

Monthly Special 日本酒

"Monthly Special 日本酒" features Jizake (local brews) from all over Japan. This month, we introduce sake which was crowned the year's champion at the largest international competition.



International Wine Challenge (IWC)

is accepted as the world's meticulously judged wine competition established in London. The *Champion Sake* award since 2007 is presented for the finest Japanese Sake of the year.



2017 IWC Champion SAKE

南部美人 特別純米

Nanbu Bijin Tokubetsu Junmai

720ml HK\$420

The signature sake of *Nanbu Bijin*. Mainly made from “吟乙女 *Ginotome*” rice cultivated in Iwate prefecture, it displays a balanced fruitiness and rice umami. The finish is clean and clear, makes it versatile for food pairing.

南部美人 *Nanbu Bijin*, 岩手 *Iwate*

南部美人 *Nanbu Bijin* made by 南部杜氏 *Nanbu Toji* who is one of the top tree group of sake brewers in Japan. They challenge to introduce their sake globally, involved in establishment of The Japanese Sake Export Association. In 2013, they took the qualification of Kosher.



2018 IWC Champion SAKE

奥の松 あだたら吟醸

Okunomatsu Adatara Ginjo

720ml HK\$300

Full and lively aroma with a smooth finish. A ginjo sake with good value and wonderful for evening sipping. Goes well with grilled food and skewer. It won gold medals at The U.S. National Sake Appraisal and Monde Selection, too.

奥の松酒造 *Okunomatsu Sake Brewery*, 福島 *Fukushima*

奥の松 *Okunomatsu* has more than 300 years history. While inheriting the traditional brewing method, they also use a crown cap so that bottle can bear the inner pressure caused by pasteurizer, which helps to keep the original flavor and aroma in bottle.

