



# DISCOVER SAKE

Date & Time

February 2, 2019 Sat  
2:00P.M. - 4:30P.M. (open at 1:00P.M.)

## PROGRAM

Part 1 14:00~	<ul style="list-style-type: none"><li>• Opening remarks</li><li>• Video “What is the attraction of Japanese alcoholic beverages?”</li><li>• Special lecture by Christopher Hughes “Discover the essence of sake and learn how it interweaves with Japanese culture”</li></ul>
14:55~15:15	Break time
Part 2 15:15~	<ul style="list-style-type: none"><li>• Kagamibiraki (A Traditional Ceremony to Open Sake Barrels)</li><li>• Traditional song at a sake brewing process from the Edo Period</li><li>• Sake tasting</li></ul>
16:30	End



Japan.  
“Kampai” to the world.  
Sake & Shochu

Organized by the Osaka Regional Taxation Bureau

- Cooperated by the Japan Sake and Shochu Makers Association, Kinki Chapter
- Sponsored by Ministry of Foreign Affairs of Japan

# Sake List [6 Prefectures in Kansai Region]

	Pref.	Item name	Type		Pref.	Item name	Type
1	Shiga	Matsunotsukasa	Junmai	36	Kyoto	Ayakomachi junmaidaiginjou	Junmai-daiginjo
2	Shiga	MATSUNO HANA JUNMAI	Junmai	37	Kyoto	Tangookoku Junmai Daiginjo	Junmai-daiginjo
3	Shiga	OUMIMAI NO SHIZUKU	Junmai-ginjo	38	Kyoto	Masura-takeo Tokubetsu Junmai	Specially Junmai
4	Shiga	Kirakuchou karakuchi jyunmaiginjou	Junmai-ginjo	39	Kyoto	yosamusume jyunmai Daiginjo	Junmai-daiginjo
5	Shiga	Mifuku Daigingokujou	Daiginjo	40	Kyoto	HAKUREI KOUDEN 35MIGAKI	Daiginjo (Genshu)
6	Shiga	ASAJIO Jyunmai Daiginjou	Junmai-daiginjo	41	Kyoto	Junmai Daiginjo IKEKUMO	Junmai-daiginjo
7	Shiga	Kyokujitsu	Daiginjo	42	Kyoto	Junmai BASARA shirakiku	Junmai
8	Shiga	Karakuchijunmai Suzukabuto	Junmai	43	Kyoto	YOSHINOYAMA	Standard sake
9	Shiga	Haginotsuyu Ginjojunmai	Junmai-ginjo	44	Kyoto	Yasakaturu Egaohyakuyaku	Junmai-daiginjo
10	Kyoto	Kyoto Craft daiginjo	Daiginjo	45	Kyoto	The TAMAGAWA	Honjozo
11	Kyoto	TOMIO Tanshu Yamadanishiki	Junmai-ginjo	46	Kyoto	Kuminoura IWAI Junmaishu	Junmai
12	Kyoto	Junmaidaiginjo takumi	Junmai-daiginjo	47	Osaka	Kuninocho Daiginjo	Daiginjo
13	Kyoto	KINSHIMASAMUNE JUNMAI-GINJO	Junmai-ginjo	48	Osaka	KIYOTSURU DAIGINJYO	Daiginjo
