

# AUSTRALIAN SAKE FESTIVAL

2024

Event Guide

Melbourne

A Celebration of Sake, Food & Culture of Japan



RE-ENTRY & EXIT

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EXIT

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TABLE AREA



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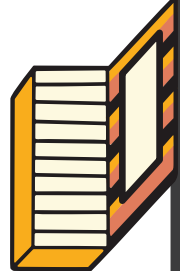
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STAGE & AV

EXIT

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- B35. Ausake
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- F3. Mamé Cocoa & Kori Ice Cream
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## PRODUCTS

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- P2. The Zen Concept
- P3. Marumo Takagi Co., Ltd.
- P4. Hashitou-Honten
- P5. Toge Studio
- P7. Merchandise

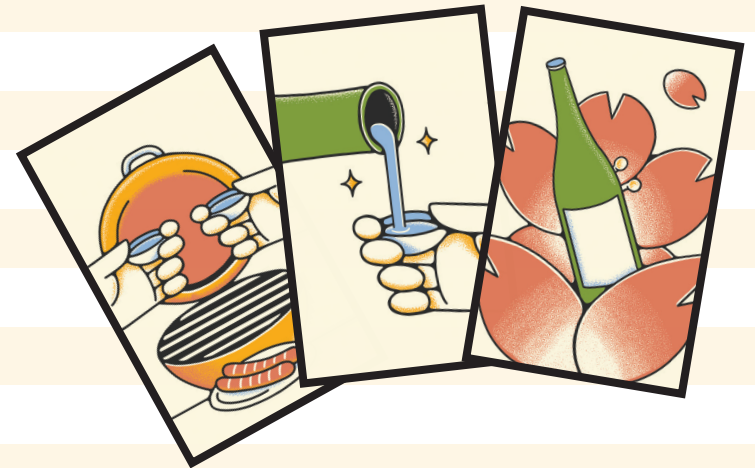
# Stage Timetable

## Saturday 20 July

<b>10:00</b>	1st Session Start
<b>11:00</b>	Opening MC
<b>11:10</b>	Welcome to country speech + Didgeridoo performance
<b>11:20</b>	Guest speech
<b>11:40</b>	Kagami-Biraki Ceremony
<b>12:00</b>	Wadaiko Rindo (20 min)
<b>12:30</b>	Hananingen show (20 min)
<b>13:00</b>	Sake seminar (30 min)
<b>14:00</b>	1st Session Last Drinks
<b>14:30</b>	1st Session Finish
<b>15:30</b>	2nd Session Start
<b>16:30</b>	Opening MC
<b>16:40</b>	Wadaiko Rindo (20 min)
<b>17:10</b>	Sake seminar (30 min)
<b>17:50</b>	Special guest (60 min)
<b>19:30</b>	2nd Session Last Drinks
<b>20:00</b>	2nd Session Finish

## Sunday 21 July

<b>14:00</b>	4th Session Start
<b>15:00</b>	Opening MC
<b>15:10</b>	Kagami-Biraki Ceremony
<b>15:20</b>	Wadaiko Rindo (20 min)
<b>15:50</b>	Hananingen show (20 min)
<b>16:20</b>	Sake seminar (30 min)
<b>16:50</b>	MC
<b>17:00</b>	Band - Nana Koizumi (30 min)
<b>17:30</b>	Raffle winner announcement
<b>18:00</b>	4th Session Last Drinks
<b>18:30</b>	4th Session Finish



# Entertainment

## SIMONE MAYNARD Sake Seminar

Simone is based in Melbourne. She has been traveling to various locations in Japan since 2003 and spent the best part of 2007 living in Osaka. Her interest in, and passion for, sake has evolved from a very early fascination with Japanese culture, and over 20 years experience in the food and beverage industry, (with a focus on sake for the decade). Her mission is to share sake stories along with the joy of sake and help promote this unique and delicious beverage, and its rich history, in Australia and beyond.

- Independent sake consultant, promoter and educator
- Awarded the honorary title of Sake Samurai in 2022
- Founder/Host: Taste with the Toji project (since 2020)
- Sake Podcast host on TWTT
- \* Completed WSET Sake Level 3, 2017
- \* Completed John Gauntner's Sake Professional Course in Tokyo, 2018
- \* Completed John Gauntner's Advanced Sake Professional Course in Tokyo, 2019
- \* Selected Finalist at Sake Sommelier Awards, Kuala Lumpur, Malaysia, 2019"

## HANANINGEN Artist

Hananingen, a Japanese floral arrangement technique, has reached Australia with a florist YUKA KONNO becoming the first person to open a studio in Sydney, Australia in 2019 dedicated to the unique floral style. Yuka has won numerous honors, most recently "THE BEST STUDIO FLORIST" at the Sydney Markets Fresh Award. Hananingen, which translates to "flower human" in Japanese, is a style of arranging fresh flowers on people's heads and bodies. It is a new form of ARTWORK that fuses flowers and people. She started this business with the hope that wearing flowers would bring out the beauty of a person and from that experience, people would love themselves, love flowers more, and the cycle of happiness would grow. Yuka would like to stand at the origin of life and convey the beauty and fragility of life, as well as the splendor of living on earth, through her work. Making one person happy does not make one person happy. When one person smiles, the chain of smiles continues over and over again. Increasing the smiles of people close to us is the first step towards smiles all over the world. Through HANANINGEN ART, she would like to sow the seeds from her own hands.

## WADAIKORINDO Artist

A Japanese drumming team, based in Melbourne, was established in 1996. Wadaiko Rindo is renowned for their energetic and dynamic drumming performances. Their performances are spectacular visual displays of stamina, strength and humour, with the vibrations produced on stage energising the whole audience. Over the last 30 years, Wadaiko Rindo have not only entertained Australian audiences, but they have also represented their unique blend of Australian and Japanese drumming further afield to countries like Fiji, Tonga, Singapore, China, Japan and New Caledonia. Along with hundreds of local and interstate festival appearances, corporate events and public performances. They passionately share their love of Japanese drumming and hope that you, too, will be touched by the energy of these traditional instruments.

## NANA KOIZUMI Artist

Nana Koizumi (Trumpeter, Singer) - Nana Koizumi, based in Nara Prefecture, Japan, is a trumpeter, vocalist, composer, educator, graphic designer, and the appointed tourism ambassador of Nara, Kashihara City. At the forefront of jazz trumpeter/vocalists in Japan, Nana Koizumi's innate ability to deliver breathtaking performances in any musical genre continues to uplift her audiences with her beautiful tone and captivating voice. In November of 2022, she finished 1st Runner-Up in the annual Okazaki Jazz Vocal Contest. From November 2022, she moved to Australia where she continues to perform and share cultural exchanges with local musicians. On an International Jazz Day 2023 event, she performed at Butchers Brew Bar and Lazybones Lounge, some of Sydney's most famous venues and welcomed a full house on both days. In addition, she was featured in an interview by SBS Japanese, the national multilingual, multicultural news organization in Australia, Melbourne. She has currently relocated from Sydney to Melbourne where she continues to perform pursue her musical career.



## B1 JQWS

At JQWS, we take immense pride in our role as a distinguished importer of artisan spirits, offering an exquisite selection that delights the senses. From the refined complexity of world-class whiskies to the delicate allure of Japanese sake and beyond, our collection embodies the pinnacle of craftsmanship and quality.

Importer:

JAPANESE QUALITY WHISKY  
SOCIETY PTY LTD

Products:

1. Keigetsu Nigori Junmai Daiginjo 50
2. Senjo Deer Tokubetsu Junmai
3. Senjo Full Moon Junmai Daiginjo
4. Kabosu Citrus Umeshu
5. Keigetsu Yuzusake



www.jqws.com.au



## B3 Minato51 Kinoene

Over 300 years ago, linuma Honke began producing sake in the Genroku era (1688-1703) in Shisui-machi, Chiba Prefecture. This brewery uses water from their wells on the premises, and uses a unique rice polishing technique called "Henpei seimai / Flat rice polishing" which only some sake breweries use. It produces high-quality sake and brings out the beautiful, soft flavour of the sake.

