuzō	720 ml	junmai bodaimoto muroka nama-gen nigori doburoku	<b>Sale!</b> Unstrained, medieval slightly sparkling sake with the full rice grain. Drink or eat? Normally only made for the gods! <b>Now super-low-price.</b>
<b>Musubi</b>	Terada Honke	720 ml	junmai genmai muroka nama-gen <b>shizenshu</b>	Radical <b>natural</b> sake. Medieval brew made with unpolished rice. Sour and sparkling. Great with vegetable dishes

### SUPER-POLISHED ELEGANCE

<b>Senkin Tsurukame 19</b>	Senkin	720 ml	junmai daiginjō muroka genshu	How low can you go? Only 19% of the rice grain left! Affordable luxury.
<b>Sato no Homare Daiginjō Red Label</b>	Sudō Honke	720 ml	junmai daiginjō muroka nama	Extreme elegance from Japan's oldest brewery. Red Label is simply magic. <b>Pre-order only!</b>
<b>Nabeshima Daiginjō</b>	Fukuchiyo Shuzō	720 ml	junmai daiginjō	Gold award every year in Japan, best sake London IWC 2011. Most delicate
<b>Kido Daiginjō 40</b>	Heiwa Shuzō	720 ml	junmai daiginjō	<b>New!</b> Super-polished medium-body tasty <i>daiginjō</i> . Extreme price/quality.

### FRUITY

<b>Dōkan Daiginjō</b>	Ōta Shuzō	720 ml	junmai daiginjō muroka nama-gen	<i>Daiginjō</i> with samurai lineage! Peach taste, refreshing finish. Unpasteurised, unfiltered, undiluted. Standard <i>daiginjō</i>
<b>Sato no Homare Daiginjō Silver Label</b>	Sudō Honke	720 ml	junmai daiginjō muroka nama	Two more examples of Sato no Homare brilliance. Silver Label ( <b>Name Change!</b> ) has an enchanting fruity aroma. The light-body White Label is a bit dry and fruity, and is a good introduction to the luxurious strictly- <i>daiginjō</i> series. <b>Pre-order only!</b>
<b>Sato no Homare Daiginjō White Label</b>	Sudō Honke	720 ml	junmai daiginjō muroka nama	
<b>Nabeshima Ginjō</b>	Fukuchiyo Shuzō	300 ml 720 ml 1,8 l	junmai (dai)ginjō	Fruity aroma, light body. Slightly sweet. Luxurious <i>ginjō</i> with <i>daiginjō</i> polishing rate. Very refined.
<b>Niida Shizenshu Ginjō</b>	Niida Honke	720 ml 1.8 l	junmai ginjō nama-gen <b>shizenshu</b>	Smooth, elegant fruitiness. <b>Natural</b> rice, natural yeast.
<b>Kido Daiginjō 50</b>	Heiwa Shuzō	720 ml 1.8 l	junmai daiginjō	<b>New!</b> Light-body light-fruity extremely low-price <i>daiginjō</i> . Indulge!
<b>Ice Breaker</b>	Kinoshita Shuzō	<b>500 ml</b> 1.8 l	junmai ginjō muroka nama-gen	Light fruity, soft and smooth, to be drank on the rocks. Penguin label!
<b>Senkin Kame-no-O</b>	Senkin	720 ml 1.8 l	junmai ginjō muroka nama-gen	<b>Name Change!</b> Extraordinary fruity <i>ginjō</i> sake combining sweetness and high acidity.

