

AUSTRALIAN SAKE FESTIVAL

2024

Event Guide

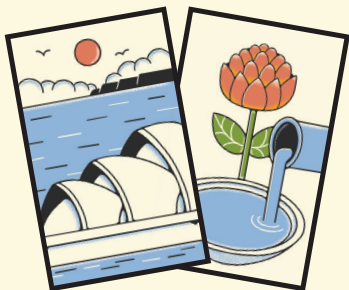
Sydney

A Celebration of Sake, Food & Culture of Japan



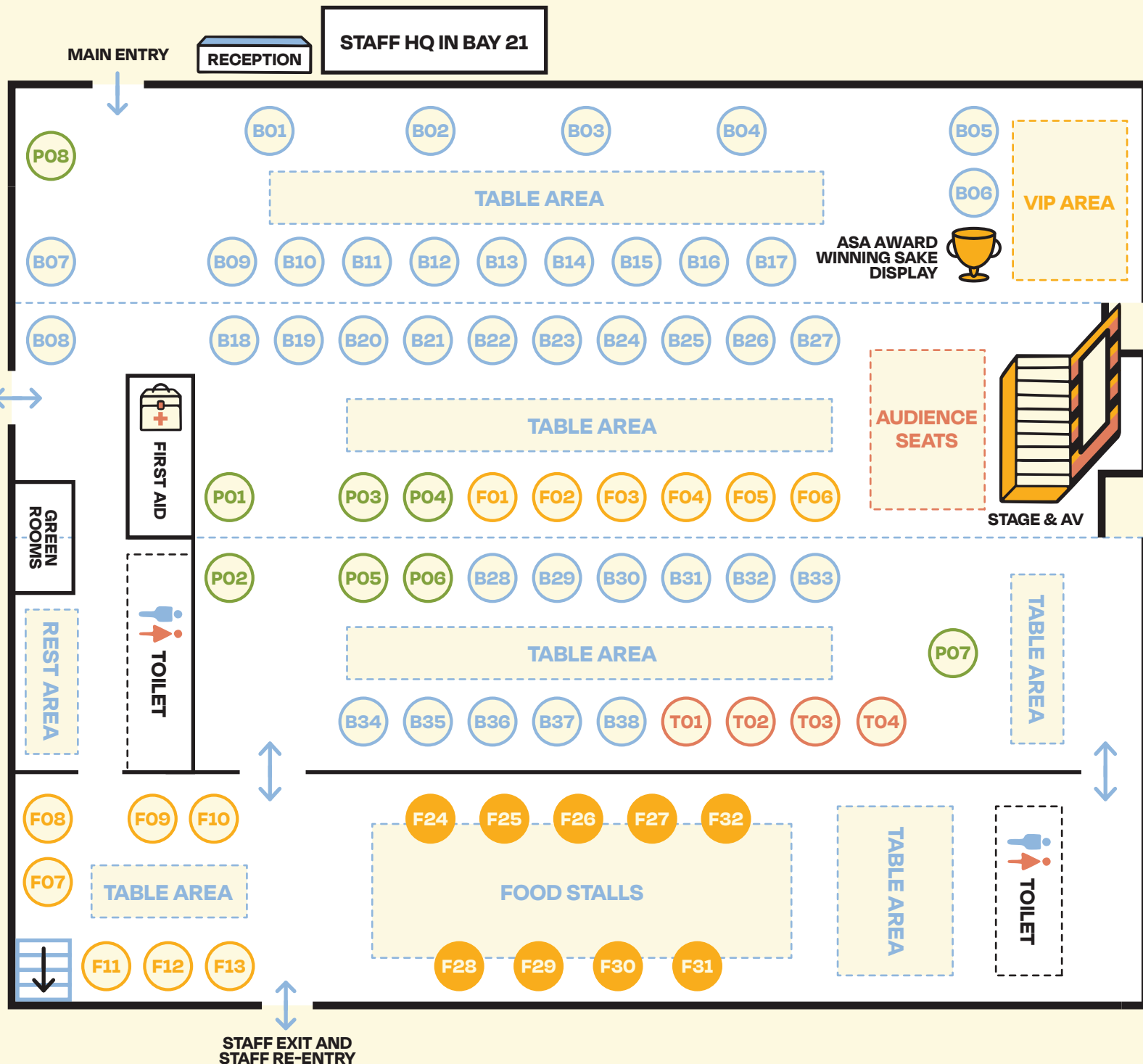


SYDNEY MAP
@ CARRIAGEWORKS
28-29 SEP 2024



MAIN EXIT AND TICKET
HOLDER RE-ENTRY

ELSTON MEZZANINE (LEVEL 1) - TRADE ONLY



BEVERAGE

- B01

Niigata - the Realm of Sake
- B02

Asahi Shuzo (DASSAI)
- B03

Yorozuya Jozoten
- B04

Jun Pacific Corporation
- B05

Sakelier
- B06

Sake Honda / Bottle Shop Mino
- B07

Gojin Enterprise Pty Ltd
- B08

Sachihime
- B09

Hakuba Nishiki
- B10

Chiyomusubi Sake Brewery
- B11

Hakutsuru Sake Brewing
- B12

Miyazakihonten
- B13

Yoiyoi / Kawabu Brewery
- B14

Ikeda Syuzou Co.,Ltd
- B15

CHOYA
- B16

Sake Online
- B17

Kizakura
- B18

Ippin Sake / Matcha Matcha
- B19

Ozeki Corporation
- B20

Endo Brewery Inc.
- B21

Hakushika
- B22

Japan Prestige Sake Association
- B23

Konishi Brewing Co., Ltd.
- B24

Aizu-Bandai
- B25

Kamotsuru Sake Brewing
- B26

Takara Shuzo
- B27

Kikunotsukasa Sake Brewery
- B28

Rikyu Gura Co., Ltd.
- B29

Furusawa Shuzo Co., Ltd.
- B30

Kikuyasaka
- B31

Kami Co.,Ltd.
- B32

JQWS
- B33

Cellar Mates
- B34

Goodram's Fine Liquor
- B35

Nomu Saketen
- B36

Sakenet Australia
- B37

Cerbaco Distribution
- B38

Minato51 Kinoene

FOOD

- F01

Rice Culture - Miso & Koji
- F02

Outdoor foods by GreenChemy
- F03

Jimoto Foods
- F04

Kawaq Ice Company
- F05

Enokido Miso
- F06

Kadocho & Smilecolor
- F07

Otafuku Sauce Co., Ltd.
- F08

Shimaya Co., Ltd.
- F09

Kracie, Ltd.
- F10

Maeda-en
- F11

Marukome Co., Ltd.
- F12