Importer:

MINATO51 Pty Ltd

Products:

1. Kinoene Junmai Ginjo "Hanayaka"
2. Kinoene Junmai Daiginjo Yamada-nishiki 50
3. Junmai Ginjo Namazake Kinoene Apple
4. Nihonshu Jikomi "Yuagari" Yuzushu
5. Nihonshu Jikomi Umeshu "Umekichi"



www.minato51.com



## B2 Kikunotsukasa Sake Brewery

Kikunotsukasa Sake Brewery Co., Ltd. was founded in 1772 and is the oldest sake brewery in Iwate Prefecture. At our brewery, we use underground water from Mt. Iwate and sake rice from Iwate, such as "Yuinoka," "Ginginga," and "Ginotome," for over 90% of the raw materials for sake brewing. It is gorgeous, with a good balance of sweetness, sourness, bitterness, and astringency.

Representative brand name:

Kikunotsukasa Shinboshi

Products:

1. Kikunotsukasa Shinboshi
2. Junmai Daiginjo Tezukur Shichifukujin
3. Junmai Daiginjo Shichifukujin 38
4. Junmai Super Dry Shichifukujin



www.kikunotsukasa.jp



## B4 Takada Orchard and Éclendeur

Delivering Japan's finest to the world. We specialise in top-quality plum wines, sake, and food products. Our highlight for the festival is a 10-year aged plum wine, crafted by dedicated organic farmers. This exquisite wine offers a remarkable aroma and taste, a testament to a decade of patience and mastery. Experience the tradition and quality with Éclendeur at the festival.

Representative brand name:

Takada's Umeshu Plum Wine  
2014 Vintage

Products:

1. Kasho Finest Yamada-nishiki Daiginjo
2. Old Yoyoizumi 3 Years Matured Old Sake
3. Takada's Umeshu -Plum Wine 2014
4. Ume no Izumi -Plum Sake
5. Liquor-derived Supplement Ingredients



yuyakondo@showaseisakusho.com



## B5 Nomu Saketen

Under the name of Fuji no Sake, Nomu Saketen is introducing high-quality sake from the Shizuoka region, known as the "Kingdom of Ginjo," showcasing 9 Shuzo (sake breweries) and 1 Chozou-jo (aged sake producer). Shizuoka produces sake that is typically low in acidity, clean and rounded, with a mild fragrance and noticeable umami.

Importer:

Nomu Sake Pty Ltd

Products:

1. Eikun Aiyama Yamahai Junmai
2. Kaiun Tokubetsu Junmai
3. Shussejo Junmai Ginjo
4. Shidaizumi Radio Masamune Kimoto Junmai Ginjo
5. Haginishiki Kimoto Junmai Daiginjo



www.nomusake.com.au



## B7 Nagano Craft Sake

One of Japan's leading sake producers.

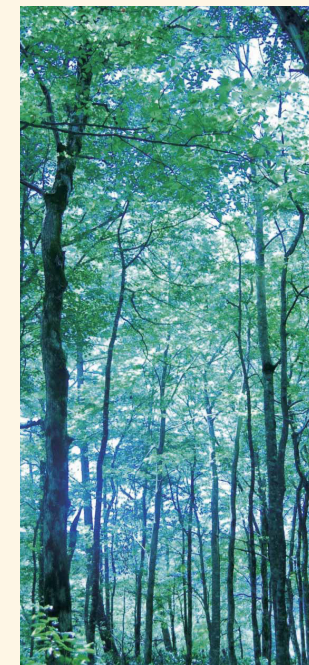
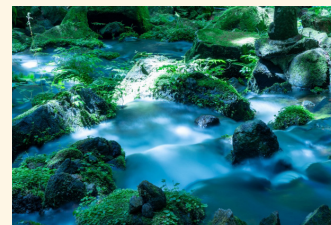
We offer selected craft sake from Nagano.

Companies:

1. Endo Brewery Inc.
2. Ichinoya Co.,Ltd.
3. Naganomeijo Co.,Ltd.
4. Nanawarai Brewing Co.,Ltd
5. Kurosawa Sake Brewery Co.,Ltd.
6. Suginomori Brewery Inc.
7. Kadoguchi Shuzo Co.,Ltd
8. Daisekkei Sake Brewing Co.,Ltd.
9. Tsuchiya Brewery Co.,Ltd.
10. Matsubaya-honten Co.Ltd



CST@clara.jp



## B6 Utsunomiya Shuzo

Crafted with the underground water from the crystal-clear Kinugawa River, Shikisakura offers a rich aroma, gentle palate, sharpness, and subtle sweetness.

Our motto: "Even in a small cup of sake, if the brewer's heart is poured into it, the taste is boundless".

Representative brand name:

Shikisakura

Products:

1. Shikisakura Manyohiziri
2. Shikisakura Junmai Daiginjo
3. Shikisakura Kaho
4. Shikisakura Junmai Ginjo Arushiroi
5. Shikisakura Tochiginohoshi Junmai



www.shikisakura.co.jp



## B8 Yoiyoi / Kawabu Brewery

YoiYoi here to offer you an authentic taste of Japan through our unique and delicious sake.

Joined by Kawabu Brewery artisans, whose sake "Hokosugi" received the 2023 Platinum Sake Awards, we will introduce you to Japanese culture through sake crafted with heart and soul.

Importer:

YoiYoi

JFC AUSTRALIA CO PTY LTD

Representative brand name:

Kawabu Shiki

Products:

1. Hokosugi
2. Shiki
3. Rairaku Betcho
4. Matta
5. Prince Nagaya



www.yoiyoisake.com





## B9 Miyazakihonten

The brewery began its history with Kasutori Shochu, a shochu made from sake lees, and Mirin (seasoning liquor). Now the seventh in descent, Miyazaki Honten has grown into a widely recognised brand, not only limited to sake brewing. It is our mission to spread great sake to the world from our local Yokkaichi.

Importer:

**JFC AUSTRALIA CO PTY LTD**

Representative brand name:

**Miyanoyuki**

Products:

1. Miyanoyuki Daiginjo
2. Miyanoyuki Junmai Ginjo
3. Miyanoyuki "Yamahai Jikomi" Tokubetsu Junmai
4. Kinmiya Shochu 25%
5. Kinmiya Shochu 20%



[www.miyanoyuki.co.jp/eng](http://www.miyanoyuki.co.jp/eng)



## B11 Hakushika

The Hakushika brand represents good taste, quality, and a sense of tradition. As the leading sake brewer in Nishinomiya, famed throughout Japan for its "miyamizu" water, reputed to be the best for making sake, we are dedicated to producing the finest.

Importer:

**JFC AUSTRALIA CO PTY LTD**

Representative brand name:

**Hakushika**

Products:

1. Hakushika Chokara Junmai
2. Hakushika Junmai Ginjo
3. Hakushika Junmai Namachozo
4. Hakushika Hanakohaku Plum
5. Hakushika Hanakohaku Yuzu & Hyuganatsu



[www.hakushika.co.jp](http://www.hakushika.co.jp)



## B10 Satsuma Shuzo Distillery

Satsuma Shuzo is a shochu distillery in Kagoshima, situated at the southern tip of mainland Japan. All products are produced in southern Kagoshima by using selected high-quality ingredients. Our sweet potato shochu brands, "Shiranami" and "Kannoko," are loved worldwide. Please enjoy our uncompromising tastes.

Importer:

**JFC AUSTRALIA CO PTY LTD**

Representative brand name:

**Shiranami**

Products:

1. Kura-Ume (Plum Wine)
2. Satsuma Shiranami (Sweet Potato Shochu)
3. Kannoko (Barley Shochu)
4. Satsuma Shiranami 12%
5. Kuro Shiranami 12%



[www.satsuma.co.jp](http://www.satsuma.co.jp)



## B12 Hakuba Nishiki

Indulge in the essence of Omachi, nestled in the serene Nagano, embraced by the majestic Mt. Northern Alps at an altitude of approximately 700 m. Savour the culmination of our craft, where locally cultivated rice meets pristine mountain water. With every sip, immerse yourself in the purity of our surroundings, feeling the harmony of nature and our heartfelt dedication embodied within.