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<b>Ishi no Kanbase</b>	Wakabayashi Shuzō	720 ml 1.8 l	junmai muroka nama-genshu	Experiment with a new local yeast variety making for a fruity mixture of sweetness and acidity.
<b>Kizan</b>	Chikumanishiki Shuzō	720 ml 1.8 l	junmai ginjō nama-gen	<b>Our bestseller!</b> Outspokenly fruity unpasteurised <i>ginjō</i> sake. Sweet like pear and apple-pie.
<b><u>SAKE NOUVEAU</u></b>				
<b>Shiboritate 2021</b>	Kidoizumi	720 ml 1.8 l	junmai yamahai muroka nama-gen ginjō <i>shizenshu</i>	The first new sake of the brewing season. Young, fresh, raw, <i>natural</i> , no post-production. Wild flowery aroma.
<b>Kame-no-O</b>	Terada Honke	720 ml	junmai kimoto muroka nama-gen	Terada Honke addition: young and fresh sweet & sour sake, on the basis of self-cultivated Kame no O rice
<b>Hanatomoe</b>	Miyoshino Jōzō	720 ml 1.8 l	junmai bodaimoto muroka nama-gen	Our most fruity and flowery sake, without added yeast! Best example of brewer's quest for deep umami acidity
<b>Hanatomoe Kijōshu</b>	Miyoshino Jōzō	720 ml	junmai bodaimoto muroka nama-gen kijōshu	<b>Limited!</b> Experimentation at Miyoshino continues. A hyper-modern cross-breed of the medieval traditions of <i>bodaimoto</i> and <i>kijōshu</i> .
<b>Yamatodamashii</b>	Eigashima Shuzō	720 ml 1.8 l	junmai bodaimoto muroka nama-gen	<b>New!</b> Sweet and sour sake taking acidity on sake to previously unknown levels. Entry-level sake for natural wine lovers???
<b>Akishika Ichidanjikomi 2017</b>	Akishika Shuzō	720 ml	junmai yamahai muroka nama-gen (aged 7 years)	<b>Limited!</b> Only one addition of the main ingredients instead of the usual three. Fresh, sweet and acidic.
<b>Akishika Tasanshu 2017</b>	Akishika Shuzō	720 ml	junmai muroka nama-gen (aged 7 years)	<b>Limited!</b> More Akishika magic, with an acidic yeast variety. Refreshing and bit fruity. Perfect for maturation.
<b><u>ALLROUND</u></b>				
<b>Kaze Daiginjō</b>	Mori no Kura	720 ml 1.8 l	junmai daiginjō	Elegant light fruity <i>daiginjō</i> sake. Light body and crisp finish.
<b>Kido Ginjō</b>	Heiwa Shuzō	720 ml 1.8 l	junmai ginjō	Light and elegant, slightly dry <i>ginjō</i> . Outstanding cost/performance.
<b>Kinokuniya Bunzaemon</b>	Nakano BC	180 ml	junmaishu	Quality sake in handy-to-carry extra small bottle format.
<b>Bambi Cup</b>	Akishika Shuzō	180 ml	junmaishu	Dry sake in handy cup format. Enjoy both the Akishika sake and the retro bambi cup.
<b>Gonin Musume</b>	Terada Honke	720 ml 1.8 l	junmai muroka <i>shizenshu</i>	All-round sake from Japan's most <i>natural</i> brewery.