Yamaya Communications, Inc.
- F13

Aomori Craft Sake and Rice
- F14

Somi Shokuhin Co.,Ltd
- F15

Mizkan Co., Ltd.
- F16

Tochigi Prefecture
- F17

Aioi Industry Co., Ltd.
- F18

Tonami Shoyu
- F19

Sanwa Foods
- F20

Alliedpinnacle - Nisshin Seifun
- F21

WPM Japan
- F22

Daikyo Foods Co., Ltd.
- F23

Kuki Sangyo
- F24

Teppanyaki Noodles
- F25

Shiro Gelato & Snack
- F26

Takoyaki Stand
- F27

Peko Peko
- F28

EUREKA! Sake Pairing
- F29

Wagyu Blacks
- F30

Raijin Japanese Cuisine
- F31

Sushi Bar Masuya
- F32

Ken-Chan Curry
- FOOD STALLS

PRODUCTS

- P01

Ren Yano Art Exhibition
- P02

IKCS Japanese Flea Market
- P03

Marumo Takagi Co.,Ltd.
- P04

The Zen Concept
- P05

Treasures of Ishikawa Pref.
- P06

Ceramic Studio En
- P07

Nara City
- P08

Merchandise

TOURISM

- T01

Hidden Gem of Japan
- T02

Japan Sake Brewery Tourism
- T03

Hokkaido Tourism Organization
- T04

Social Science Lab Foundation

STAGE TIMETABLE

SATURDAY 28 SEPTEMBER

11:00	1st Session Start
11:40	Opening MC
11:45	Guest Speech
12:05	Kagami-Biraki Ceremony
12:20	Wadaiko Rindo (20min)
12:45	Hananingen (20min)
13:10	Sake Seminar with Simone Maynard (30min)
13:45	Niigata Sake seminar (30min)
14:20	Break Juku (10min)
14:35	Wabori Kimono (20min)
15:00	1st Session - Last Drink
15:30	1st Session Finish
16:30	2nd Session Start
17:10	Opening MC
17:15	Wadaiko Rindo (20min)
17:40	Wabori Kimono (20min)
18:05	Sake Seminar with Simone Maynard (30min)
18:40	Niigata Sake seminar (30min)
19:15	The Walk Australia (35min)
19:55	City Waves (30min)
20:30	2nd Session - Last Drink
21:00	2nd Session Finish

