

SAKE

2019/9/6

	Name	Label	Breast	Bottle	Brewed year	Adjusted Watered	Shubo Yeast	Rice	Seimai	Alcohol	Nihonshudo	Acidity	Content	Notes
1	Hurrah !! Pure sake (Josen)				Aged for 2~3 years	Adjusted Watered	Sokujo K7	"Yamada- nishiki" Tottori	80-82	15.0 ~15.9	+8 ~ +15	1.5 ~3.5	1800 180	Deep and atrong flavor comong from Koji made carefully and steady fermentation.
2	Tempou Junmai Ginjo					Adjusted Watered	Sokujo K7	"Yamada- nishiki" Tottori	50-60	16.0 ~16.9	+5 ~ +13	1.5 ~2.5	720	Ginjo of Umami type. Good for Okan. Without fruity smell.
3	JigenoSake Umaigana Rich flavor				Aged for 2~3 years	Genshu Not adjusted with water	Sokujo K7	"Tama- sakaie" Tottori	60	18.0 ~18.9	+5 ~ +13	1.5 ~2.0	1800 720	Smooth, easy and deep flavor
4	JigenoSake Umaigana Light flavor				Aged for 2~3 years	Adjusted Watered	Sokujo K7	"Tama- sakaie" Tottori	60	14.0 ~14.9	+5 ~ +12	1.5 ~1.8	1800 720	Smooth, easy and light flavor
5	Hurrah !! Dry Aged Genshu					Genshu	Sokujo K7	"Yamada- nishiki" Tottori	80-82	20 ~21	+10 ~ 20	1.8 ~2.7	720 180	Genshu of "Hurrah !! Pure sake". Well matured umami and plenty of body.
6	Hurrah !! Aged Nigori Genshu					Genshu * Nigori	Sokujo K7	"Yamada- nishiki" Tottori	80-82	18 ~21	+8 ~ 20	1.8 ~2.7	1800 720	Genshu and Nigori of "Hurrah !! Pure sale".
7	Hurrah !! Toku-jyun Awayamada 2009				2009	Adjusted Watered	Sokujo K7	"Yamada- nishiki" Tokushima	60	15.0 ~15.9	+12.5	1.6	1800 720	Strength and elegance with long-term ripening
8	Hurrah !! Toku-jyun Awayamada 2010				2010	Adjusted Watered	Sokujo K7	"Yamada- nishiki" Tokushima	80	15.0 ~15.9	+10.5	1.3	1800 720	Strength and elegance with long-term ripening.. Swelling of taste is a little stronger than 2009's.
9	Hurrah !! Toku-jyun Awayamada 2012				2012	Adjusted Watered	Kimoto Natura l	"Yamada- nishiki" Tokushima	60	15.0 ~15.9	+7.5	2.3	1800 720	This is made by Kimoto method, but a little mild than the series of "Umetsu no kimoto".

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10	Umetsu no Kimoto Yamada 50				2015	Genshu	Kimoto Natural	"Yamada-nishiki" Tottori	50	21.1	+20	2.5	1800 720	Rice grower: Tetsushi Yamamoto
11	Umetsu no Kimoto Yamada 60				2016 2017	Genshu	Kimoto Natural	"Yamada-nishiki" Tottori	60	19.5	+5	2.5	1800 720	Rice grower: Tetsushi Yamamoto
12	Umetsu no Kimoto Yamada 80				2015	Genshu	Kimoto Natural	"Yamada-nishiki" Tottori	80	21.2	+17	2.1	1800 720	Rice grower: Tanaka farm
13	Yama Kimoto 60				2014 2015	Adjusted Watered	Kimoto Natural	"Yamada-nishiki" Tottori	60	14.9	+2	1.9	1800 720	Rice grower: Tetsushi Yamamoto
14	Yama Kimoto 80				2015	Adjusted Watered	Kimoto Natural	"Yamada-nishiki" Tottori	80	14.9	+14	1.4	1800 720	Rice grower: Tanaka farm











