



**AKASHI-TAI**  
JAPANESE SAKE

**AKASHI SAKE BREWERY**   
EXPERIMENTING SINCE 1856



# AKASHI SAKE BREWERY

## Experimenting since 1856

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Akashi Sake Brewery is a small artisanal sake producer based in Akashi city, a fishing town in Hyogo prefecture in Western Japan. Hyogo is the traditional sake brewing capital of Japan, known for the best sake rice and pure water.

Our signature range Akashi-Tai is true artisan sake, handmade in small batches by our Toji (or master brewer) Kimio Yonezawa and his close team of trusted craftsmen.

We brew using traditional methods, and only with the highest quality, locally produced ingredients. However traditional doesn't mean closed-minded, conservative or non-progressive.

The way to truly respect tradition is to keep it alive, and to do that you sometimes need to be willing to question and challenge. This requires the strength of character to follow your own path, but with a profound understanding of, and respect for the centuries of tradition and craft that have led to where we are now. Today's innovations are tomorrow's traditions.

JAPAN

Akashi City

Tokyo



Sake is born out of a centuries-old tradition of continuous improvement. The best custodian of this tradition is the dedicated artisan who is unafraid of trying something new.

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**AKASHI-TAI**  
JAPANESE SAKE



# The rice is the key

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Rice – and a deep understanding of every aspect of it.

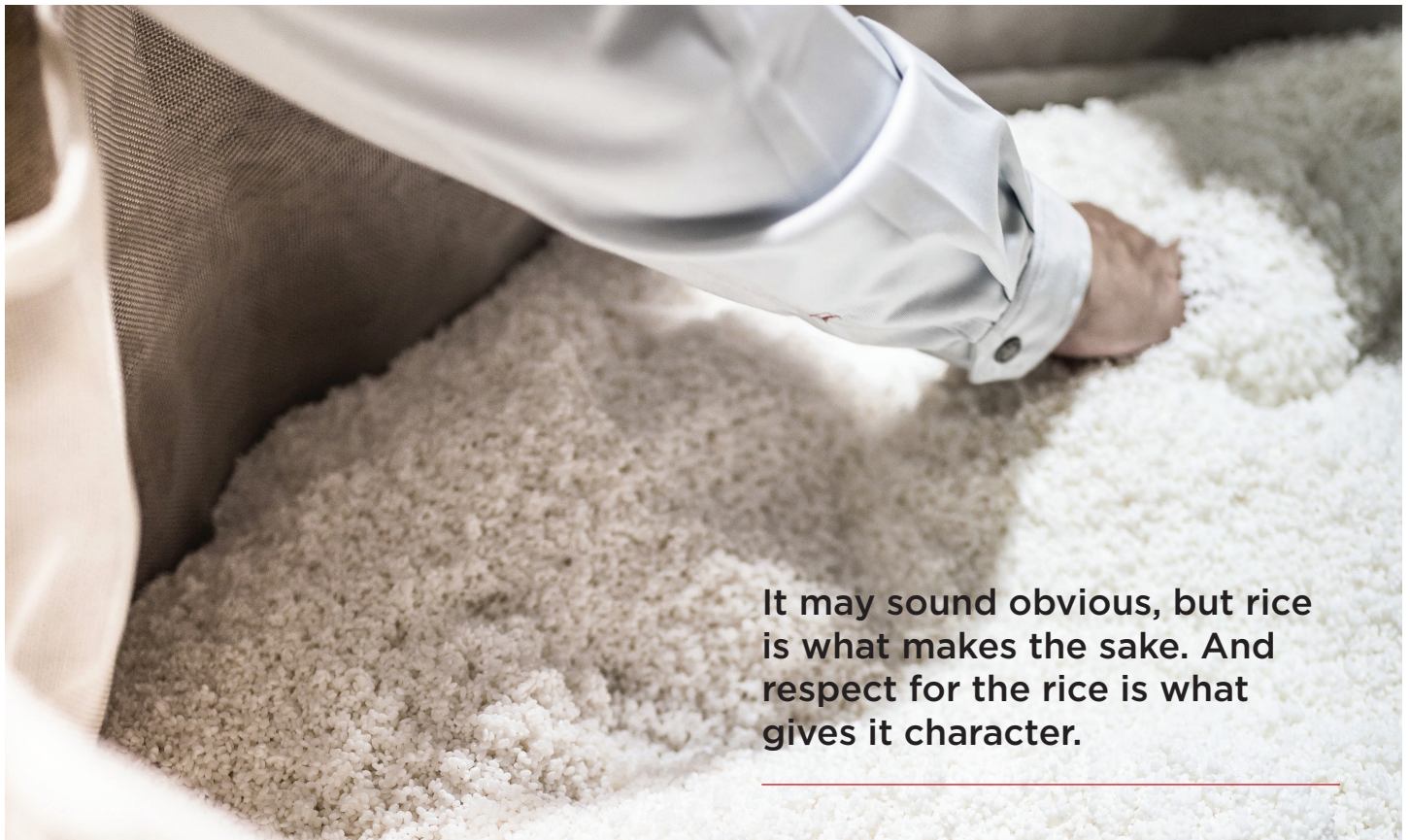
Our Toji Kimio Yonezawa is obsessed with retaining as much of the character of the rice varieties we use as possible.