Importer:

**JFC AUSTRALIA CO PTY LTD**

Representative brand name:

**Hakuba Nishiki**

Products:

1. Hakuba Nishiki Kinmon Junmai Daiginjo
2. Hakuba Nishiki Junmai Sake



[hakubanishiki.co.jp](http://hakubanishiki.co.jp)



## B13 Chiyomusubi Sake Brewery

Established in 1865, the meaning of "Chiyomusubi" embodies the timeless connection with people.

Nestled amidst the breathtaking nature of Tottori Prefecture, we aspire for people worldwide to discover joy through sake crafted from safe and dependable ingredients.

Importer:

JFC AUSTRALIA CO PTY LTD

Representative brand name:

Chiyomusubi

Products:

1. Chiyomusubi Junmai Daiginjo Goriki 50
2. Chiyomusubi Junmai Ginjo Goriki 60
3. Chiyomusubi Junmai Yamada-nisiki 50
4. Chiyomusubi Junmai
5. Chiyomusubi Ultra Yuzu



www.chiyomusubi.co.jp



## B15 Rikyu Gura Co., Ltd.

Founded in 1899, it is located in Sakai City between Kansai International Airport and Osaka City. We use Yamada Nishiki rice from Hyogo Prefecture and the spring water of Osaka Prefecture. It is a high-value sake with a specific name that is handcrafted in small batches. We also won several awards such as the IWC Silver Award for two consecutive years in 2021 and 2022.

Representative brand name:

Myo-Cha Matcha Liqueur

Products:

1. Mozu Junmai Ginjo
2. Myo-Cha Matcha Liqueur
3. Wagyū Sanka Sparkling Liqueur



rikyugura.jp



## B14 Ippin Sake / Matcha Matcha

Founded in 1790, Yoshikubo Brewing boasts a history of over 200 years in sake brewing. Instead of solely relying on the brewers' experience and intuition, we also utilise data as a basis to make sake. Our flagship product, "IPPIN", epitomises Ibaraki Prefecture and has won numerous gold awards in competitions. "IPPIN Junmai Daiginjo" is brewed from rice and rice malts.

Importer:

Grow Green Tea Company

Pty Ltd

Representative brand name:

Ippin Junmai Daiginjo

Products:

1. Ippin Shakubai Daiginjo
2. Ippin Junmai Daiginjo
3. Ippin Mito Umeshu
4. Ippin Yuzushu
5. Tea Products



www.ippin.co.jp



## B16 Kami Co.,Ltd.

Exploring the potential of Japanese sake and expanding into new markets is a great opportunity. We are seeking proactive partners who understand sake and can help drive a global strategy for diversifying Japanese alcoholic beverages.

Importer:

Altitude Attitude Beverage

Products:

1. Setoichi That's Life
2. Setoichi Fly Me to the Moon
3. Ashigarigo Zerogou Mugen
4. Toonokomachi Spark Type-M
5. Hakuko Tsuyahada Umeshu Premium



info@ka-mi.co.jp





## B17 Altitude Attitude Beverage

Discover a world of premium asian beverages at the Melbourne-based importer and wholesaler, offering the most diverse selection of beverages for you to enjoy! Provide a wide range of Japanese, Korean, and Chinese beverages, including Japanese sake and whisky, to delightful plum and fruit liqueurs, refreshing limited release beers, RTDs, and the beloved Korean Soju and Chinese Baijiu.

Importer:

Altitude Attitude Beverage

Products:

1. Afuri Kimotology Junmai Daiginjo
2. Chomonkyo Junmai Daiginjo GB
3. Hizenkuragokoro Junmai Ginjo
4. Nogomi Daiginjo
5. Takayama Junmai Daiginjo



[www.aabev.com.au](http://www.aabev.com.au)



## B19 Shichiken

At the northern tip of Yamanashi, Hakushu is embraced by Mt. Fuji and the spine of the Southern Alps. Shichiken's sake is brewed using the local water and sake rice which are of exceptional quality. Reflecting the water's texture and purity, our sake is refreshingly smooth and silky, feeling soft on the tongue as it effortlessly slips down.

Importer:

Gojin Enterprise Pty Ltd

Representative brand name:

Shichiken

Products:

1. Shichiken Junmai "Furin Bizan"
2. Shichiken Junmai Ginjo "Birodo no Aji"
3. Shichiken Junmai Daiginjo "Kinu no Aji"
4. Shichiken Junmai Daiginjo "Kaikoma"
5. Shichiken Sparkling Sake "Yama no Kasumi"



[www.sake-shichiken.co.jp](http://www.sake-shichiken.co.jp)



## B18 Funasaka Sake Brewery

A sake brewery with a 200-year history in Kamisanomachi, Hida Takayama, Gifu Prefecture. Funasaka Sake Brewery is a sake brewery located in an "old town" with the atmosphere of a castle town.

Importer:

Gojin Enterprise Pty Ltd

Representative brand name:

Miyamagiku

Products:

1. Daiginjo Yotsu-Boshi
2. Junmai Daiginjo Touji Hiraoaka Seiji
3. Yuzu-Bei (Citron Liqueur)
4. Umesu (Plum Wine) with Gold Leaf
5. Special Junmai Miyamagiku



[www.funasaka-shuzo.co.jp](http://www.funasaka-shuzo.co.jp)



## B20 Gojin Enterprise Pty Ltd

Gojin Enterprise Pty Ltd is a Melbourne-based importer and wholesaler of Japanese alcohol. We source over 100 different brands of Japanese sake directly from sake breweries, giving us the advantage of being able to offer our products at a lower price than anywhere else. We also have our own sake bar in North Melbourne. You are sure to find the sake of your choice!

Importer:

Gojin Enterprise Pty Ltd

Products:

1. Born Junmai Daiginjo Shiboritate
2. Keiryu Junmai Daikoshu
3. Yogurt Liqueur
4. Chocolate Liqueur
5. Peach Liqueur



[www.sakedokoronamara.com.au](http://www.sakedokoronamara.com.au)



## B21 Sachihome

We are Sachihome Shuzo, a sake brewery established in 1934, in Kashima City, Saga Prefecture. Our flagship brand is "Sachihome," which embodies the wish for daughters to find happiness. We wish Sachihome will expand more, and that you will enjoy drinking it as much as possible in Australia.

### Importer:

Gojin Enterprise Pty Ltd

### Representative brand name:

Sachihome

### Products:

1. Tokubetsu Junmai Sachihome
2. Junmai Ginjo Sachihome "Dear My Princess"
3. Junmai Ginjo Sachihome "Rise"
4. Sachihome Umeshu



www.sachihome.co.jp



## B23 Sake Online

Launched in 2013, Sake Online was among the initial online platforms specialising in Japanese sake, operating under Daiwa Food Corporation. Designed to uncover the rich history and expansive potential of artisanal sake, the platform aimed to connect traditional Japanese culture with Australian consumers, effectively bridging cultural gaps.

### Importer:

Daiwa Food Corporation Pty Ltd

### Products:

1. Tatenokawa Junmai Daiginjo Super Dry
2. Ranman Bishu Tokubetsu Junmai
3. Chiebijin Aged Namazake Hattan-nishiki
4. Chiebijin Lemon Tea Liquor
5. Umenoyado Aragoshi Momo Liqueur



sakeonline.com.au



## B22 Sake Honda / Bottle Shop Mino

We proudly offer over 100 varieties of Japanese sake sourced from 15 esteemed breweries across Japan. We visit each brewery, immerse ourselves in the stories of passionate brewers and toji, and then share their craft with Australia. Many offerings are exclusive to select specialty stores in Japan, inviting you to savor unique flavors. Explore the world of Japanese sake with us!

