



from the house of
GEKKEIKAN
the world's finest sake



Prefecture: Kyoto, Japan
Region: Fushimi

JUNMAI
DAIGINJO-SHU



Horin

Rice: Yamada Nishiki and Gohyakumangoku, 50% milled
SMV: +2
ABV: 16.7% (720ml), 15.5% (300ml)

Style: Small batch microbrew, with limited production, slowly fermented at low temperatures for a refined flavor.

Tasting Notes: Mild, fruity aroma with delicate notes of over-ripe cantaloupe and honeysuckle. Well-balanced and exceptionally smooth with a long, clean finish.

Food Pairing Suggestions: Lighter style foods, glazed pork, fresh fruit, salads and lobster.

SPECIALTY
JUNMAI-SHU



Zipang Sparkling

Rice: 30% milled
SMV: -14
ABV: 7% (250ml)

Style: Naturally fermented in closed tanks to create a lightly carbonated sake with good acidity.

Tasting Notes: Lively and bright with hints of tropical fruits, a medium-body and a refreshingly light finish.

Food Pairing Suggestions: Pairs well with a wide array of light appetizers or can be enjoyed simply as an aperitif.



Nigori

Rice: 30% milled
SMV: -30
ABV: 10% (300ml)

Style: By definition Nigori means "cloudy" as it has been coarsely filtered. Thick and creamy, it has a textured milk-like appearance and is characteristically sweet.

Tasting Notes: Creamy, medium-bodied and sweet, with hints of tropical fruit, and a long finish.

Food Pairing Suggestions: Fresh fruit salad, lightly sweetened deserts. Rich flavored meats and spicy dishes.



Cap Ace

Rice: 30% milled
SMV: +2
ABV: 15.6% (180ml)

Style: Sake to go! Single serving of sake complete with drinking cup.

Tasting Notes: Medium-bodied, mild flavor.

Food Pairing Suggestions: Enjoy warm or cold with sushi, sashimi, salads and noodle dishes.

JUNMAI-SHU



Gold

Rice: 30% milled
SMV: +2
ABV: 16.7% (720ml)

Style: Full-bodied blend, refined.

Tasting Notes: Mild aroma, with a full-bodied flavor.

Food Pairing Suggestions: Enjoy with rich, flavorful food and red meat dishes.



Deluxe

Rice: 30% milled
SMV: +2
ABV: 16.7% (1.8L)

Style: Full-bodied with a good balance of aroma and flavor.

Tasting Notes: Full-bodied blend.

Food Pairing Suggestions: Enjoy chilled or at room temperature with rich, full flavor foods, red meat and poultry dishes.

PLUM WINE



Gekkeikan Plum

Plums: Wakayama Orchard, Japan
ABV: 13% (750ml and 1.5L)

Style: Tender and succulent ume plums are hand-picked at the moment of perfect ripeness. In an age-old tradition, they are fermented and then aged for 3 years.

Tasting Notes: Hints of apple and pear and a full plum nectar. Rich and full-bodied taste with a long, smooth finish.

Food Pairing Suggestions: Its subtly sweet flavor enhances fresh fruit salads, sorbet and chocolate desserts, lightly spiced food, or chilled as an aperitif or dessert wine.

Sake Meter Value (SMV)