To achieve this goal, to find the true soul of the rice, you sometimes need to go to greater lengths and respect even elaborate details.

You need to treat the rice with respect, use the right water, know which variety to use at each stage of the process, and not cut corners where others might say you can get away with it. For example, in our Daiginjos we use 100% Hyogo Yamada-Nishiki both for Koji and for mashing, not just where we think you'll notice it most.

For example, at ASB we brew using the same water that's used to cultivate the Yamada Nishiki in the first place.

Some would say that won't make any difference, we think that circles should be closed. Because the quest for perfection is all about incremental gains.



It may sound obvious, but rice is what makes the sake. And respect for the rice is what gives it character.

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## A word from our Toji

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“My mission is to make sake with character. Joyfully exuberant, generous and open-hearted sake.

Sake with depth, with flavour and aroma that lingers, enough to silence the table as that flavour keeps developing. Sake that can reveal the character of Hyogo's water, rice and yeasts, among the finest in Japan, and really let them shine. Sake that makes every gathering a celebration of the simple joy of a shared meal. Sake that will pair up with your favourite food and dance.

Because I live for that magical moment when food and sake become one, and both are amplified. The food reveals hidden depths in the sake, and the sake lingers and prolongs the pleasure of the meal.”



“

**My mission is  
to make sake  
with character.  
Joyfully exuberant,  
generous and  
open-hearted sake.**

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**Kimio Yonezawa**  
President & Toji  
Akashi Sake Brewery







**AKASHI-TAI**  
**TOKUBETSU HONJOZO**  
 JAPANESE SAKE  
 Medium-bodied with a savoury, earthy character. Complements a wide variety of food from fresh seafood to grilled meats.

DRY ☒ SWEET

Rice Varietal: 100% Gohyakumangoku from Hyogo.  
 Rice Milling Rate: 60%  
 Served chilled or warm (max 130°F).  
 Avoid sunlight & store in a dry, cool place.  
 Once opened consume within two weeks.

**AKASHI SAKE BREWERY**

PRODUCED & BOTTLED BY:  
 AKASHI SAKE BREWERY LTD,  
 1-3 OKURAHACHIMAN-CHO, AKASHI CITY,  
 HYOGO 673-0871, JAPAN  
[www.akashi-tai.com/jp](http://www.akashi-tai.com/jp)  
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720ML 15% ALC./VOL.

# AKASHI-TAI

## HONJOZO (TOKUBETSU)

### JAPANESE SAKE - 720ML

明石鯛 特別本醸造

#### Product information

Akashi-Tai Honjozo is a classic, traditional style of sake. Medium-bodied with umami-rich, savory and earthy flavors, complementing a variety of savory food.

- **Ingredients** Rice, Rice Koji, Distilled Alcohol, Water
- **Type Of Rice** Gohyakumangoku Sake Rice from Hyogo
- **Milling Rate** 60%
- **ABV** 15%
- **Volume** 720 ML
- **Pack Size** 6
- **Case Weight** 8.08 KG
- **Pallet Specification** 23 X 6
- **UPC** °80368 14014<sup>3</sup>
- **SCC** 100 80368 14014 0

**Serving recommendation** - Chilled to enjoy the dry crispness or served warm (up to 130°F) to enjoy the sweet smoothness.

#### Tasting note

**Nose** - A discrete nose with lime, lemon and straw.

**Palate** - A dry start with citrus flavours and a smooth, well-balanced finish.

**Food pairing** - BBQ meats, warm soup and casserole, miso and teriyaki flavored dishes, grilled fish, sashimi and seafood in general. Also great with cheese such as cheddar and comte.

#### Producer summary

Akashi Sake Brewery Co. Ltd is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.

#### JAPAN



Hyogo Prefecture is home to top quality Yamada-Nishiki rice. The region is blessed with fertile land ideal for rice-growing, the purest water in abundance, and an ideal climate for brewing premium grade sake. These factors mean that Hyogo is renowned throughout Japan and the wider sake world, and thought to be the birth-place of sake.