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<b>Kokoro (Cup)</b>	Ōta Shuzō	<b>180 ml</b> 720 ml 1.8 l	junmai muroka nama-gen	Full-body, rich taste, outstanding cost/ performance. Easy to pair. <b>Also in handy 180 ml cup format!</b>
<b>Kirei 80</b>	Kirei Shuzō	720 ml 1.8 l	junmai muroka nama-gen	How low can you go? Full-body dry sake, at the lowest price for honest pure sake!
<b>Kamitaka</b>	Eigashima Shuzō	720 ml 1.8 l	junmai bodaimoto muroka genshu	<b>New later this year!</b> Special undiluted version for Yoigokochi. Low-price rich pre-modern sake. For now samples of diluted version.
<b><u>CERTIFIED NATURAL SAKE</u></b>				
<b>Tentaka Nature</b>	Tentaka Shuzō	720 ml	junmai shizenshu	Certified natural sake. Slightly dry, medium-body, full taste.
<b>Senkin Nature</b>	Senkin	720 ml 1.8 l	junmai muroka genshu shizenshu	<b>New!</b> Senkin taking their historical philosophy to the next stage: barrel- fermented, minimally polished, natural pre-modern sake.
<b>Arborio</b>	Sake.Wien	720 ml	junmai muroka nama-gen shizenshu	<b>New!</b> Austrian mountain water, Italian natural risotto rice. Fully European minimally polished ricy sake!
<b><u>FULL BODY FULL TASTE</u></b>				
<b>Mutemuka</b>	Mutemuka Shuzō	300 ml 720 ml 1.8 l	junmai muroka nama-gen shizenshu	Earthy rich sake with a deep aroma. One of the first postwar sake made with natural rice.
<b>Hakugyokkō</b>	Kidoizumi	300 ml 720 ml 1.8 l	junmai ginjō yamahai muroka nama-gen	Hot yamahai fermentation. Robust sake, with a deep-layered complex taste.
<b>Furōsen Wataribune</b>	Uehara Shuzō	720 ml 1.8 l	junmai ginjō yamahai muroka nama-gen	Unique deep and strong taste of Wataribune rice. Natural yeast. Brilliant to warm and mature.
<b>Chōkyū Red 2018 (2019)</b>	Nakano BC	720 ml 1.8 l	junmai ginjō muroka nama-gen (aged 6 years)	Compared to the fruity White label the Red Label is more dry, deep, full- body, with a layer of umami.
<b>Tamagawa Kimoto 2017</b>	Kinoshita Shuzō	720 ml 1.8 l	junmai kimoto shizenshu (aged 7 years)	Full of matured flavour but light. Slow- brew natural sake, supporting the stork population near the rice fields.
<b>Tamagawa Yamahai 2021</b>	Kinoshita Shuzō	720 ml 1.8 l	junmai yamahai muroka nama-gen (aged 3 years)	Light-matured version of this full-body yamahai sake, the trademark of Japan's only foreign-born headbrewer.
<b>Tamagawa Honjōzō 2019</b>	Kinoshita Shuzō	720 ml	muroka nama genshu (aged 5 years)	The one exception to our junmai-rule. Unique mango taste & aroma! The brewery's cheapest hard-hitter.

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<b>Tamagawa Total Fermentation 2019</b>	Kinoshita Shuzō	720 ml 1.8 l	junmai yamahai muroka nama-gen (aged 5 years)	<b>Limited!</b> Bone-dry full-body high-acidity killer sake. SMV +17, Alcohol 22,4%. Out of (legal) sake bounds.
<b>Hachi-Ku Godanjikomi</b>	Kirei Shuzō	720 ml 1.8 l	junmai godan muroka nama-gen	<b>Limited!</b> Extreme sake: 89% kōji rice and unique 5-stage brewing! High sweetness, umami, and acidity, but in perfect balance.
<b>Asahi Wakamatsu</b>	Naka Shuzō	720 ml 1.8 l	junmai muroka nama-gen	<b>Limited!</b> Crazy rare sake from Japan's smallest sake brewery, a one-man operation. Painstakingly traditional hand-made sake. Rich in umami and acidity, brilliant to mature. Only 2 tanks made, so just 2 types.
<b>Asahi Wakamatsu Omachi</b>	Naka Shuzō	720 ml 1.8 l	junmai muroka nama-gen	
<b>Yorokobi Gaijin Oseto</b>	Maruo Honten	1.8 l	junmai yamahai muroka nama-gen	<b>Limited!</b> Connoisseur sake very hard to find in Japan. Officially not even exported... All unpasteurised products are brilliant, especially when matured. Two rice-variety options, 1800ml only.
<b>Yorokobi Gaijin Omachi</b>	Maruo Honten	1.8 l	junmai yamahai muroka nama-gen	

### DRY

<b>Ōtora</b>	Chiyokotobuki Toraya	720 ml 1.8 l	junmai ōkarakuchi	Dry (+10) with light body. Crisp and smooth finish.
<b>Akishika Ōkarakuchi</b>	Akishika Shuzō	720 ml 1.8 l	junmai ginjō muroka nama-gen ōkarakuchi	Dry full-body sake, the trademark of Akishika. This 'big dry mouth' is very dry (+14~+17), complex and deep.
<b>Akishika Yama 2021</b>	Akishika Shuzō	720 ml 1.8 l	junmai yamahai muroka nama-gen <b>shizenshu</b> (aged 3 years)	Slightly less dry <i>yamahai</i> version, with characteristic mountain ( <i>yama</i> ) label by owner/head-brewer Oku. <b>Natural</b> rice from Akishika's fields.