### Importer:

Mydo Okini Pty Ltd

### Products:

1. Rurikarakusa Junmai Ginjo
2. The Origin Junmai Yamada-nishiki
3. Hatsushibori Begin Tokubetsu Junmai
4. Hyakujuro Hatsushibori "The Birth"
5. Tenka Oyama-nishiki Banana Label



www.minomino.com.au



## B24 CHOYA

CHOYA - a traditional Japanese fruit liqueur - It offers a perfect balance of sweetness, acidity, and exotic fragrances derived from the ume fruit pits. This liqueur, known as umeshu, is created by steeping ume in cane spirits with sugar to extract its distinctive qualities. CHOYA is crafted with all-natural ingredients.

### Importer:

Daiwa Food Corporation Pty Ltd

### Representative brand name:

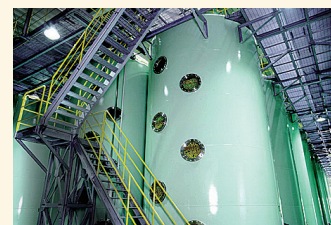
The Choya Golden Ume Fruit

### Products:

1. The CHOYA Golden Ume Fruit
2. The CHOYA Nankobai Genshu
3. CHOYA Utage Aged 5 Years
4. CHOYA Yuzu
5. CHOYA Ume-Misu by Tokyo Lamington



www.choya.com





## B25 Kizakura

Kizakura, established in 1925, is a sake brewery concentrating on water and rice, the most important elements in producing the highest quality sake. We combine the precious secrets passed on from generation to generation and modern brewing techniques to provide a deliciously evolved taste. Our mission is to convey the goodness of sake through Kizakura to people in Australia from Kyoto.

Importer:

**Daiwa Food Corporation Pty Ltd**

Representative brand name:

**Kizakura**

Products:

1. Kizakura Yamahai
2. Kizakura S Junmai Daiginjo
3. Kizakura Daku
4. Kizakura Coconut Nigori Sake
5. Kizakura Yuzu High Ball



[www.kizakura-brewery.com](http://www.kizakura-brewery.com)



## B27 Yorozyua Jozoten

Our brewery was founded in 1790 in the town of Fujikawa, Minamikoma District of Yamanashi Prefecture, a land rich in nature overlooking the magnificent Mt. Fuji. Our brewery is particular about using "water from the Southern Alps mountain range in Yamanashi Prefecture," "locally contracted rice grown in Fujikawa town," and "working with local farmers who grow contract rice."

Importer:

**Jun Pacific Corporation Pty. Ltd.**

Representative brand name:

**Shunnouten**

Products:

1. Shunnouten Junmai Daiginjo Migaki 40
2. Shunnouten Daiginjo "Kamosarurukura"
3. Shunnouten Junmai Daiginjo
4. Shunnouten Junmai Ginjo
5. Shunnouten Tokubetsu Junmai Dry



[www.shunnouten.co.jp/en](http://www.shunnouten.co.jp/en)



## B26 SuperSake

Welcome to SuperSake, your premier source for exceptional handcrafted sake. We import directly from Japan's award-winning boutique brewers, spanning from Akita to Kagoshima. Each bottle represents the pinnacle of traditional brewing excellence. Experience the depth of Japan's finest with SuperSake.

Importer:

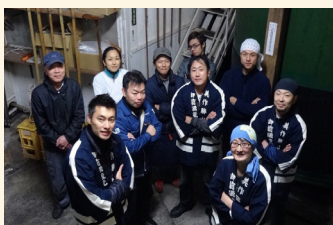
**Dial Sukiyaki Pty Ltd**

Products:

1. Gozenshu Bodaimoto Nigori Hiire
2. Fukucho Hattanso Junmai Ginjo Muroka
3. Niida Shizenshu "Kanatsurae"
4. Kinmon X3 Rose
5. Koshigoi "Yuzu Party"



[supersakeaustralia.com.au](http://supersakeaustralia.com.au)



## B28 Kiku-Masamune Sake Brewery

Established over 360 years ago, we take our status as a representative brand of Authentic Dry Sake very seriously. We are located in the Nada region of Kobe city, and we work hard to improve the quality of sake every single day. In 2016, we released a new brand called Hyakumoku, made from selected ingredients. Please enjoy both Kikumasa and Hyakumoku sake.

Importer:

**Jun Pacific Corporation Pty. Ltd.**

Representative brand name:

**Hyakumoku**

Products:

1. Hyakumoku Junmai Daiginjo
2. Hyakumoku Alt.3
3. Hyakumoku Future
4. Junmai Kimoto
5. Junmai Taru Sake



[www.kikumasa-mune.com](http://www.kikumasa-mune.com)



## B29 Jun Pacific (VIC) Pty Ltd

Imports and supplies Japanese food, sake, and sundry goods in Australia. The company has worked with over 1000 restaurants, caterers, food factories, and grocers, and aims to promote Japanese food and sake, including Japanese culture.

Importer:

Jun Pacific Corporation Pty. Ltd.

Products:

1. Miyao Shuzo Shimeharizuru Junmai Ginjo "Jun"
2. Shirataki Shuzo Jozen Mizunogotoshi Junmai Ginjo
3. Asahi Shuzo Kubota Daiginjo Genshu
4. Jun Umeshu
5. Hakutake Yuzumon



www.junpacific.com



## B31 The Kokoro World

Smooth Sake | Artisanal Liqueurs | Exquisite Gins | Barrel-Aged Shochu | Outstanding Whisky

The Kokoro World is an Australian importer/distributor of premium alcohol from boutique distilleries and breweries in Japan. Let us guide you through Japan's "liquid ingenuity" and treat your taste buds. Visit us and prepare your glass - it's time to savour a Japanese flavour adventure!

Importer:

The Kokoro World

Products:

1. Mythic Peach Liqueur
2. Kyoto Matcha Liqueur
3. Hebesu Citrus Liqueur
4. Tete Japanese Botanicals Liqueur
5. Asakura Premium Barrel-Aged Shochu



www.thekokoroworld.com



## B30 Asahi Shuzo (DASSAI)

Asahi Shuzo is passionate about the craft of sake brewing. Despite the portrayal of Ginjo sake as something exclusive to connoisseurs, we firmly disagree.

The true deliciousness in sake transcends expertise and is enjoyed by all who taste it. Asahi Shuzo is committed to crafting sake that delights everyone.

Importer:

Jun Pacific Corporation Pty. Ltd.

Representative brand name:

Dassai 23

Products:

1. Dassai Beyond - The Best Challenge We Did
2. Dassai 23 - The Flagship of Dassai
3. Dassai 39 - The Balanced Junmai Daiginjo
4. Dassai Nigori Sparkling 45



www.asaishuzo.ne.jp/en



## B32 Diony

Diony is a Kyoto-based liquor distributor founded in 1913.

Embracing the concepts of natural and terroir, we offer lineups such as organic rice and yeast-free sake from Yamana Sake Brewery in Hyogo, as well as umeshu infused with Uji matcha from Joyo Shuzo in Kyoto.

Representative brand name:

Junmai Sparkling Pizzica

Products:

1. Yamana Shuzo Junmai Sparkling "Pizzica"
2. Yamana Shuzo "Renaissnace" Natural Yeast
3. Joyo Shuzo Joyo Junmai Ginjo 55
4. Yamana Shuzo Okutamba Yuzu
5. Joyo Shuzo Joshu Uji Green Tea Umeshu



www.diony.com





## B33 Goodram's Fine Liquor

Goodram's Fine Liquor is an Australian importer and distributor of unique and premium liquor brands with an extensive portfolio that includes Japanese whisky, Japanese gin, sake, shochu, umeshu, and more. Our partners include Kitajima Sake Brewery, Kamonishiki Sake Brewery, Okayama Distillery, Kyoya Distillery, Setouchi Distillery & Kosho Brewing.