14	Kyoto	Miyakoshibori Iwamai Daiginjo	Daiginjo	49	Osaka	Junmaishu AKISHIKA SesshuNose	Junmai
15	Kyoto	EIKUN JUNMAIGINJO KOTOSENNEN	Junmai-ginjo	50	Osaka	MIWAFUKU	Junmai
16	Kyoto	Junmai-ginjo KARAKU	Junmai-ginjo	51	Osaka	Daiginjo Genou Katanosakura	Daiginjo
17	Kyoto	JOYO Junmaisyu	Junmai	52	Osaka	Amanosake Ginjo Kissho	Ginjo
18	Kyoto	SHOCHIKUBAI YAMADANISHIKI DAIGINJO	Daiginjo	53	Hyogo	HONJOZO "KARATAMBA"	Honjozo
19	Kyoto	Tama No Hikari Junmai Daiginjo Bizen-Omachi 100%	Junmai-daiginjo	54	Hyogo	JUNMAI-GINJO SOUHANA	Junmai-ginjo
20	Kyoto	Kyoto Gozan No Shiki Junmai	Junmai	55	Hyogo	GOKA SENNENJU JUNMAI DAIGINJO	Junmai-daiginjo
21	Kyoto	HOUSYUKU JYUNMAIDAIGINJOU IWAI	Junmai-ginjo	56	Hyogo	Kimoto zukuri Junmai Daiginjo Genshu "Zuicho"	Junmai-daiginjo (Genshu)
22	Kyoto	Junmai Konteki	Specially Junmai	57	Hyogo	Yokozuna junmai shu	Junmai
23	Kyoto	SOOKUU	Junmai	58	Hyogo	Sakuramasamune Kinmare daiginjo genshu	Daiginjo (Genshu)
24	Kyoto	JUNMAIGINJOU KeichooKoban	Junmai-ginjo	59	Hyogo	Sho-Une Junmai Daiginjo	Junmai
25	Kyoto	TSUKINOKATSURA JUNMAIGINJO YANAGI	Junmai-ginjo	60	Hyogo	KAHO-GURA MIYABI	Specially Junmai
26	Kyoto	Momonosizuku Tokubetsujunmaishu	Specially Junmai	61	Hyogo	KENBISHI MIZUHO	Junmai
27	Kyoto	MIYAKOTSURU JUNMAI	Junmai	62	Hyogo	Daiginjo Tatsuriki Komenosasayaki	Daiginjo
28	Kyoto	Kyotosanyamadanishiki Junmaiginjo Yuiho	Junmai-ginjo	63	Hyogo	KASUMI TSURU KIMOTO EXTRA DRY JUNMAI	Junmai
29	Kyoto	Jurakudai Junmai Daiginjo	Junmai-daiginjo	64	Hyogo	Chikusen Junmai Yamadanishiki	Junmai
30	Kyoto	Fujichitose Shiboritate Undiluted Unpasteurized	Honjozo	65	Hyogo	HOMEI INAKA-SAKE JUNMAI	Junmai
31	Kyoto	Kyo Kitayama Junmai Ginjo "Haneda"	Junmai-ginjo	66	Hyogo	Shirayuki Edo Genroku Sake	Junmai
32	Kyoto	tanbaitteki	Junmai	67	Nara	Tsugehimuro	Junmai (Bodaimoto)
33	Kyoto	konohanazakura	Honjozo	68	Nara	HARUSHIKA JUNMAIGINJO GINREI	Junmai-ginjo
34	Kyoto	MIYAMATENGORI	Honjozo	69	Nara	Bodaimoto junmai syohei	Junmai (Bodaimoto)
35	Kyoto	Fukuchi-sanmannisengoku Tokubetu Junmaishu Iwai	Specially Junmai	70	Nara	Kikutsukasa Bodaimoto junmai	Junmai (Bodaimoto)