### LIQUID RICE

<b>Katori 90</b>	Terada Honke	720 ml 1.8 l	junmai kimoto muroka <b>shizenshu</b>	Experience drinkable <b>natural</b> rice! Only 10% polished, pre-modern sake.
<b>Katori 90 Namagen</b>	Terada Honke	720 ml 1.8 l	junmai kimoto muroka nama-gen <b>shizenshu</b>	Unpasteurised & undiluted version of Katori 90. <b>Natural</b> minimal intervention sake.
<b>Katori 80</b>	Terada Honke	720 ml 1.8 l	junmai kimoto muroka <b>shizenshu</b>	Two alternatives for the popular but limited. Katori 90 and Katori 90 Namagen. Only slightly more polished, everything else is identical, manual and <b>natural</b> . Namagen is unpasteurised and undiluted.
<b>Katori 80 Namagen</b>	Terada Honke	720 ml	junmai kimoto muroka nama-gen <b>shizenshu</b>	

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<b>Umetsu no Kimoto 80</b>	Umetsu Shuzō	720 ml 1.8 l	junmai kimoto muroka nama-gen	Minimally polished, pre-modern <i>kimoto</i> slow-brew. Unfiltered and undiluted. Extra mushroom aroma.
<b>La Vague Genshu 80 2021</b>	Les Larmes du Levant	720 ml	junmai kimoto muroka genshu (aged 3 years)	France's first sake brewery provides minimally polished and matured Wave. Full and ricy.
<b>Shin Tsuchida 90</b>	Tsuchida Shuzō	720ml 1.8 l	junmai kimoto muroka genshu	<b>New!</b> Rewarding ricy sake from upcoming rejuvenated brewery. Minimally polished but surprisingly soft.
<b>Tae no Hana 90</b>	Moriki Shuzō	720ml 1.8 l	junmai kimoto muroka nama-gen <i>shizenshu</i>	Moriki Shuzō challenges <i>daiginjō</i> superstition: minimally polished but very elegant. <i>Natural</i> rice.
<b>Kinkame 80</b>	Okamura Honke	720 ml 1.8 l	junmai muroka nama-gen	Unique sweet ricy sake from small traditional brewery. Only 20% polished. Pure rice colour and aroma.
<b>Kirei 92</b>	Kirei Shuzō	720 ml 1.8 l	junmai muroka nama-gen	<b>Limited!</b> Minimally-polished, sweet sake with enchanting rice aroma. Liquid umami heaven!
<b>Kameman 100</b>	Kameman Shuzō	<b>500 ml</b>	junmai genmaishu <i>shizenshu</i>	<b>New!</b> Deep and dark sake from completely unpolished <i>natural</i> rice.
<b><u>WARM SAKE</u></b>				
<b>Furōsen Nakagumi</b>	Uehara Shuzō	720 ml 1.8 l	junmai ginjō yamahai muroka nama-gen	The best sake to warm, because of the enchanting smooth rice-aroma, only to be enjoyed when heated.
<b>Yanwari 2018</b>	Kinoshita Shuzō	720 ml 1.8 l	junmai yamahai (aged 6 years)	Soft and gentle, low-alcohol (12%) sake, but plenty of <i>umami</i> and flavour. Heat for more punch.
<b>Shinkame</b>	Shinkame Shuzō	720 ml 1.8 l	junmai ginjō muroka (aged 6 years)	Very honoured to present two sake from Shinkame Shuzō, the legendary leader of the pure sake movement.
<b>Mahoto</b>	Shinkame Shuzō	720 ml 1.8 l	junmai ginjō muroka <i>shizenshu</i> (aged 6 years)	Ginjō polishing, 6 years of maturation. Mahoto is with <i>natural</i> rice. Best when warmed!
<b><u>CASK SAKE</u></b>				
<b>Tarumarū</b>	Miyoshino Jōzō	300 ml 720 ml	junmai taruzake	A sake put on wooden casks (after fermentation) that is not merely cedar in-your-face. Young and fresh.
<b>Kiokejikomi 2022</b>	Terada Honke	720 ml	junmai kimoto muroka genshu <i>shizenshu</i> (aged 2 years)	<b>Restyled!</b> Dry sake made in a wooden tank with local <i>natural</i> Shinriki rice. Soft finish and elegant cedar aroma.
<b>Akishika Kioke 2021</b>	Akishika Shuzō	720 ml	junmai muroka genshu (aged 3 years)	Master of woody tones on sake that never touched wood also makes one wood-fermented sake. Most elegant.