Importer:

Drink Brands Australia Pty Ltd

Products:

1. Kitajima The Whale of Biwa Lake Sake
2. Sea Salt Premium Yuzushu
3. Kyoya Shuzo Yuzugin
4. Komasa Kozuru The Banana Shochu
5. Komasa Mellowed Kozuru Excellence Shochu



www.goodrams.com.au



## B35 Ausake

Sake tastes better when kept refrigerated, and at AUSAKE, we store our sake at 0°C (32°F) so that you can enjoy the same quality of sake that you would get at a sake brewery! Please visit the Ausake booth and enjoy delicious sake!

Importer:

KYOTO TRADING

AUSTRALIA PTY LTD

Products:

1. Gakki Masamune Junjo
2. Mii no Kotobuki Sake Mirai
3. Miwatari Pettulant
4. Emishiki Black
5. Junsei Junmai



ausake.com.au



## B34 Mt. Fuji Sake Amachi Hoshisora

The finest Junmai Daiginjo sake, crafted with precision, is the culmination of 300 years of expertise in Fuji Nishiki's history. Amidst the harsh winter winds, we hand-wash the grains of the king of sake rice, "Yamada Nishiki," until finely polished. The flavour, still embodying a youthful essence, strikes a perfect balance, creating an exquisite harmony that delights the palate.

Representative brand name:

Amachihoshisora

Products:

1. Amachi-hoshisora Junmai Daiginjo



www.mtfuji-sake.jp



## B36 Kamotsuru Sake Brewing

KAMOTSURU is a sake brand that has been in business for more than 150 years in Saijo, Hiroshima Prefecture, known as one of the major sake production areas. The sake, brewed with soft, medium-hard water and local sake rice, is rich in umami and pairs well with a wide range of foods. Junmai Daiginjo Hiroshima-nishiki won the Platinum Award at the 2023 Australian Sake Awards.

Importer:

Nippon Food Supplies

Company Pty Ltd.

Representative brand name:

Daiginjo Gold Kamotsuru

Products:

1. Daiginjo Gold Kamotsuru
2. Junmai Daiginjo Hiroshima-nishiki
3. Junmai Ginjo "Ittekinyukon"
4. Junmai Hiroshimanishiki
5. Kamotsuru Umesu Love & Sweet



www.kamotsuru.jp



## B37 Koshino Hakucho

The finest sake, brewed with unsurpassed passion and technology, offers a hint of sophisticated and elegant aroma, and umami, while having a slightly sweet, rich taste.

Importer:

Sakelier

Representative brand name:

Koshino Hakucho

Products:

1. Junmai Daiginjo Koshino Hakucho
2. Junmai Ginjo Koshino Hakucho
3. Tokubetsu Junmai Koshino Hakucho
4. Tokubetsu Honjozo Koshino Hakucho



www.hakucho-sake.com



## B40 Sakenet Australia

SAKENET AUSTRALIA was established in Sydney in 2008 as the first Japanese artisanal Saké specialists, importers, and distributors in Australia. Our key concepts of Saké are Junmai (pure rice), Jukusei (ageing), and Kan (warm). We believe these elements are key to passing down one of our mother country's cultures, "Saké," sustainably to the next generations.

Importer:

Sakenet Australia

Products:

1. Bente-Musume Junmai Goriki
2. Bente-Musume "Ara-Bashiri"
3. Tamagawa "Time Machine"
4. Tamagawa Muroka Nama Genshu
5. Uzen-Shiraume Junmai Umeshu



www.sakenet.com.au



## B38 Sakelier

We showcase some of the best sake offerings from local breweries across Japan. Each brand is curated by us, building direct relationships with the brewers. Focusing on regionality, with sake brewed using locally grown rice and water sourced from the surrounding areas. Crafted by the master brewers with long traditions and skills for you to enjoy sip after sip.

#sibtobeliave

Importer:

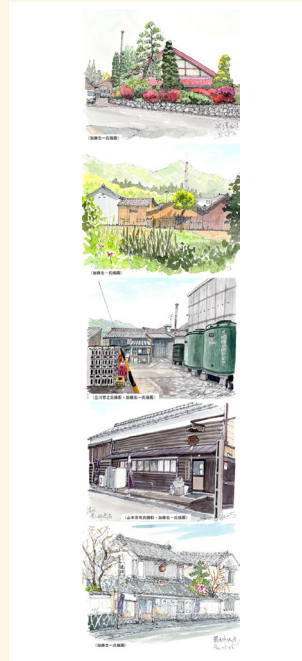
Sakelier

Products:

1. Imanishiki Junmai Ginjo "Miyama"
2. Ryoko Junmai Ginjo
3. Takesuzume Kimoto Junmai
4. Suzukagawa JD "Ise no Nami"
5. Ozenoyukidoke Yuzu Lemon



sakelier.com.au



## F1 Enokido Miso

Enokido Miso produces artisanal miso handmade in Sydney. Our family-made miso is carefully crafted using 100% locally sourced organic ingredients and unpasteurised methods.

www.enokidomiso.com.au



Vegetarian Vegan Gluten Free

Products:

1. Brown Rice Miso
2. Honey Miso
3. Saikyo Miso
4. Miso Dressing





## F2 Kadocho & Smilecolor

We produce gluten-free soy sauce using traditional methods inherited from Kishu Yuasa, the birthplace of soy sauce. It undergoes a mature fermentation process in barrels that have been in use for over 183 years. We also craft syrup by naturally fermenting Wakayama's signature fruit, the Hassaku oranges, with beet sugar.

[kadocho.co.jp](http://kadocho.co.jp)



Products:

1. Nigoribishio Takumi
2. Soy Powder
3. Gluten-Free Soy Sauce
4. Hassaku Juice
5. Tomato Juice



## F4 Flamin Skewers

Flamin Skewers - SE Asian street BBQ marinated chicken skewers freshly cooked over charcoal grill. Served hot and fresh to order. Authentic flavours using herbs and spices.

Easy to eat on the go festival food.

[www.facebook.com/flaminskewers](https://www.facebook.com/flaminskewers)



Products:

1. Sweet Soy Garlic Chicken Skewers
2. Chicken Pickled Salad Roll



## F3 Mamé Cocoa & Kori Ice Cream

Mamé Cocoa & Kori Ice Cream have come together for the 2024 Australian Sake Festival Melbourne. Each bringing delight in the form of their signature chocolates and ice creams, they will also have exclusive festival specials for the day - imagine the best of both worlds combined into exclusive offerings.

[mamecocoa.com](http://mamecocoa.com)



Products:

1. Mamé Cocoa Nama Chocolate
2. Kori Signature Ice Cream
3. Mamé Cocoa x Kori Ice Cream "S'More"
4. Kori "Warm Saké Kasu Basque Cheesecake"
5. Mamé Cocoa Chocolate Shortbread



## F5 Sakedokoro Namara

Sakedokoro Namara opened in North Melbourne in 2021 as an authentic sake bar. We have one of the largest selections of sake in Melbourne, so you are sure to find the sake of your choice. And we are not only sake specialists, we are also experts in Japanese whisky, beer, and other liquors produced in Japan.

Why not start your journey to find your perfect sake match at Sakedokoro Namara?

[www.sakedokoronamara.com.au](http://www.sakedokoronamara.com.au)



Products:

1. Grilled Japanese Oyster
2. Grilled Chicken Ball





## F6 Teppanyaki Noodles

Welcome to our Japanese food stall with an Aussie twist! We blend Japan's flavors with Aussie flair. Homemade sauce & live noodle cooking add fun. Best seller? OZ special! Inspired to mix tradition with innovation, I'm here to share Japanese cuisine joyfully. Join us for a flavorful adventure!

[teppanyakinoodles.com.au](http://teppanyakinoodles.com.au)



Vegetarian Vegan Gluten Free

Products:

1. Yakisoba
2. Teriyaki Chicken Fantasticks
3. Pork Dumplings
4. Edamame
5. Soft Drinks



## F8 Japanese Artisan & Co

Welcome to the Australian Sake festival in Melbourne. We introduce real Japanese Matsuri Yatai food (street food of Japanese festivals) at the Sake festival in Melbourne. Please enjoy the real taste with sake!