	Pref.	Item name	Type
71	Nara	Junmaiginjo Musyohai	Junmai-ginjo
72	Nara	Miyokiku Junmaisyu Narauruwashi	Junmai
73	Nara	Shinomine Vert Kamenoo Junmaiginjo	Junmai-ginjo
74	Nara	Takacho Bodaimoto junmaishu	Junmai (Bodaimoto)
75	Nara	TANZAN Tokubetsujunmai	Specially Junmai
76	Nara	Kimotojunmai Suiryu	Junmai
77	Nara	Junmaidaiginjo Inadoya	Junmai-daiginjo
78	Nara	Matsuno-tomo Junmaidaiginjo	Junmai-daiginjo

	Pref.	Item name	Type
79	Wakayama	Rashomon Hohoh Ginjo	Ginjo
80	Wakayama	Kuroushi	Junmai
81	Wakayama	Kinokuniyabunzaemon	Junmai
82	Wakayama	KID Daiginjo	Daiginjo
83	Wakayama	Koyasan Hijiri Hannyato	Junmai-ginjo
84	Wakayama	Omachi Junmaiginjo Saika	Junmai-ginjo
85	Wakayama	Kirari	Junmai
86	Wakayama	Taiheiyu Junmaishu	Junmai

## Sake List 【Unique】

	Item name	Type
87	MATSUNO HANA NIGORI SAKE	Nigori Sake
88	KITAJIMA KIMOTO TAMASAKAE 50%	Kimoto (Dryness)
89	Kirakuchou 1996nen jyouzou choukijukuseisyu ginjyousyu	Aged Sake
90	Mifuku Iginjunsei	Yamahai
91	Kyokujitsu	Aged Sake (Junmai)
92	Haginotsuyu Wanokano Sizuku Lemon Liqueur	Sake-based Liqueur
93	Naminooto Premium Ginger Shoga And Yuzu	Sake-based Liqueur
94	Kizakura Piano	Sparkling
95	TOMIO Premier amour	Junmai (Sweetness)
96	Kyohime Yuzu Lemon	Citrus Liqueur
97	Samurai Rock	Sake-based Liqueur
98	EIKUN LONG TERM AGED SAKE -1998-	Aged Sake
99	Tokubetsu-junmai KARAKU	Specially Junmai (Kimoto)
100	Tama No Hikari Junmai Ginjo TAMA	Sweetness
101	TSUKINOKATSURA JUNMAI KASEGIGASHIRA	Junmai (Low alcohol 8%)
102	Shinsei Tokubetujunmaigensyu Chokarakuchi	Genshu

	Item name	Type
103	HAKUREI NIHONSYU SPARKLING	Sparkling
104	JUNMAI DAIGINJO "JUDAN-JIKOMI"	Junmai-daiginjo
105	YAMADANISHIKI TOKUBETSU JUNMAI GENSHU	Junmai-genshu
106	Junmai Koshujikomi Osaka Hachimitsu Umesu	Plum Liqueur
107	Sparkling Sake Dry	Sparkling
108	JUNMAI TARU SAKE	Junmai (Tarusake)
109	KENBISHI ZUISHOU	Aged Sake
110	Kamitaka Junmaishu Mizumotojikomi	Junmai (Mizumoto)
111	Chikusen Junmai Yamadanishiki Umesyu	Sake-based Liqueur
112	MORINO MITUSHU YUZUSHU	Sake-based Liqueur
113	Syusseetoko nigorizake	Nigori Sake
114	Chiyonomatu Sinbutusyugonosake	Junmai
115	Yoshinosugi-no-tarusake	Tarusake
116	UMENOYADO Japanese Citrus ~YUZU~	Liqueur
117	Junmai Kuroushi Shitate Umesu	Liqueur

## Sake List 【GI Nadagogo】

	Item name	Type
118	Sawanotsuru Junmai	Junmai
119	Sakuramasamune Tokubetsu Junmaishu Miyamizunohana	Specially Junmai
120	Hakutsuru Daiginjo	Daiginjo
121	Hakutsuru Junmai Daiginjo Hakutsuru Nishiki	Junmai-daiginjo
122	Sho-Une Junmai Daiginjo	Junmai
123	Fukuju Deluxe Junmai	Junmai

	Item name	Type
124	HONJOZO "KARATAMBA"	Honjozo
125	KAHO-GURA MIYABI	Specially Junmai
126	chotokusen kuromatsuhakushika tokubetsu junmai yamadanishiki	Specially Junmai
127	Nihonsakari Daiginjo	Daiginjo
128	FUGA Junmai Daiginjo	Junmai-daiginjo
129	IWC Bronze Junmai Daiginjo	Junmai-daiginjo

## Tasting List (3 Types of Sake & Atsukan (Warmed Sake))

Kikizake (Sake tasting) is a method of determining the quality, such as sake smell and taste. It also has full use of the five senses, look for the sake to suit your own.

Type	Ingredients	Rice-polishing Ratio (Seimai-buai)	Features
[A] Daiginjo-shu	Rice, Koji, Alcohol	Up to 50%	Specially refined sake made from highly polished rice with special techniques. It has a mild taste with fruity flavors, such as apple, melon, banana, etc.
[B] Honjozo-shu	Rice, Koji, Alcohol	Up to 70%	Sake made from rice, rice koji, and limited volumes of neutral alcohol. It has a well-balanced taste and flavor.
[C] Junmai-shu	Rice, Koji	—	Sake made only from rice and rice koji. Generally, it has a rich taste and flavor.

Atsukan (warmed sake)	Atsukan is the traditional way to drink it. Strong matured flavor and acidity will be softened by warming, which makes it even more delicious.
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## Venue (Sake Tasting)