STAGE TIMETABLE

SUNDAY 29 SEPTEMBER

9:00	Importer & Brewer Meetings
10:00	Trade Show Start
12:30	Trade Show - Last Drink
13:00	Trade Show Finish
14:00	3rd Session Start
14:40	Opening MC
14:35	Wadaiko Rindo (20min)
15:00	TSU KI NE (20min)
15:25	Sake Seminar with Simone Maynard (30min)
16:00	Niigata Sake seminar (30min)
16:33	Twisting Tornadoes (12min)
16:50	City Waves (20min)
17:15	The Consouls (30min)
17:45	Raffle winner annoucement
18:00	3rd Session - Last Drink
18:30	3rd Session Finish

ENTERTAINMENT

See the time table on the previous pages!

MARIE CHIBA

Sake Pairing

Owner of EUREKA!, Tokyo, Japan. Marie is known for tailoring sake to individual tastes using scientific insights, popularising in-mouth seasoning and pairing. She was named a "Sake Samurai" in 2019, honoring her global promotion of sake and Japanese food culture.

SIMONE MAYNARD

Sake Seminar

Melbourne based Sake Educator, Simone has been passionate about Japanese sake since 2003. She focused on sake with over 20 years in the food and beverage industry. Her mission is to share sake's stories and promote its rich history. In 2022, she was honored as a "Sake Samurai".

WADAIKORINDO

Performer

Founded in 1996, Wadaiko Rindo is known for their dynamic Japanese drumming performances. Their shows blend stamina, strength, and humor, energizing audiences. Over 30 years, they've performed across Australia and internationally, sharing their love for Japanese drumming.

HANANINGEN

Artist

Yuka introduces Hananingen, a Japanese floral arrangement technique meaning "flower human" to Sydney in 2019. This art merges flowers with people's heads and bodies. Named "THE BEST STUDIO FLORIST" at the Sydney Markets Fresh Award, Yuka aims to spread beauty and joy through her unique creations.

WABORI KIMONO

Artist

"WABORI KIMONO" blends Australian indigenous art with traditional Japanese kimono. Created by Tae Gessner, founder of International Kimono Club Sydney, this project supports Australian artists and preserves kimono culture. Tae aims to modernise the kimono and strengthen the Australia-Japan bond.

TSU KI NE

Artist

TSU KI NE is a group of Japanese performers. The group not only expresses Japan with Japanese instruments alone, but also creates a new world by combining them with healing instruments such as the Tibetan Singing Bowl, Japanese Orin and Hand Pan and Gong.

THE CONSOULS

Artist

The Consoles merge jazz with video game music, creating a unique sound reminiscent of Mario meets Miles Davis. Known for their YouTube channel and live shows at anime conventions, they also tour Japan. This year, they contributed to the soundtrack of Nintendo's "Advance Wars 1+2 Re-boot Camp."

CITY WAVES

Artist

City Waves performs Jpop and City Pop covers inspired by '80s Soul and R&B. They've played at events like the Box Hill Town Hall Japan Festival and JAMSNET x Hope Connection, and are a standout act at local Melbourne bars and restaurants with their unique piano and vocal arrangements.

REN YANO

Artist

Ren, a Shodo calligrapher, gained recognition from Japan in 2010 with his work "Furusato," now at the Japanese Embassy in Canberra. He received the Consul-General's Commendation in 2016 and worked on "The Wolverine" (2013) and "Gods of Egypt" (2016).

TWISTING TORNADOES

Artist

Twisting Tornadoes is a dance team formed by elementary and high school students who all have Japanese backgrounds. At the Sake Festival, they will showcase their dance with Japanese-inspired arrangements of kimono-like costumes and traditional Japanese music!

BREAK JUKU

Artist

Break Juku is a kids' breakdance and Hip Hop class taught by experienced dancers to raise future street dancers. At Break Juku, everyone works towards battles and performances, creating valuable experiences and friendships along the way.

The Walk Australia

Competition

THE WALK AUSTRALIA 2024 is a unique contest celebrating walking as a powerful form of expression. Held at the Australian Sake Festival Sydney, it embraces borderless beauty and promotes a society free from age, gender, nationality, and appearance constraints, aiming for a healthier, happier world.