[ken5ri@hotmail.co.jp](mailto:ken5ri@hotmail.co.jp)



Vegetarian Vegan Gluten Free

Products:

1. Hashimaki (Pancake Stick)
2. Ika Yaki (Grilled Squid)
3. Yaki Sakana (Grilled Fish)
4. Soft Drinks



## F7 Tokyo Yokocho

Experience the modern and traditional Japanese street food with Tokyo Yokocho. "Yokocho" refers to an alleyway, where these famously narrow streets are packed with delicious foods from Japanese restaurants and street side food stalls. We are committed to using fresh premium quality ingredients to create stunning tapas packed with flavours. Come and get your fix at Tokyo Yokocho.

[www.shimbashisobamelbourne.com.au/](http://www.shimbashisobamelbourne.com.au/)



Vegetarian Vegan Gluten Free

Products:

1. Takoyaki
2. Chicken Karaage
3. Cheese Dog
4. Buta Kakuni



## F9 Wagyu Blacks

We specialise in food stalls, catering, franchise development, and consulting, and operate across Sydney, Brisbane, and the Gold Coast. Our wide range of services is driven by a vision to disseminate Japanese culture through culinary experiences throughout Australia. We are dedicated to delivering authentic and innovative food solutions embodying the richness of Japanese traditions.

[www.instagram.com/wagyu blacks](https://www.instagram.com/wagyu blacks)



Vegetarian Vegan Gluten Free

Products:

1. Wagyu Asian Style Kebab
2. Teriyaki Chicken Asian Style Kebab
3. Long Chips
4. Terimayo Long Chips
5. Wagyu Loaded Long Chips





## F10 Shiro Gelato & Snack

Welcome to Shiro Gelato & Snack! Discover Japanese-inspired gelato and onigiri. In Gold Coast, we've thrilled over 10,000 customers monthly. Indulge in our Mochi Gelato, loved by all ages. Our Matcha flavor brings Japan to you. Try our Aussie-twist onigiri, the next step in sushi craze.

[www.instagram.com/shiro\\_gelato\\_snack](https://www.instagram.com/shiro_gelato_snack)



Vegetarian Vegan Gluten Free

Products:

1. Gelato
2. Onigiri
3. Soft Drinks



## F12 Raijin Japanese Cuisine

Japanese food made by Japanese chef!  
Best balance of taste, nutrition, and value.

[www.youtube.com/watch?v=NX7WkYqf7dA](https://www.youtube.com/watch?v=NX7WkYqf7dA)



Vegetarian Vegan Gluten Free

Products:

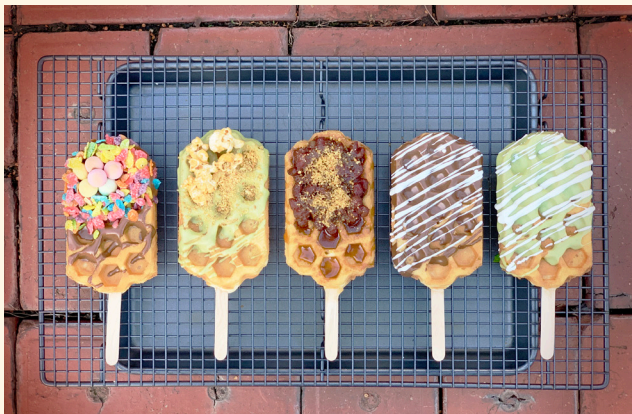
1. Gyoza Japanese Dumplings
2. Karaage Chicken
3. Ginger Pork
4. Eggplant Agebitashi



## F11 Wowffle

We'll bring all the pre-packaged ingredients for decorating the waffle pops, while our prepared waffle batter will be transported to the market and cooked as needed. Our vibrant dessert and drinks menu, adorned with beautiful, bright, and colourful designs, will captivate your attention. Experience the enticing aroma of our waffles, sure to tantalise your taste buds.

[www.instagram.com/wowffle\\_dessert](https://www.instagram.com/wowffle_dessert)



Vegetarian Vegan Gluten Free

Products:

1. Mochi Waffle Milk/Matcha Chocolate
2. Japanese Mochi
3. Strawberry Chocolate
4. Yuzu/Sakura Lemon Juice
5. Matcha Strawberry Drink



## P1 Cooan -Art Pottery Shop-

Our gallery shop has been exhibiting artistic Japanese pottery and ceramics for 20 years in Japan. We've brought a variety of handmade, one-of-a-kind items such as sake cups, mugs, and matcha bowls. With unique and unconventional pieces that reflect the character and sense of each artist, you would meet new part of Japanese culture. Please visit us and find your own favourites!

[cooan-g.com](https://cooan-g.com)



Products:

1. Sake Cup, Sake Jug
2. Matcha Bowl
3. Mug
4. Dish Bowl, Plate
5. Tea/Coffee Pot





## P2 The Zen Concept

Step into The Zen Concept booth for an immersive journey into Japanese culture. Engage your senses with our handmade tea pots, aromatic teas, eco-art woodblock prints, and serene Zen philosophy books. From ceramic tableware to cooking guides, discover the essence of Zen living in every detail.

[www.TheZenConcept.com](http://www.TheZenConcept.com)



Products:

1. Ceramic Sake Bottle Sets
2. Loose Tea Leaves in Tea Caddy
3. Japanese Handmade Artisan Tea Pots
4. Premium Wooden Chopsticks
5. Noren Door Curtains Hokusai Art Prints



## P4 Hashitou-Honten

Established in 1910, we are a specialised chopstick store located in Asakusa, Tokyo, with years of experience in dealing with chopsticks. Our philosophy is "Rediscovering Japan's forests and woodworking artisans." Chopstick making workshops will also be organised at our booth.

[hashitou.co.jp](http://hashitou.co.jp)



Products:

1. Chopstick-Making Workshop
2. Traditional Craft Lacquered Chopsticks
3. Chopsticks Made of Various Tree Species
4. Various Types of Disposable Chopsticks
5. Nice Smile



## P3 Marumo Takagi Co.,Ltd.

Since our establishment in 1887, we have developed sake vessels that change colour with temperature in addition to traditional Japanese tableware, receiving widespread acclaim. Experience the joy of Japanese sake with MARUMO's sake vessels, born from the fusion of tradition and innovation.

[www.marumo1887.com](http://www.marumo1887.com)



Products:

1. Cold-Sensing Four Seasons Sake Cups
2. 9 Cold-Sensing Sake Cups in Wooden Box
3. Masu Pair & Cherry Blossom Shots Set
4. Cold-Sensing Four Seasons Tumblers
5. Turkish Blue Sake Bottle & Cups Set



## P5 Toge Studio

Paul Davis and Jacqueline Clayton - Toge Studio - each trained for many years in Japan: Paul with the 12th generation Saka Studio in Hagi and Jacque at Kyoto University of Art. Together, they combine knowledge of Japanese techniques with unique, locally found Australian materials. The studio specialises in bespoke ceramics and reflects its ethos: trained in Japan, created in Australia.

[www.instagram.com/pauldavis6](https://www.instagram.com/pauldavis6)



Products:

1. Sake Cups (Guinomi and Ochoko)
2. Sake Bottles (Tokkuri and Katakuchi)
3. Small Serving Plates (Mei Mei Zara)
4. Presentation Trays
5. Presentation Platters



## P7 Merchandise

Get your hands on exclusive merch available only at the Sake Festival, including unique and playful 2024-exclusive items inspired by the traditional Japanese card game "Hanafuda", as well as others such as bags, apparel, and great sake-related items! Plus, we have cheese platters available for a delightful snack!

You can also confirm information and redeem prizes for the raffle here!

[sake-festival.com.au](http://sake-festival.com.au)



Products:

1. 2024 Original T-Shirts / Foodies
2. Original Sake Vessels / Sake Barrels
3. Original Sakeshop Aprons
4. Original Quick-Dry Coasters
5. 2024 Original Hanafuda Cards / Posters



## Noto Peninsula Earthquake Fundraiser Raffle

On Jan 1, a devastating earthquake hit Noto Peninsula. Sadly, many sake breweries were severely damaged or completely destroyed. Many affected are still dealing with the hardship of having lost their brewery/residence and are facing the prospect of having to fold their business completely.