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### SEAWATER SAKE

<b>Taiko no Izanai 2011</b>	Uehara Shuzō	720 ml	junmai yamahai muroka genshu (aged 13 years)	The one-and-only true 'seawater sake'. Unfiltered and minimally diluted. Matured for eleven years. Completely unique. <b>Will end soon.</b>
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### MATURED, DEEP

<b>Akishika Yamahai 2015</b>	Akishika Shuzō	720 ml	junmai muroka nama-genshu (aged 9 years)	Exclusive matured sake of this West Japan top brewery brings complexity, woody tones, and brown sugar.
<b>Okushika 2017</b>	Akishika Shuzō	720 ml 1.8 l	junmai ginjō yamahai nama-gen <b>shizenshu</b> (aged 7 years)	<b>Limited!</b> Flagship sake of Akishika. <b>Natural</b> Yamadanishiki rice, matured, slow-brew <i>ginjō</i> sake. Balanced, elegant, outstanding.
<b>Biden 1999</b>	Mii no Kotobuki	720 ml 1.8 l	junmai yamahai koshu (aged 25 years!!!)	A soft <i>koshu</i> with caramel tones. Good with meat and spicy dishes. The 25 years maturation are for free!
<b>Kaikoshu 2006</b>	Terada Honke	720 ml	junmai kimoto muroka genshu <b>shizenshu</b> koshu (aged 18 years!!!)	Soft and gentle long-matured <b>natural</b> sake. Caramel tones and extremely long finish.

### AGED, DIGESTIVE

<b>Ōmiji Kijōshu 2014 Blend</b>	Ōmi Shuzō	720 ml	junmai koshu kijōshu (aged 10 years)	<i>Kijōshu</i> (port-like sake) with soft velvety touch. The last drops of the mind-blowing 1978 vintage, blended with the 2014 vintage. <b>Will soon end</b>
<b>Time Machine Vintage 2017</b>	Kinoshita Shuzō	360 ml	junmai koshu (aged 7 years)	Aged sake on the basis of a recipe from 1712. Like a port-wine. Profound sweetness and high acidity.
<b>Natsu no Omoide 2000</b>	Mukai Shuzō	720 ml	junmai koshu (aged 24 years!!!)	These 'Memories of the summer of 2000' are sweet, intensely acidic, and end with bitter caramel.
<b>Kokin 1990</b>	Kidoizumi	720ml	junmai ginjō yamahai muroka genshu koshu (aged 34 years!!!)	Very old <i>koshu</i> blend of the vintages 1988, 1989 and 1991, robust but delicate. For those who love whisky and cognac.
<b>Chōkyū Kijōshu 1997</b>	Nakano BC	300ml	junmai koshu kijōshu (aged 27 years!!!)	Bitter-sweet <i>kijōshu</i> (port-like sake) with deep caramel taste. Made only once. Use as aperitif, digestive or with any dessert.

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### FRUIT SAKE

#### PLUM-SAKE

<b><i>Shiso Umeshu</i></b>	Mori no Kura	720 ml 1.8 l	junmai shiso <b>umeshu</b>	Light <b>plum sake</b> . Shiso leaves create fresh taste and red colour.
<b><i>Suppai Umeshu</i></b>	Heiwa Shuzō	720 ml 1.8 l	<b>umeshu</b> (aged 1 year)	Exquisite full, pure, sour <b>plum sake</b> . Matured for one year.
<b><i>Nigori Umeshu</i></b>	Heiwa Shuzō	720ml 1.8 l	<b>umeshu</b>	<b>Plum sake</b> with small parts of <b>plum fruit</b> . Full and refreshing.
<b><i>Mii no Umeshu</i></b>	Mii no Kotobuki	300 ml 720 ml 1.8 l	junmai yamahai <b>umeshu</b>	A deep tasting <b>plum sake</b> on the basis of 23-year matured Biden sake. Sweet and sour. Almond aroma.