[www.akashi-tai.com/eng](http://www.akashi-tai.com/eng)





**AKASHI-TAI**  
TOKUBETSU HONJOZO GENSHU  
JAPANESE SAKE

A full-bodied sake with a velvety, rich texture and perfect balance. An ideal accompaniment for rich dishes or various types of cheese.

DRY ☒ ☐ ☐ ☐ ☐ SWEET

Rice Varietal: 100% Gohyakumangoku from Hyogo.

Rice Milling Rate: 60%

Best served at 50-105°F.  
Avoid sunlight & store in a dry, cool place.  
Once opened consume within two weeks.

**AKASHI SAKE BREWERY**

720ML 19% ALC./VOL.

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# AKASHI-TAI

## HONJOZO GENSHU (TOKUBETSU) JAPANESE SAKE - 720ML

明石鯛 特別本醸造原酒

### Product information

Honjozo at natural unreduced strength. Akashi-Tai Tokubetsu Honjozo Genshu has a good creamy texture and a very good balance of body, strength and depth. Just like Tokubetsu Honjozo it goes particularly well with foods of a salty or savory nature. Satisfyingly full-bodied sake with a silky texture. The ultimate sake for sake aficionados.

- **Ingredients** Rice, Rice Koji, Distilled Alcohol, Water
- **Type Of Rice** Gohyakumangoku sake rice from Hyogo
- **Milling Rate** 60%
- **ABV** 19%
- **Volume** 720 ML
- **Pack Size** 6
- **Case Weight** 8.08 KG
- **Pallet Specification** 23 X 6
- **UPC** 080368 15004<sup>3</sup>
- **SCC** 100 80368 15004 0

**Serving recommendation** - Chilled to enjoy the dry crispness or served warm (up to 105°F) to enjoy the sweet smoothness.

### Tasting note

**Nose** - Waxy, woody and white flowers with a pink grapefruit finish.

**Palate** - Strong start but surprisingly creamy on the palate with intense umami. Very rich and long finish.

**Food pairing** - Cheese plates, mushroom or meat pie. Vegetable and seafood tempura. Grilled meat. Can be served as a digestive.

### Producer summary

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### JAPAN



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# AKASHI-TAI

## JUNMAI (TOKUBETSU)

### JAPANESE SAKE - 720ML

明石鯛 特別純米

#### Product information

Akashi-Tai Tokubetsu Junmai begins with 100% Yamadanishiki rice grown in Hyogo Prefecture which is polished until only 60% of the grain is left. This sake is lovingly hand-crafted in every step of the process, from making rice koji to hand bottling. A traditional brew with a satisfyingly full-bodied flavor profile, clean and well structured.

• <b>Ingredients</b>	Rice, Rice Koji, Water
• <b>Type Of Rice</b>	Yamadanishiki sake rice from Hyogo
• <b>Milling Rate</b>	60%
• <b>ABV</b>	15%
• <b>Volume</b>	720 ML
• <b>Pack Size</b>	6
• <b>Case Weight</b>	8.08 KG
• <b>Pallet Specification</b>	23 X 6
• <b>UPC</b>	080368 25003 <sup>3</sup>
• <b>SCC</b>	100 80368 25003 0

**Serving recommendation** - Chilled to enjoy the dry crispness or served warm (up to 130°F) to enjoy the sweet smoothness.

#### Tasting note

**Nose** - Creamy with undertones of pear and banana.

**Palate** - Beautifully ripe fresh banana. Rich luxurious mouthfeel.

**Food pairing** - Sushi, sashimi, salad and stewed fish or meat.

#### Producer summary

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#### AKASHI-TAI

##### TOKUBETSU JUNMAI JAPANESE SAKE

Traditional brew with a satisfyingly full body and a high quality rice character. Complements sushi, sashimi and stewed fish or meat.

DRY SWEET

Rice Varietal: 100% Yamadanishiki from Hyogo.

Rice Milling Rate: 60%

Best served at 60-130°F.  
Avoid sunlight & store in a dry, cool place.  
Once opened consume within two weeks.

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720ML 15% ALC. /VOL.



**AKASHI-TAI**  
DAIGINJO GENSHU  
JAPANESE SAKE

Aromatic, medium-bodied with hints of honey, lily, pear & a touch of spice. Complements hot or cold dishes particularly seafood.

DRY ☐ ☒ ☐ ☐ ☐ SWEET

Rice Varietal: 100% Yamadanishiki from Hyogo.

Rice Milling Rate: 38%

Serve chilled. Avoid sunlight & store in a dry, cool place. Once opened consume within two weeks.