We are determined to take action and provide support to these breweries and are fundraising through the sale of raffle tickets. All proceeds will go to Ishikawa Sake Makers' Association to be distributed amongst the breweries affected.



**Major Prize:** A return Air Ticket to Tokyo

**Prizes:** \$200 or \$100 worth of bottles of sake and/or sakewares

**Winner announcement time:** 21st July, 5:30pm

Please scan this

**QR code to purchase tickets >>**

Terms and Conditions apply.

Please see the website.

If you have any questions, please see us at merchandise.



Noto Peninsula

Earthquake Fundraiser

is proudly supported by Japanese Society of Melbourne Inc.



## ASA Award Winning Sake Display

The 3rd annual Australian Sake Awards were held in May 2024.

A wonderful selection of award-winning sake is on display at the event.

For more information, see the list of award-winning sake on the next page, and visit the display space.



# Sake Selector

Sake from the Australian Sake Festival will be available for purchase after the festival!

**Specialist sake online shop coming soon!**

Introducing 'Sake Selector' - Learn it!



ASA Award Winning Sake List -1					
<p>The winning sake may be available to taste and purchase at the booth today.</p> <p>Be sure to visit them!</p>					
Brewery	Sake Name	Category	Award Medal	Booth No	
Utsunomiya Shuzo Co.,Ltd.	Shikisakura “Manyohiziri”	Elegant / Clean	Platinum		B6
Kameizumi Sake Brewing Co.,Ltd	Kameizumi Junmai Ginjo Nama Genshu CEL-24	Fruity / Floral	Platinum		B29
S. Imanishi Co.,Ltd.	Harushika “Sakura” Junmai	Savoury / Full	Platinum		-
		-	Sessionable		-
Daisekkei Sake Brewing Co.,Ltd.	Daisekkei Junmai Koshu	Mature / Complex	Platinum		B7
Takizawa Brewing Co.,Ltd.	Kikuizumi “Hitosuji” Rose	Sparkling	Platinum		-
Niizawa Sake Brewery Co.,Ltd.	Hakurakusei Junmai Ginjo	Elegant / Clean	Gold		-
		-	Sessionable		-
Niizawa Sake Brewery Co.,Ltd.	Hakurakusei Junmai Daiginjo	Elegant / Clean	Gold		-
		Charcuterie Board	Recommended Matching		-
Niizawa Sake Brewery Co.,Ltd.	Junmai Daiginjo “Zankyo” Super 7 2022	Elegant / Clean	Gold		-
		Cooked Prawns	Recommended Matching		-
Usui Shouten Co.,Ltd.	Hakuba Nishiki Junmai Ginjo	Elegant / Clean	Gold		B12
Shimizu Seizaburo Shoten Ltd.	ZAKU Ho-no-Tomo	Elegant / Clean	Gold		B38
		-	Sessionable		B38
		Pizza Margherita	Recommended Matching		B38
		Grilled Salmon	Recommended Matching		B38
Shimizu Seizaburo Shoten Ltd.	ZAKU Impression H	Elegant / Clean	Gold		B38
Naganeimeijo Co.,Ltd.	Junmai Daiginjo “Tanada La Grâce”	Elegant / Clean	Gold		B7

ASA Award Winning Sake List -2					
Brewery	Sake Name	Category	Award Medal	Booth No	
Katoukichibee Shouten	Born:Ginsen	Elegant / Clean	Gold		B20
		-	Sessionable		B20
Katsuyama Supreme Sake Co.,Ltd.	Katsuyama Junmai Daiginjo “Akatsuki”	Elegant / Clean	Gold		-
		Cooked Prawns	Best Matching		-
Akebono Shuzo Co.,Ltd.	Tenmei Junmai Hiire Orange Label	Elegant / Clean	Gold		-
Ishimoto Sake Brewery Co.,Ltd	Koshi no Kanbai Junmai Ginjo “Sai”	Elegant / Clean	Gold		-
		-	Sessionable		-
		Pizza Margherita	Recommended Matching		-
Tosa Shuzo	Keigetsu Nigori Junmai Daiginjo 50	Fruity / Floral	Gold		B1
		-	Sessionable		B1
Daisekkei Sake Brewing Co.,Ltd.	Daisekkei Sake Brewing Co.,Ltd.	Fruity / Floral	Gold		B7
Yonezawa Sake Brewery Co.,Ltd.	Imanishiki Junmai Ginjo Miyama-nishiki	Fruity / Floral	Gold		B38
		-	Sessionable		B38
Asahi Shuzo Co.,Ltd.	DASSAI 23	Fruity / Floral	Gold		B30
		-	Sessionable		B30
		Charcuterie Board	Recommended Matching		B30
Shimizu Seizaburo Shoten Ltd.	ZAKU “Kaizan Ittekisui”	Fruity / Floral	Gold		-
Takizawa Brewing Co.,Ltd.	Kikuizumi Daiginjo	Fruity / Floral	Gold		-
Katsuyama Supreme Sake Co.,Ltd.	Katsuyama Junmai Daiginjo “REN”	Fruity / Floral	Gold		-
Katsuyama Supreme Sake Co.,Ltd.	Katsuama Junmai Ginjo “KEN”	Fruity / Floral	Gold		-
Miyazakihonten Co.,Ltd.	Miyanoyuki Junmai Ginjo	Fruity / Floral	Gold		B9

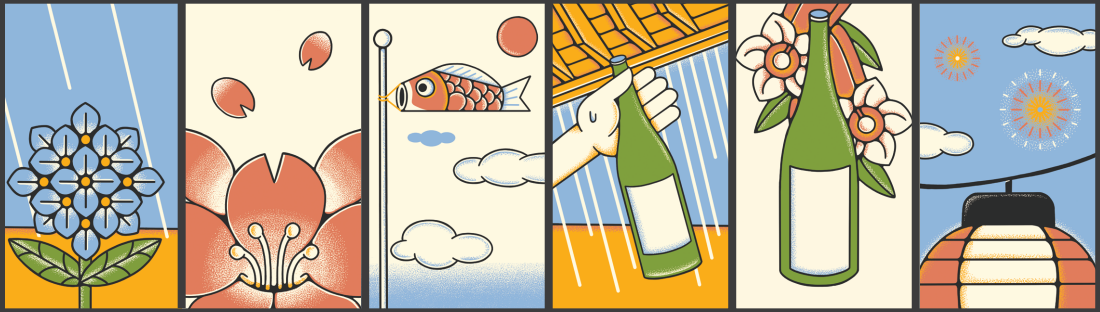


ASA Award Winning Sake List -3					
Brewery	Sake Name	Category	Award Medal	Booth No	
Utsunomiya Shuzo Co.,Ltd.	Shikisakura Tochigi-no-hoshi Junmai	Savoury / Full bodied	Gold		B6
		BBQ Aussie Beef Steak	Best Matching		B6
Yatsushika Brewery Co.,Ltd	Yatsushika Tokubetsu Junmai Green Label	Savoury / Full bodied	Gold		-
		BBQ Aussie Beef Steak	Recommended Matching		-
Tsubosaka Shuzo Co.,Ltd	MATTA	Savoury / Full bodied	Gold		B8
		-	Sessionable		B8
Kikkawa Jozo	Afuri Kimoto Junmai Daiginjo	Savoury / Full bodied	Gold		B17
Nabedana Inc.	Fudoh Tokubetsu Junmai	Savoury / Full bodied	Gold		B29
		Grilled Salmon	Recommended Matching		B29
Morita Shoube Co.,Ltd.	Junmai Ginjo Shichiriki	Savoury / Full bodied	Gold		B29
Rikyu Gura Co.,Ltd.	MOZU 2000 Vintage Sake	Mature / Complex	Gold		B15
Tatsuuma-Honke Brewing Co.,Ltd.	Hakushika Sake Sparkling	Sparkling	Gold		B11
		-	Sessionable		B11
Yamanashi Meijo Co.,Ltd.	Shichiken Sake Sparkling "Yama-no-Kasumi"	Sparkling	Gold		B19
Niizawa Sake Brewery Co.,Ltd.	Hakurakusei Tokubetsu Junmai	-	Sessionable		-
Yonezawa Sake Brewery Co.,Ltd.	Imanishiki Junmai Ginjo Kinmon-nishiki	-	Sessionable		B38
Katoukichibee Shouten	Born:Muroka Nama Genshu	-	Sessionable		B20
Katoukichibee Shouten	Born:Gold	-	Sessionable		B20
		Pizza Margherita	Best Matching		B20
Shimizu Seizaburo Shoten Ltd.	ZAKU Kaizan Ittekisui	-	Sessionable		B38
		Cooked Prawns	Recommended Matching		B38