#### YUZU-SAKE

<b><i>Yuzu</i></b>	Heiwa Shuzō	720 ml 1.8 l	<b>yuzushu</b>	Very refreshing citrus drink. Consists for 30% of pure and sour <b>yuzu</b> juice. Great for aperitif and cocktails.
<b><i>Yoigokochi Yuzu</i></b>	Miyako Bijin	720 ml 1.8 l	junmai <b>yuzushu</b>	Our own order-made pure <b>yuzu</b> sake. Consists for 30% of pure and sour <b>yuzu</b> juice. Intensely refreshing.

#### MANDARIN-SAKE

<b><i>Natsumikan</i></b>	Heiwa Shuzō	720 ml 1.8 l	<b>mikanshu</b>	Made with juice of the Japanese <b>summer tangerine</b> . Bittersweet and slightly sour.
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#### STRAWBERRY-SAKE

<b><i>Ichigo</i></b>	Heiwa Shuzō	720 ml 1.8 l	ichigoshu	Full and deep <b>strawberry sake</b> . Sweet, creamy, refreshing.
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#### PLUM LIQUEUR

<b><i>Hoshiko 2020</i></b>	Puramu Shokuhin	720 ml	<b>ume liqueur</b> (aged 4 years)	Exclusive spicy <b>plum liqueur</b> with a deep taste. Matured for four years.
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# 酔い心地

## YOIGOKOCHI SAKE IMPORTERS

### CRAFT BEER

BAIRD BEER =	UNFILTERED, DRY HOPPING,	COMPLEX NATURAL	CHARACTER, CARBONATION,	WHOLE FLOWER HOPS, BOTTLE FERMENTATION
<i>Wheat King Wit</i>	Baird Brewing	330 ml	5%	Fruity and quenching. Unlike most witbiers no fruit or spices added.
<i>Rising Sun Pale Ale</i>	Baird Brewing	330 ml	5.5%	Hoppy, brisk and refreshing. Complex, but superbly balanced.
<i>Red Rose Amber Ale</i>	Baird Brewing	330ml	6%	Richly fruity and malty, yet crisp and dry.
<i>Angry Boy Brown Ale</i>	Baird Brewing	330 ml 20 l keykeg	7%	Fleeting malty sweetness, barely controlled hoppy bitterness.
<i>Suruga Bay Imperial IPA</i>	Baird Brewing	330 ml 20 l keykeg	8.5%	Twice dry-hopped, double IPA. A fireworks-like festival of hops.
<i>Fruitful Life Citrus IPA</i>	Baird Brewing	330 ml	7%	A citrus fruit hop bomb! Bright, zesty, spicy. Made with fresh whole fruit.
<i>Carpenter's Mikan Ale</i>	Baird Brewing	330 ml	7%	Bright & sprite with a spicy citrus-fruit character.
<i>Temple Garden Yuzu Ale</i>	Baird Brewing	330 ml	6%	An explosion of zesty and spicy yuzu taste and aroma.
<i>Saison Sayuri</i>	Baird Brewing	330 ml	6%	Spicily fragrant & piquantly quenching with a bone-dry finish.
<i>Ganko Oyaji Barley Wine</i>	Baird Brewing	330 ml	11%	Sweet & bitter; rich & dry; robust & delicate; strong & soft.

### NATURAL WINE

<i>Soif Blanc 2022</i>	Hitomi Winery	720 ml	white natural wine	<b>New!</b> A refreshing light dry white wine, both fruity and mineral.
<i>Soif Rose 2022</i>	Hitomi Winery	720 ml	rose natural wine	<b>New!</b> A refreshing light rose wine, fruity with acidity and minerality.
<i>MaloDela 2022</i>	Hitomi Winery	750 ml	white natural wine	Medium-body mineral natural wine. Refreshing acidity, enchanting aroma.
<i>DelaOle 2022/23</i>	Hitomi Winery	750 ml	orange natural wine	According to the world's orange wine specialist, best orange wine made in Japan.