**AKASHI SAKE BREWERY**

720ML 17% ALC./VOL.

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# AKASHI-TAI

## DAIGINJO GENSHU

### JAPANESE SAKE - 720ML

明石鯛 大吟醸原酒

#### Product information

Akashi-Tai Daiginjo Genshu is a luxuriously aromatic, medium-bodied sake made only in the mid-late winter months from the highest grade Yamadanishiki rice. This sake is perfect for both connoisseurs and those who are just starting to discover.

- **Ingredients** Rice, Rice Koji, Distilled Alcohol, Water
- **Type Of Rice** Yamadanishiki sake rice from Hyogo
- **Milling Rate** 38%
- **ABV** 17%
- **Volume** 720 ML
- **Pack Size** 6
- **Case Weight** 8.08 KG
- **Pallet Specification** 23 X 6
- **UPC** 080368 78004<sup>2</sup>
- **SCC** 100 80368 78004 9

**Serving recommendation** - Serve chilled in a wine or sake glass.

#### Tasting note

**Nose** - Elegant, lightly honeyed notes and hints of white lily.

**Palate** - This floral fruity sake has delicate flavors of white flowers and pear with a subtle hint of anise followed by a lemony dry finish.

**Food pairing** - Vinaigrette, lamb, duck, spices such as anise and cardamom. Oysters and other fresh seafood. Marinated salmon with fresh seasonal salad. Variety of sushi and sashimi.

#### Producer summary

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#### JAPAN



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# AKASHI-TAI

## JUNMAI DAIGINJO GENSHU

### JAPANESE SAKE - 720ML

明石鯛 純米大吟醸原酒

#### Product information

Akashi-Tai Junmai Daiginjo Genshu is a floral and fruity sake full, broad palate and a hint of minerality. A full-bodied sake with elegant and aromatic aromas.

• Ingredients	Rice, Rice Koji, Water
• Type Of Rice	Yamadanishiki sake rice from Hyogo
• Milling Rate	38%
• ABV	16%
• Volume	720 ML
• Pack Size	6
• Case Weight	8.08 KG
• Pallet Specification	23 X 6
• UPC	080368 75003 <sup>8</sup>
• SCC	100 80368 75003 5

**Serving recommendation** - Serve chilled in a wine or sake glass.

#### Tasting note

**Nose** - Well pronounced nose with melon, lemon, bitter orange, green grass and sage.

**Palate** - Superb balance of lemon and bitter orange flavors with a long lasting finish.

**Food pairing** - Tuna tartare with chili, ginger and sesame, marinated octopus and calamari salad. Sea bream and white fish pan fried dishes. Pork medallion with cream truffle sauce.

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#### AKASHI-TAI

##### JUNMAI DAIGINJO GENSHU JAPANESE SAKE

A full-bodied sake with fruity, floral aromas. This medium dry sake is well balanced with hints of lemon and bitter orange. A good match for fish, lightly spiced dishes and salads.

DRY SWEET

Rice Varietal: 100% Yamadanishiki from Hyogo,

Rice Milling Rate: 38%

Serve chilled,  
Avoid sunlight & store in a dry, cool place.  
Once opened consume within one week.

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720ML 16% ALC./VOL.



**AKASHI-TAI**  
**SHIRAUME GINJO**  
**UMESHU**  
**PLUM FLAVORED SAKE**

A perfectly balanced plum infused sake. Made by preserving plums in the finest Ginjo sake. Ideal as an aperitif or digestif. Serve chilled, with ice or with soda water.

DRY ●●●●● SWEET

Serve chilled.

Avoid sunlight & store in a dry, cool place. Once opened consume within two weeks.

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500ML 14% ALC./VOL.

## AKASHI-TAI

### SHIRAUME GINJO UMESHU

#### PLUM INFUSED JAPANESE SAKE - 500ML

明石鯛 白梅 吟醸梅酒

#### Product information

Umeshu is infused with Shiraume, or white flower plums. This sweet plum infused alcoholic drink is often made in Japanese households. Typically multiple distilled plain spirit is used to marinate the fruit, but Akashi-Tai Shiraume Umeshu uses ginjo grade sake instead to gently extract the fruit essence. After being marinated for 6 months the fruits are removed from the tank then Shiraume Ginjo Umeshu is left to age further for 2 years.