BO1 Niigata - the Realm of Sake Aoki Shuzo Sake Brewery Co., Ltd.

For nearly 300 years, Aoki Shuzo has been brewing sake that embodies the climate of the snowy region. We produce brands such as Kakurei, Yukiotoko.

Representative brand name:

Kakurei

Products:

1. Kakurei Junmai Daiginjo
2. Kakurei Junmai Ginjo
3. Yukiotoko Junmai



www.kakurei.co.jp/english



BO1 Niigata - the Realm of Sake Midorikawa Sake Company

Established in 1884, Midorikawa Sake Company is located in Uonuma, Niigata Prefecture, the sacred land of rice. We brew our sake using exceptionally soft water sourced from 50 metres underground, amidst a breathtaking natural setting. Our focus on ageing and blending techniques produces a smooth, refreshing, and complex flavour. Enjoy the essence of our craftsmanship.

Representative brand name:

Midorikawa

Products:

1. Junmai Midorikawa
2. Junmai Ginjo Midorikawa
3. Daiginjo Midorikawa
4. Midorikawa Cask Collection



www.niigata-sake.or.jp/en/

kuramoto/midorikawa



BO1 Niigata - the Realm of Sake Ishimoto Sake Brewery Co., Ltd.

<A blossom of aesthetics in a single drop>

The secret to our sake brewing is being bold, meticulous, and careful.

We remind ourselves daily of that truth to create sake that matches itself to the drinker before, during, and after meals, never weighing down the palate.

Representative brand name:

Koshi no Kanbai

Products:

1. Koshi no Kanbai Amane Junmai Ginjo
2. Koshi no Kanbai Sai Junmai Ginjo
3. Koshi no Kanbai Muku Junmai Daiginjo
4. Koshi no Kanbai Banri Ikku Junmai Daiginjo
5. Koshi no Kanbai Chotokusen Daiginjo



koshinokanbai.co.jp/en



BO1 Niigata - the Realm of Sake Miyao Sake Brewing Co., Ltd.

Established in 1819, Miyao Shuzo is situated in Murakami City, one of the finest rice producing areas of Niigata that cultivates a variety of quality sake rice such as Gohyakumangoku.

Using outstanding rice and crystal clear water, we dedicate ourselves to brewing delicious sake to the satisfaction of our customers.

Representative brand name:

Shimeharitsuru

Products:

1. Shimeharitsuru Daiginjo San
2. Shimeharitsuru Jun
3. Shimeharitsuru Tsuki (Moon)
4. Shimeharitsuru Umesu



www.shimeharitsuru.co.jp/english



B01 Niigata - the Realm of Sake Niigata Daiichi Shuzo Co.,Ltd

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.

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



B01 Niigata - the Realm of Sake Shirataki Sake Brewery Co., Ltd.

In 1855, Shirataki Sake Brewery founder Minatoya Tosuke embarked on sake production using snowmelt water in Echigo Yuzawa, Niigata. Through production of fine premium sake, we seek to reflect the voice of our community in humble efforts to nurture and spread knowledge of the sake culture. It is our passion to serve you exciting, thoughtful and, most of all, delicious sake.

Representative brand name:

Shirataki SEVEN Junmai Daiginjo

Products:

1. Shirataki SEVEN Junmai Daiginjo 25%
2. Shirataki SEVEN Junmai Daiginjo 50%
3. Shirataki SEVEN Junmai Ginjo 60%
4. Kiwi-derived Yeast by Jozen Junmai
5. Noujun Uonuma Junmai



<https://shiratakisake.com>



B01 Niigata - the Realm of Sake Obata Shuzo Co., Ltd.

Sado island is known as a rice-producing region and a land of clear spring water, and the environment is also taken into consideration through efforts to reduce pesticides and chemical fertilizers in order to coexist with the endangered bird Toki. Obata shuzo continues to respect the rice, water, people and terroir of Sado, while preserving the traditional handmade for 132 years.

Representative brand name:

Manotsuru

Products:

1. Manotsuru Miku Junmai Daiginjo
2. Kanadel Junmai Daiginjo Orikarami
3. Manotsuru Octave
4. Chou Black Manotsuru Super Dry JD
5. Manotsuru Everyday Junmai



www.obata-shuzo.com/en/information.asp



B01 Niigata - the Realm of Sake Takano Sake Brewery Co., Ltd.