# 酔い心地

## YOIGOKOCHI SAKE IMPORTERS

### SHŌCHŪ

all *honkaku shōchū* – 100% single distillation

BRAND	DISTILLERY	Content	Type / Alcohol %	Description	Price
RED SHISO					
Yamanoka	Hana no Tsuyu	720 ml 1.8 l	honkaku shiso kome shōchū / 20%	Light and elegant rice shōchū with refreshing aroma of red shiso leaves	41,90
SAKE LEES					
Ginkōro	Mori no Kura	720 ml 1.8 l	honkaku sakekasu shōchū / 20%	Made from ginjō sake lees. Light and refreshing.	
BARLEY					
Kofukurō	Kenjō	720 ml 1.8 l	honkaku mugi shōchū / 25%	Well-rounded roasted- barley shōchū with subdued sweetness.	
BUCKWHEAT					
Kizan Shōchū	Chikumanishiki Shuzō	720 ml 1.8 l	honkaku soba shōchū / 35%	High alcohol but soft aroma. Sake-like yellow kōji starter, rest is 100% buckwheat.	
CHESTNUT					
Davada Hiburi	Mutemuka Shuzō	720 ml 1.8 l	honkaku kuri shōchū / 25%	Best-selling shōchū with luxurious 50% chestnut content. Soft aroma.	
BROWN SUGAR					
Ichinojō Asahi	Asahi Shuzō	720 ml	honkaku kokutō shōchū / 25%	Exquisite brown-sugar shōchū from Kikaijima.	
SWEET POTATO					
Manzen	Manzen Shuzō	720 ml 1.8 l	honkaku imo shōchū / 25%	Extremely rare, exclusive shōchū from small artisanal distillery in Kagoshima heartland of shōchū.	Manzen makes the most traditional and natural shōchū of Japan. 1.8 liter- only special edition Manzen-an and Manazuru are true collectors' items. <b>Very Limited</b>
Manzen-an	Manzen Shuzō	1.8 l	honkaku imo shōchū / 25%		
Manazuru	Manzen Shuzō	1.8 l	honkaku imo shōchū / 25%		

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## YOIGOKOCHI SAKE IMPORTERS

### COOKING INGREDIENTS

#### COOKING SAKE

<b><i>Fukuraijun Ryōrizake</i></b>	Hakusen Shuzō	720 ml 1.8 l 18 l	junmaishu	Top-class cooking sake. 100% pure, no salt or sugar added. Extra <i>umami</i> , full taste. Also perfect to drink.
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#### AMAZAKE

<b><i>Amazake</i></b>	Miyoshino Jōzō	720 ml	amazake	Non-alcoholic fermented rice drink. Sweet but refreshing. Unstrained.
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#### SOY SAUCE

<b><i>Igeta Usukuchi Shōyu</i></b>	Inoue Honten	360 ml 900 ml 1.8 l	usukuchi shōyu	Most artisanal soy sauce made in Japan. Long-matured, no additions. The light-colour <i>usukuchi</i> is especially good for cooking, the dark-colour <i>koikuchi</i> for dipping and seasoning
<b><i>Igeta Koikuchi Shōyu</i></b>	Inoue Honten	360 ml 900 ml 1.8 l	koikuchi shōyu	
<b><i>Igeta Nōkō Shōyu</i></b>	Inoue Honten	360 ml 900 ml 1.8 l	nōkō shōyu	

**Now also 900ml and 1.8 l!**  
Unique extra deep & dark soy sauce. Double-fermented for three years.

#### PONZU

<b><i>Igeta Ponzu Shōyu</i></b>	Inoue Honten	360ml	ponzu	Citrus-added soy sauce, on the basis of artisanal Igeta soy sauce. No artificial additions.
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#### YUZU JUICE

<b><i>Pure Yuzu Juice</i></b>	Chipsfoods	600 ml	yuzu juice	<b>New size!</b> Pure yuzu juice.
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#### MIRIN