• <b>Ingredients</b>	Plum, Ginjo Sake, Distilled Alcohol, Sugar
• <b>Type Of Rice</b>	Yamadanishiki sake rice
• <b>Milling Rate</b>	58%
• <b>ABV</b>	14%
• <b>Volume</b>	500 ML
• <b>Pack Size</b>	6
• <b>Case Weight</b>	5.6 KG
• <b>Pallet Specification</b>	23 X 8
• <b>UPC</b>	080368 970054
• <b>SCC</b>	100 80368 97005 1

**Serving recommendation** - Best enjoyed chilled, with ice, soda water or with warm water. Also perfect or as a cocktail base.

#### Tasting note

**Nose** - Dry fruit, date cherry and plum.

**Palate** - Sweet with rich prune, almond flavours with refreshing dry finish.

**Food pairing** - Cooked fruit such as apricot compote or on its own as a dessert wine. Mince pies, Christmas pudding or cake, Bakewell tart with vanilla ice cream.

#### Producer summary

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#### JAPAN



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# AKASHI-TAI

## HONJOZO (TOKUBETSU)

### JAPANESE SAKE - 300ML

明石鯛 特別本醸造

#### Product information

Akashi-Tai Honjozo is a classic, traditional style of sake. Medium-bodied with umami-rich, savory and earthy flavors, complementing a variety of savory food.

- **Ingredients** Rice, Rice Koji, Distilled Alcohol, Water
- **Type Of Rice** Gohyakumangoku Sake Rice from Hyogo
- **Milling Rate** 60%
- **ABV** 15%
- **Volume** 300 ML
- **Pack Size** 12
- **Case Weight** 6.92 KG
- **Pallet Specification** 19 X 8
- **UPC** 080368 141065
- **SCC** 100 80368 14106 2

**Serving recommendation** - Chilled to enjoy the dry crispness or served warm (up to 130°F) to enjoy the sweet smoothness.

#### Tasting note

**Nose** - A discrete nose with lime, lemon and straw.

**Palate** - A dry start with citrus flavours and a smooth, well-balanced finish.

**Food pairing** - BBQ meats, warm soup and casserole, miso and teriyaki flavoured dishes, grilled fish, sashimi and seafood in general. Also great with cheese such as cheddar and comte.

#### Producer summary

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#### AKASHI-TAI TOKUBETSU HONJOZO JAPANESE SAKE

Medium-bodied with a savoury, earthy character. Complements a wide variety of food from fresh seafood to grilled meats.

DRY SWEET

**Rice Varietal:** 100% Gohyakumangoku from Hyogo.

**Rice Milling Rate:** 60%

Served chilled or warm (max 130°F). Avoid sunlight & store in a dry, cool place. Once opened consume within two weeks.

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300ML 15% ALC./VOL.



# AKASHI-TAI

## HONJOZO GENSHU (TOKUBETSU) JAPANESE SAKE - 300ML

明石鯛 特別本醸造原酒

### Product information

Honjozo at natural unreduced strength. Akashi-Tai Tokubetsu Honjozo Genshu has a good creamy texture and a very good balance of body, strength and depth. Just like Tokubetsu Honjozo it goes particularly well with foods of a salty or savory nature. Satisfyingly full-bodied sake with a silky texture. The ultimate sake for sake aficionados.

• <b>Ingredients</b>	Rice, Rice Koji, Distilled Alcohol, Water
• <b>Type Of Rice</b>	Gohyakumangoku sake rice from Hyogo
• <b>Milling Rate</b>	60%
• <b>ABV</b>	19%
• <b>Volume</b>	300 ML
• <b>Pack Size</b>	12
• <b>Case Weight</b>	6.92 KG
• <b>Pallet Specification</b>	19 X 8
• <b>UPC</b>	080368 15103 <sup>3</sup>
• <b>SCC</b>	100 80368 15103 0

### Serving recommendation

Chilled to enjoy the dry crispness or served warm (up to 105°F) to enjoy the sweet smoothness.

### Tasting note

**Nose** - Waxy, woody and white flowers with a pink grapefruit finish.

**Palate** - Strong start but surprisingly creamy on the palate with intense umami. Very rich and long finish.

**Food pairing** - Cheese plates, mushroom or meat pie. Vegetable and seafood tempura. Grilled meat. Can be served as a digestive.

### Producer summary

Akashi Sake Brewery Co. Ltd is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.

### JAPAN



Hyogo Prefecture is home to top quality Yamada-Nishiki rice. The region is blessed with fertile land ideal for rice-growing, the purest water in abundance, and an ideal climate for brewing premium grade sake. These factors mean that Hyogo is renowned throughout Japan and the wider sake world, and thought to be the birth-place of sake.