Established in 1899, our sake brewery is celebrating its 125th anniversary this year. Nearby is "Sakata," a wetland that was registered as Japan's 10th Ramsar site, providing a rich natural environment for producing our sake.

Representative brand name:

Fubuki

Products:

1. Shiratsuyu Junmai Daiginjo
2. Fubuki Premium Umeshu
3. Tousekka Junmai Ginjo
4. wiwi
5. wiwi Sparkling



www.niigata-sake.or.jp/en/kuramoto/takano



B01 Niigata - the Realm of Sake Takanoi Shuzo Co., Ltd.

It is our hope that as we disseminate Ojiya's finest sake to the furthest reaches of Japan's shores and beyond, all those who enjoy it might be connected in some small way back to the beauty of Ojiya, her people, and the broader Niigata region we call home.

Representative brand name:

Denyuu Junmai Ginjo

Products:

1. Denyuu Junmai Ginjo
2. Denyuu Special Junmai
3. Koshino-Hatsuume Storehouse in Snow
4. TAKANOI Junmai Daiginjo
5. Iono Daiginjo Genshu



hatsuume.co.jp/english



B01 Niigata - the Realm of Sake Yoshinogawa Co., Ltd.

Established in 1548, Yoshi-no-Gawa is located in the historic city of Nagaoka in Niigata Prefecture and is run today. Niigata Prefecture is the largest producing region of "premium sake" in Japan and is famous throughout Japan for its rice production. As the oldest saké brewery in Niigata, Yoshi-no-Gawa is one of the most popular saké breweries in Niigata.

Representative brand name:

Gokujo Yoshinogawa

Products:

1. Minamo Junmai Daiginjo
2. Minamo Sosai Junmai
3. Junmai Ginjo Gokujo Yoshinogawa
4. Yuzu shu



yosinogawa.co.jp/english.php



B01 Niigata - the Realm of Sake Yahiko Shuzo Co., Ltd.

Yahiko Shuzo, founded in 1838, created the "Izumi-ryu" brewing method and trained many brewers. Using spring water from Mt. Yahiko and select rice from Yahiko village, their sake is offered to Yahiko Shrine, which enshrines a deity linked to Japan's creation. The soft, low-mineral water requires careful brewing, producing delicate, elegant sake that complements various cuisines.

Representative brand name:

Yahiko

Products:

1. Yahiko Junmai Daiginjo
2. Kokushu Iyahiko Junmai Ginjo
3. Yahiko Umeshu
4. Yahiko Kiwami Junmai



www.yahikonosake.com/eng



B01 Niigata - the Realm of Sake KAMEDA SEIKA CO., LTD

Rice crackers are a traditional Japanese snack that come in a variety of shapes and sizes. Kameda Seika has a large variety of products which are loved by people all across Japan. They are a staple in Japanese pantries up and down the country and are enjoyed by the family, from young children to grandparents. Rice crackers from Kameda Seika also have a growing international fanbase!

www.kamedaseika.co.jp/en



Importer: Daiwa Foods Corporation Pty Ltd

Vegetarian Vegan Gluten Free

Products:

1. KAMEDA Kaki-no-Tane
2. KAMEDA Kaki-no-Tane Wasabi
3. KAMEDA Tsumami Dane
4. Gogono Tsumami Dane
5. Age-Ichiban



B02 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.asahishuzo.ne.jp/en



B04 Jun Pacific Corporation

We started as a Japanese grocery store as Tokyo Mart in Northbridge, which opened in 1976 to cater to a growing Japanese population. We import and supply Japanese Food, Sake, and sundry goods in Australia. The company has worked with over 1000 restaurants, caterers, food factories and grocers. Our aim is to promote Japanese food and Sake, including Japanese culture.

Importer:

Jun Pacific Corporation

Products:

1. Takahashi Shuzo Yuzu mon
2. Shuho Tokubetsu Junmai Omachi
3. Shimeharitsuru Junmai Ginjo "Jun"
4. Asahi Shuzo Kubota Manju
5. Shirataki Shuzo SEVEN 25%



tokyomart.com.au



B03 Yorozuya 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



B05 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.