ASA Award Winning Sake List -4					
Brewery	Sake Name	Category	Award Medal	Booth No	
Kanemitsu Shuzo	Kamokinshu Tokubetsu Junmai 13	-	Sessionable		-
		Grilled Salmon	Recommended Matching		-
Niizawa Sake Brewery Co.,Ltd.	Hakurakusei Junmai Daiginjo "Hikari"	Cooked Prawns	Best Matching		-
Tsubosaka Shuzo Co.,Ltd	Ozawa	Charcuterie Board	Best Matching		B8
KatoH Kahachiroh Shuzoh, Co.,Ltd	Ohyama Tokubetsu Junmai "Tomizu"	Grilled Salmon	Best Matching		-
Shimizu Seizaburo Shoten Ltd.	ZAKU Miyabi-no-Tomo Nakadori	Cooked Prawns	Recommended Matching		B38
Funaki Sake Brewery	Kitanoshio Junmai Daiginjo Sakahomare	Cooked Prawns	Recommended Matching		B29
Minenohakubai Sake Brewing Co.,Ltd.	Minenohakubai Junmai Ginjo	Cooked Prawns	Recommended Matching		B38
Utsunomiya Shuzo Co.,Ltd.	Shikisakura Manyohiziri	Cooked Prawns	Recommended Matching		B6
		Grilled Salmon	Recommended Matching		B6
Kokki Shuzo	KOKKI	Cooked Prawns	Recommended Matching		-
Ibaraki Shuzo General Partnership Company	Rairaku Betcho	Cooked Prawns	Recommended Matching		B8
Rikyu Gura Co.,Ltd.	Sennorikyu Junmai Daiginjo 35	Cooked Prawns	Recommended Matching		B15
Celaight Inc.	Fushimino	Cooked Prawns	Recommended Matching		B23
Yamadashoten Limited Partnership	Junmai Tamakashiwa	Cooked Prawns	Recommended Matching		B26
Shirataki Sake Brewery	SEVEN (25%) Junmai Daiginjo	Cooked Prawns	Recommended Matching		B29
Takara Shuzo International Co.,Ltd.	Sho-Chiku-Bai Shirakabegura "Mio" Sparkling Sake	Charcuterie Board	Recommended Matching		-

ASA Award Winning Sake List -5				
Brewery	Sake Name	Category	Award Medal	Booth No
Fukura Shuzo	Hoshitori	Charcuterie Board	Recommended Matching 	-
Endo Brewery Inc.	Keiryu Mountain Dance Sparkling Sake	Charcuterie Board	Recommended Matching 	B7
Hakutsuru Sake Brewing Co.,Ltd.	Hakutsuru Blanc	Charcuterie Board	Recommended Matching 	-
		Pizza Margherita	Recommended Matching 	-
Funasaka Sake Brewery	Junmai Ginjo Miyamagiku	Charcuterie	Recommended Matching 	B18
Akitameijo Co.,Ltd.	Junmai Funaoroshi Nama Chozo-shu	Charcuterie Board	Recommended Matching 	B23
Nabedana Inc.	Fudoh Junmai Daiginjo	Charcuterie Board	Recommended Matching 	B29
Chiyomusubi Sake Brewery Co.,Ltd.	Chiyomusubi "SORAH"	Charcuterie Board	Recommended Matching 	B13
Sachihime Shuzo Co.,Ltd.	Junmai Ginjo Sachihime "RISE"	Charcuterie Board	Recommended Matching 	B21
Takanoi Shuzou Co.,Ltd.	Denyuu Junmai Ginjo	Charcuterie Board	Recommended Matching 	-
S. Imanishi Co.,Ltd.	Harushika Junmai Ginjo "Ginrei"	Charcuterie Board	Recommended Matching 	-
Imayo Tsukasa Sake Brewery Co.,Ltd.	"HITO to KI to HITOTOKI" Junmai	Charcuterie Board	Recommended Matching 	-
Yamanashi Meijo Co.,Ltd.	Shichiken "Yama-no-Kasumi" Sparkling	Pizza Margherita	Recommended Matching 	B19
Shuho Sake Brewery Co.,Ltd.	Shuho Tokubetsu Junmai Muroka Omachi	Pizza Margherita	Recommended Matching 	B29
Tatsuuma-Honke Brewing Co.,Ltd.	"Kaori" Junmai Ginjo Premium	Pizza Margherita	Recommended Matching 	B11
Naganameijo Co.,Ltd.	Junmai Ginjo "Kisekirei"	Pizza Margherita	Recommended Matching 	B7
Yonezawa Sake Brewery Co.,Ltd.	Imanishiki "Nakagawa Mura no Tamako" Tokubetsu Junmai	BBQ Aussie Beef Steak	Recommended Matching 	B38

ASA Award Winning Sake List -6				
Brewery	Sake Name	Category	Award Medal	Booth No
Sakai Shuzo Co.,Ltd.	Five Yellow Junmai Sirokoji	BBQ Aussie Beef Steak	Recommended Matching 	-
Sakai Shuzo Co.,Ltd.	ride? White Junmai Daiginjo Sirokoji 46	BBQ Aussie Beef Steak	Recommended Matching 	-
Katoukichibee Shouten	Born:Junmai 55	BBQ Aussie Beef Steak	Recommended Matching 	B20
Yamadashoten Limited Partnership	"Mukashi no Manma" Tokubetsu Junmai	BBQ Aussie Beef Steak	Recommended Matching 	B26
Funasaka Sake Brewery	Miyamagiku Tokubetsu Junmai	BBQ Aussie Beef Steak	Recommended Matching 	B18
Ishimoto Sake Brewery Co.,Ltd	Koshi no Kanbai Junmai Daiginjo "Banri Ikku"	Grilled Salmon	Recommended Matching 	-
Kawabu Brewery	Hokosugi Shujun Futsushu	Grilled Salmon	Recommended Matching 	B8
Chiyomusubi Sake Brewery Co.,Ltd.	Chiyomusubi Junmai Daiginjo Yamada-nishiki "Minato-no-Asagiri"	Grilled Salmon	Recommended Matching 	B13
Yokota Shuzo	Nihonbashi Junmai Daiginjo	Grilled Salmon	Recommended Matching 	-
Akebono Shuzo Co.,Ltd.	Tenmei "Bange Hanafubuki Origarami Ichibi" Kura-tsubaki	Grilled Salmon	Recommended Matching 	-
Furusawa Shuzo Co.,Ltd.	Sawamasamune Junmai Daiginjo "Biden Bishu"	Grilled Salmon	Recommended Matching 	-
Akashi Sake Brewery Co.,Ltd	Akashi-tai Junmai Daiginjo Genshu	Grilled Salmon	Recommended Matching 	-
Eisen Shuzo Co.,Ltd.	Junmai Daiginjo Eishiro	Grilled Salmon	Recommended Matching 	-
Shirataki Sake Brewery	SEVEN (60%) Junmai Ginjo	Grilled Salmon	Recommended Matching 	B29
Katsuyama Supreme Sake Co.,Ltd.	Katsuama Junmaiginjo "KEN"	Grilled Salmon	Recommended Matching 	-



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