[www.akashi-tai.com/eng](http://www.akashi-tai.com/eng)

**AKASHI-TAI**  
**TOKUBETSU**  
**HONJOZO GENSHU**  
**JAPANESE SAKE**

A full-bodied sake with a velvety, rich texture and perfect balance. An ideal accompaniment for rich dishes or various types of cheese.

**DRY** ●●●●● **SWEET**

**Rice Varietal:** 100% Gohyakumangoku from Hyogo.

**Rice Milling Rate:** 60%

Best served at 50-105°F.  
Avoid sunlight & store in a dry, cool place.  
Once opened consume within two weeks.

**AKASHI SAKE BREWERY**

PRODUCED & BOTTLED BY:  
AKASHI SAKE BREWERY LTD.  
1-3 OKURAHACHIMAN-CHO,  
AKASHI CITY, HYOGO 673-0871, JAPAN  
[www.akashi-tai.com/us](http://www.akashi-tai.com/us)

PRODUCT OF JAPAN

IMPORTED BY:  
NICHE W. & S., CEDAR KNOLLS, NJ.  
[www.ourniche.com](http://www.ourniche.com)

**DATE CODE AREA**

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

**300ML 19% ALC./VOL.**





# AKASHI-TAI

## JUNMAI (TOKUBETSU)

### JAPANESE SAKE - 300ML

明石鯛 特別純米

#### Product information

Akashi-Tai Tokubetsu Junmai begins with 100% Yamadanishiki rice grown in Hyogo Prefecture which is polished until only 60% of the grain is left. This sake is lovingly hand-crafted in every step of the process, from making rice koji to hand bottling. A traditional brew with a satisfyingly full-bodied flavor profile, clean and well structured.

• Ingredients	Rice, Rice Koji, Water
• Type Of Rice	Yamadanishiki sake rice from Hyogo
• Milling Rate	60%
• ABV	15%
• Volume	300 ML
• Pack Size	12
• Case Weight	6.92 KG
• Pallet Specification	19 X 8
• UPC	080368 25102 <sup>3</sup>
• SCC	100 80368 25102 0

**Serving recommendation** - Chilled to enjoy the dry crispness or served warm (up to 130°F) to enjoy the sweet smoothness.

#### Tasting note

**Nose** - Creamy with undertones of pear and banana.

**Palate** - Beautifully ripe fresh banana. Rich luxurious mouthfeel.

**Food pairing** - Sushi, sashimi, salad and stewed fish or meat.

#### AKASHI-TAI TOKUBETSU JUNMAI JAPANESE SAKE

Traditional brew with a satisfyingly full body and a high quality rice character. Complements sushi, sashimi and stewed fish or meat.

DRY SWEET

**Rice Varietal:** 100% Yamadanishiki from Hyogo.

**Rice Milling Rate:** 60%

Best served at 60-130°F.  
Avoid sunlight & store in a dry, cool place.  
Once opened consume within two weeks.

AKASHI SAKE BREWERY

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300ML 15% ALC./VOL.

#### Producer summary

Akashi Sake Brewery Co. Ltd is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.

#### JAPAN



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[www.akashi-tai.com/eng](http://www.akashi-tai.com/eng)



**AKASHI-TAI**  
**DAIGINJO GENSU**  
JAPANESE SAKE

Aromatic, medium-bodied with hints of honey, lily, pear & a touch of spice. Complements hot or cold dishes particularly seafood.

DRY SWEET

Rice Varietal: 100% Yamadanishiki from Hyogo.

Rice Milling Rate: 38%

Served chilled.  
Avoid sunlight & store in a dry, cool place.  
Once opened consume within two weeks.

**AKASHI SAKE BREWERY**

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**300ML 17% ALC./VOL.**

# AKASHI-TAI

## DAIGINJO GENSU

### JAPANESE SAKE - 300ML

明石鯛 大吟醸原酒

#### Product information

Akashi-Tai Daiginjo Genshu is a luxuriously aromatic, medium-bodied sake made only in the mid-late winter months from the highest grade Yamadanishiki rice. This sake is perfect for both connoisseurs and those who are just starting to discover.

- **Ingredients** Rice, Rice Koji, Distilled Alcohol, Water
- **Type Of Rice** Yamadanishiki sake rice from Hyogo
- **Milling Rate** 38%
- **ABV** 17%
- **Volume** 300 ML
- **Pack Size** 12
- **Case Weight** 6.92 KG
- **Pallet Specification** 19 X 8
- **UPC** 080368 78103<sup>2</sup>
- **SCC** 100 80368 78103 9

**Serving recommendation** - Serve chilled in a wine or sake glass.

#### Tasting note

**Nose** - Elegant, lightly honeyed notes and hints of white lily.

**Palate** - This floral fruity sake has delicate flavors of white flowers and pear with a subtle hint of anise followed by a lemony dry finish.