<b><i>Isshi Sōden</i></b>	Ogasawara Mirin Jōzō	600 ml	mirin	Artisanal <i>mirin</i> , aged for 3 years. Loads of <i>umami</i> and intense caramel taste. Isshi Sōden is made traditionally, with <i>shōchū</i> . Enriches every dish, but also good as digestive or in a dessert.
<b><i>Mine Takara</i></b>	Ogasawara Mirin Jōzō	720 ml	mirin	

#### DASHI

<b><i>Happō Dashi</i></b>	Inoue Honten	360 ml	dashi	Light-taste dashi for tempura and vegetable dishes.
<b><i>Men-Tsuyu</i></b>	Inoue Honten	360 ml	dashi	Deep-taste dashi for soba and udon, rich in flavour.

# 酔い心地

## YOIGOKOCHI SAKE IMPORTERS

### RICE VINEGAR

<b><i>Rōbai Natural Pure Rice Vinegar</i></b>	Kōbara Suzō	500 ml	junmai <b>shizen</b> kome-su	Traditional, <b>natural</b> , slow-fermentation. Soft elegant acidity, with flowery aroma.
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### SAKE LEES

<b><i>Sakekasu</i></b>	Moriki Shuzō	500 g	junmai sakekasu	Natural flavouring for food. Use for extra taste and umami, as pickling agent or marinade, or for <i>amazake</i>
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### MISO

<b><i>Inaka Brown Miso</i></b>	Katō Miso	500 gram	miso (aged 1 year)	Hand-made brown miso, aged for 1 year.
<b><i>Kyoto White Miso</i></b>	Katō Miso	500 gram	shiro miso	Kyoto-style, sweet creamy white miso.
<b><i>Gotoku Brown Miso</i></b>	Inoue Honten	500 gram	miso	Brown and white miso from Inoue Honten. High <i>kōji</i> content, very flavourful, excellent for cooking.
<b><i>Manyō Komachi White Miso</i></b>	Inoue Honten	450 gram	shiro miso	

### KŌJI

<b><i>Shio Kōji</i></b>	Inoue Honten	250 gram	shio kōji	Ready source for umami. Will enrich the taste of any taste.
<b><i>Dried Kōji</i></b>	Inoue Honten	260 gram	kōji	To easily make shio kōji, miso, or fermented food.

### SANSHŌ

<b><i>Sanshō Pepper Powder</i></b>	Yamamoto Katsunosuke Shōten	10 gram 100 gram	sanshō kona	Japanese pepper with unique refreshing aroma and slightly numbing spicy taste. Aromatic and elegant finishing touch to your dish.
<b><i>Sanshō Pepper Whole</i></b>	Yamamoto Katsunosuke Shōten	15 gram 100 gram	sanshō no mi	

### UMEBOSHI PICKLED PLUM

<b><i>Nankō Mukashi Umeboshi</i></b>	Nōyūsha Ōindō	200 gram	umeboshi	Traditional pickled plums: more salt, less sugar.
<b><i>Ko-ume Umeboshi</i></b>	Nōyūsha Ōindō	200 gram	umeboshi	Nankō are brand plums, Ko-ume small-size plums.

### PLUM PASTE

<b><i>Neri-ume</i></b>	Nōyūsha Ōindō	100 gram	neri-ume	Flavourful, deep plum paste
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### KANZURI

<b><i>Kanzuri</i></b>	Kanzuri KK	70 gram	kanzuri (aged 3 years)	Snow-frozen red pepper, fermented for 3 years. Magic spice!
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Yoigokochi Sake Importers BV

E [sake@yoigokochi.eu](mailto:sake@yoigokochi.eu)

A Morsweg 12, 2312 AD Leiden, The Netherlands

T +31-(0)6-46265930 / 18435300

I [www.yoigokochi.eu](http://www.yoigokochi.eu)

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## YOIGOKOCHI SAKE IMPORTERS

**WE ALSO  
PROVIDE:**

**SAKE CUPS**

**MASU**

**CERAMICS**

(although we endorse wine  
glasses...)

**SAKE  
BARRELS**

**KAGAMI-  
BIRAKI**

**SAKE  
TRAININGS**

**SAKE  
TASTINGS**

**SAKE  
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