15	Umetsu no Kimoto Tamasakae 60				2015	Genshu	Kimoto Natural	"Tama-sakae" Tottori	60	20.4	+6	2.7	1800 720	Sake for beginners of "Umetsu no Kimoto" Rice grower : Takeki Hioki
16	Umetsu no Kimoto Tamasakae 80				2015	Genshu	Kimoto Natural	"Tama-sakae" Tottori	80	21.3	+14	2.5	1800 720	Sake for beginners of "Umetsu no Kimoto" Rice grower : Takeki Hioki
17	Tama Kimoto 60				2015	Adjusted Watered	Kimoto Natural	"Tama-sakae" Tottori	60	14.9	+5	2.0	1800 720	Sake for beginners of "Umetsu no Kimoto" Rice grower : Takeki Hioki
18	Tama Kimoto 80				2015	Adjusted Watered	Kimoto Natural	"Tama-sakae" Tottori	80	14.9	+11	2.5	1800 720	Sake for beginners of "Umetsu no Kimoto" Rice grower : Takeki Hioki

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19	Yamna Kimoto shiro 80				2015	Adjusted Watered * Nigori	Kimoto Natura I	"Yamada-nishiki" Tottori	80	14.5	+14		1800	Cloudey sake for Okan Rice grower: Tanaka farm
20	Zaru Yamada 60				2016	Genshu * Nigori	Kimoto Natura I	"Yamada-nishiki" Tottori	80	21.5	+20	3.0	1800 720	Drink by Okan, Adding sparkling water,... Rice grower: Tetsushi Yamamoto
21	Zaru Tama 60				2017	Genshu * Nigori	Kimoto Natura I	"Tama-sakae" Tottori	60	21.2	+17	3.3	1800 720	Drink by Okan, Adding sparkling water,... Rice grower: Takeki Hioki
22	Zaru Tama 80				2016	Genshu * Nigori	Kimoto Natura I	"Tama-sakae" Tottori	80	21.2	+24	2.5	1800 720	Drink by Okan, Adding sparkling water,... Rice grower: Takeki Hioki

23	Umetsu no Kimoto made by non-chemical rice				2014	Genshu	Kimoto Natura I	"Yamada-nishiki" Tottori by Mr.Hioki	92	17.8	+6	2.5	1800 720	Grown by Kimura method agricultural methods.(non-chemical non-fertilizer) Rice grower : Takeki Hioki
24	Umetsu no Kimoto made by non-chemical rice				2015	Genshu	Kimoto Natura I	"Yamada-nishiki" Tottori by Mr.Hioki	麴96.5 掛98.5	19.7	+11	2.5	1800 720	Grown by Kimura method agricultural methods.(non-chemical non-fertilizer) Rice grower : Takeki Hioki
25	Umetsu no Kimoto made by non-chemical rice				2016	Genshu	Kimoto Natura I	"Yamada-nishiki" Tottori by Mr.Hioki	麴100 掛98	20.0	+15	3.5	1800 720	Grown by Kimura method agricultural methods.(non-chemical non-fertilizer) Rice grower : Takeki Hioki * Koji is made with brown rice

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26	Long Aged Sake Sachi		一九九八		1998	Genshu	Sokujo K9	"Tama-sakae" Tottori	60	16.5	-10	1.9	1800 720	Brewed in 1998. Sweet and smooth.
27	Kijo shu JoJo		一九九一		1991	Genshu	Sokujo K7,9	Tottori	50	16.3	-38		1800 720	Generally, the ingredients of sake are rice and water. "JoJo" is made with rice, water and sake.
28	Sake Cup Yoitoko-tottori (Hurrah !! Pure sake)				Cup	Adjusted Watered	Sokujo K7	"Yamada-nishiki" Tottori	80-82	15.0 ~15.9	+10 ~20	1.8 ~2.7	180	
29	Umechan Sake for fruits liquor					Genshu	Sokujo K7	"Yamada-nishiki" Tottori	80-82	20.0 ~21.9	+10 ~20	1.8 ~2.7	1800	Sake for making fruits liquor. You can make liquors with fruits, Ume, plum, apricot, blue berry... Able to drink it's original.
30	Seasonal limited Just squeezed Nigori genshu				2018	Genshu	Sokujo K7	"Yamada-nishiki" Tottori	80-82	20.0 ~21.9	+10 ~20	1.8 ~2.7	1800 720	The taste of new sake which have been just squeezed and non-pasteurized. Seasonal limited item from autumn to spring

Genshu

not diluted, not watered. Generally, sake is diluted with water for adjusting the flavor and alcohol content just before bottling.

Seimai buai

Ratio indicating the quantity of polished rice gained from a given quantity of brown rice (nowadays usually expressed as a percent)

Okan

warmed sake. The traditional style of sake is suitable to drink at warmed.

Shubo

The first starter stage of sake brewing process. There are two typical methods of shubo, sokujo and Kimoto.

Nigori

Nigori fine grain of rice is contained