**Food pairing** - Vinaigrette, lamb, duck, spices such as anise and cardamom. Oysters and other fresh seafood. Marinated salmon with fresh seasonal salad. Variety of sushi and sashimi.

#### Producer summary

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#### JAPAN



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# AKASHI-TAI

## JUNMAI DAIGINJO GENSHU

### JAPANESE SAKE - 300ML

明石鯛 純米大吟醸原酒

#### Product information

Akashi-Tai Junmai Daiginjo Genshu is a floral and fruity sake full, broad palate and a hint of minerality. A full-bodied sake with elegant and aromatic aromas.

• Ingredients	Rice, Rice Koji, Water
• Type Of Rice	Yamadanishiki sake rice from Hyogo
• Milling Rate	38%
• ABV	16%
• Volume	300 ML
• Pack Size	12
• Case Weight	6.92 KG
• Pallet Specification	19 X 8
• UPC	080368 75102 <sup>8</sup>
• SCC	100 80368 75102 5

**Serving recommendation** - Serve chilled in a wine or sake glass.

#### Tasting note

**Nose** - Well pronounced nose with melon, lemon, bitter orange, green grass and sage.

**Palate** - Superb balance of lemon and bitter orange flavors with a long lasting finish.

**Food pairing** - Tuna tartare with chili, ginger and sesame, marinated octopus and calamari salad. Sea bream and white fish pan fried dishes. Pork medallion with cream truffle sauce.

#### Producer summary

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#### JAPAN



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**AKASHI-TAI**  
JUNMAI DAIGINJO  
GENSHU  
JAPANESE SAKE

A full-bodied sake with fruity, floral aromas. This medium dry sake is well balanced with hints of lemon and bitter orange. A good match for fish, lightly spiced dishes and salads.

DRY SWEET

Rice Varietal: 100% Yamadanishiki from Hyogo.

Rice Milling Rate: 38%

Served chilled.  
Avoid sunlight & store in a dry, cool place.  
Once opened consume within two weeks.

**AKASHI SAKE BREWERY**

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PRODUCT OF JAPAN

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300ML 16% ALC./VOL.

# AKASHI-TAI

## P.O.S. ITEMS

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**AKASHI-TAI**  
SAKE FLASK 125ml

- Dimensions: 13.3cm x 5.8cm
- Minimum order quantity: 6
- Product code: POSAKA006



**AKASHI-TAI**  
SAKE FLASK 300ml

- Dimensions: 16.5cm x 8cm
- Minimum order quantity: 6
- Product code: POSAKA007



**AKASHI-TAI**  
SAKE CUP

- Dimensions: 4.5cm x 5cm
- Minimum order quantity: 12
- Product code: POSAKA005



**AKASHI-TAI**  
WOODEN MASU CUP

- Dimensions: 5cm x 8.5cm x 8.5cm
- Minimum order quantity: 5
- Product code: POSAKA008



**AKASHI-TAI**  
POTTERY SAKE  
WARMER/COOLER

- Dimensions: 18cm x 16cm
- Minimum order quantity: 6
- Product code: POSAKA022



**AKASHI-TAI**  
POTTERY SAKE CUP

- Dimensions: 5cm x 4.5cm
- Minimum order quantity: 12
- Product code: POSAKA015



**AKASHI-TAI**  
SAKE GLASS 115ml

- Dimensions: 10cm x 5.6cm
- Minimum order quantity: 6
- Product code: POSAKA004



**AKASHI-TAI**  
APRON

- Minimum order quantity: 1
- Product code: POSAKA011

All items available to order through Barlines: <http://barlines.co.uk/>



# AKASHI-TAI

## PACK & PALLET SPECIFICATION

product name	alc/vol	pack size		bottle size cm		bottle ean13	full weight	bottle unit materials/gramme				
	%	qty	cl	h	w	EAN / UPC	kg	glass	wood	metal	plastic	paper
商品名	アルコール度	1箱		ボトル自体のサイズcm		JAN番号 (ボトルのコード)	1ボトル重量	商品に使われている材料 (廃棄用情報) g				
	%	本数	cl	h高さ	w幅	EAN / UPC	kg	ガラス (空ボトル)	木、コルク	メタル (蓋など)	プラスチック部分*	紙部分 (ラベル)
<b>AKASHI-TAI SAKE</b>												
Tokubetsu Honjozo Sake Akashi-Tai 15% 6x72cl	15.0%	6	72	29.2	7.9	4970860214014	1.29	565	0	2	0	2
Tokubetsu Honjozo Sake Akashi-Tai 15% 12x30cl	15.0%	12	30	21.5	6.1	4970860214106	0.55	240	0	2	0	2
Tokubetsu Honjozo Genshu Sake Akashi-Tai 19% 6x72cl	19.0%	6	72	29.2	7.9	4970860215004	1.29	565	0	2	0	2
Tokubetsu Honjozo Genshu Sake Akashi-Tai 19% 12x30cl	19.0%	12	30	21.5	6.1	4970860215103	0.55	240	0	2	0	2
Daiginjo Genshu Sake Akashi-Tai 17% 6x72cl	17.0%	6	72	29.2	7.9	4970860778004	1.29	565	0	2	0	2
Daiginjo Genshu Sake Akashi-Tai 17% 12x30cl	17.0%	12	30	21.5	6.1	4970860778103	0.55	240	0	2	0	2
Junmai Daiginjo Genshu Sake Akashi-Tai 17% 6x72cl	16.0%	6	72	29.2	7.9	4970860775003	1.29	565	0	2	0	2
Junmai Daiginjo Sake Genshu Akashi-Tai 17% 12x30cl	16.0%	12	30	21.5	6.1	4970860775102	0.55	240	0	2	0	2
Tokubetsu Junmai Sake Akashi-Tai 15% 6x72cl	15.0%	6	72	29.2	7.9	4970860225003	1.29	565	0	2	0	2
Tokubetsu Junmai Sake Akashi-Tai 15% 12x30cl	15.0%	12	30	21.5	6.1	4970860225102	0.55	240	0	2	0	2
Ginjo Umeshu Akashi-Tai 14% 6x50cl	14.0%	6	50	22.1	7.9	4970860797005	0.88	354	0	2	0	2
Ginjo Umeshu Akashi-Tai 14% 12x30cl	14.0%	12	30	21.5	6.1	4970860797104	0.55	240	0	2	0	2

product name	gift box	carton size cm			carton/REF.	full weight	carton weight	Pallet Spec		Pallet Spec		
		l	w	h	EAN / ITF	case kg	gramme	Cs per Layer	No. Layers	cs per pallet	btl per pallet	
商品名	ギフトボックス (化粧箱)	外箱のサイズcm			ITF(外箱の番号)	箱入り総重量	箱の空の重さ	パレット搭載		パレット搭載		
	有無	l縦	w横	高さh	ITF番号	case kg	gramme	ケース数 (一段)	何段	1パレット 総ケース数	1パレット 総ボトル数	
<b>AKASHI-TAI SAKE</b>												
Tokubetsu Honjozo Sake Akashi-Tai 15% 6x72cl	none	26.5	18.1	31.5	14970860214011	8.08	340	23	6	138	828	
Tokubetsu Honjozo Sake Akashi-Tai 15% 12x30cl	none	27.1	20.5	23.5	14970860214103	6.92	300	19	8	152	1824	
Tokubetsu Honjozo Genshu Sake Akashi-Tai 19% 6x72cl	none	26.5	18.1	31.5	14970860215001	8.08	340	23	6	138	828	
Tokubetsu Honjozo Genshu Sake Akashi-Tai 19% 12x30cl	none	27.1	20.5	23.5	14970860215100	6.92	300	19	8	152	1824	
Daiginjo Genshu Sake Akashi-Tai 17% 6x72cl	none	26.5	18.1	31.5	14970860778001	8.08	340	23	6	138	828	
Daiginjo Genshu Sake Akashi-Tai 17% 12x30cl	none	27.1	20.5	23.5	14970860778100	6.92	300	19	8	152	1824	
Junmai Daiginjo Genshu Sake Akashi-Tai 17% 6x72cl	none	26.5	18.1	31.5	14970860775000	8.08	340	23	6	138	828	
Junmai Daiginjo Sake Genshu Akashi-Tai 17% 12x30cl	none	27.1	20.5	23.5	14970860775109	6.92	300	19	8	152	1824	
Tokubetsu Junmai Sake Akashi-Tai 15% 6x72cl	none	26.5	18.1	31.5	14970860225000	8.08	340	23	6	138	828	
Tokubetsu Junmai Sake Akashi-Tai 15% 12x30cl	none	27.1	20.5	23.5	14970860225109	6.92	300	19	8	152	1824	
Ginjo Umeshu Akashi-Tai 14% 6x50cl	none	25.5	18.0	24.0	14970860797002	5.60	270	23	8	184	1104	
Ginjo Umeshu Akashi-Tai 14% 12x30cl	none	27.1	20.5	23.5	14970860797101	6.92	300	19	8	152	1824	