#sptobeliave

Importer:

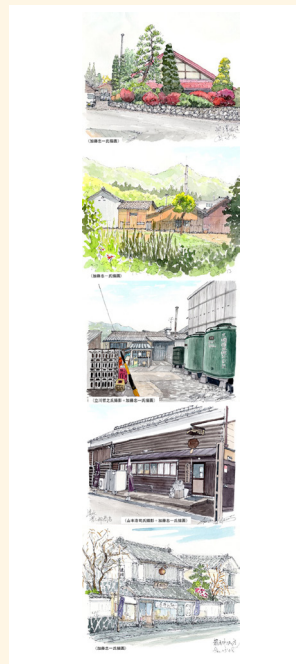
Sakelier

Products:

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



sakelier.com.au



B06 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



B08 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



B07 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



B09 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



B10 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-nishiki 50
4. Chiyomusubi Junmai
5. Chiyomusubi Ultra Yuzu



www.chiyomusubi.co.jp



B12 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.miyanyuki.co.jp/eng



B11 Hakutsuru Sake Brewing

We have been creating fine sakes in Nada Japan since 1743. Since the early days our inspiration and name has been the white crane. This graceful and refined bird is an auspicious symbol in Japan. We wish the happiness and good fortune it brings to be shared by all who enjoy our sake.

Importer:

JFC AUSTRALIA CO PTY LTD

Representative brand name:

Hakutsuru

Products:

1. Hakutsuru Blanc
2. Hakutsuru Sayuri
3. Hakutsuru Junmai Daiginjo Sho-une
4. Hakutsuru Purupuru Peach
5. Hakutsuru Nigori Peach Liqueur



www.hakutsuru.co.jp



B13 Yoioi / Kawabu Brewery

Yoioi 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:

Yoioi

JFC AUSTRALIA CO PTY LTD

Representative brand name:

Kawabu Shiki

Products:

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



www.yoioisake.com



B14 Ikeda Syuzou Co.,Ltd

Ikeda Syuzou, established in 1879, is located in northern Kyoto Prefecture. We are a very small brewery, focusing exclusively on crafting Junmai sake with the owner, his wife serving as the brewing manager, and approximately two additional staff members.

Representative brand name:

Ikekumo & Kasaichiyo

Products:

1. Junmai Daiginjo Ikekumo Gold Label
2. Junmai Ginjo Ikekumo Silver Label
3. Tokubetu Junmai KASAICHIYOU
4. Junmai Kasaishiyu Moon Lover



ikekumo.com



B16 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



B15 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:

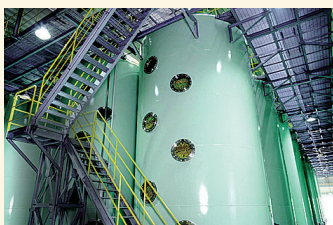
The Choya Golden Ume Fruit

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



B17 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



B18 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



B20 Endo Brewery Inc.

Founded in 1864, Endo Brewery has been crafting sake in the naturally abundant Nagano Prefecture. While preserving tradition, we also challenge ourselves in innovative sake brewing, continually striving for excellence.

Importer:

JFC AUSTRALIA CO PTY LTD

Representative brand name:

Naotora

Products:

1. Naotora Junmai Ginjo Namasake
2. Naotora Junmai Daiginjo Bangaihin
3. Naotora Junmai Ginjo Bangaihin



www.keiryu.jp



B19 Ozeki Corporation

Ozeki Corporation has a history of more than 310 years of brewing, and manufactures and sells standard sake such as One Cup and Karatamba, from specific name sake such as Souke Ozakaya.

Importer:

JFC AUSTRALIA CO PTY LTD

Representative brand name:

Souke Ozakaya Junmai Daiginjo

Products:

1. Souke Ozakaya Junmai Daiginjo
2. Karatamba Junmai
3. Yuzu Umeshu
4. Lemon Sour Cocktail Base
5. Hana Awaka Peach



www.ozeki.co.jp



B21 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



B22 Japan Prestige Sake Association

The Japan Prestige Sake Association was established in 1975. Ever since, it has become a valuable source of information for top-quality Japanese "sake". As more and more people around the world are now showing a greater appreciation of Japanese sake, the association is working to expand its list of select products, as well as its information network.

Importer:

JFC AUSTRALIA CO PTY LTD

Products:

1. Ichinokura Himezen Sake
2. Tsukasabotan Yamayuzu Shibori Sake
3. Gokyo Five Yellow Junman
4. Ohyama Tomizu Tokubetsu Junmai
5. Daisekkei Strawberry Sake



www.meimonshu.jp/modules/xfsection/article.php?articleid=1335



B24 Aizu-Bandai

"Eisen Shuzou(Eisen Sake Brewery)" at an altitude of 550 meters. Founded as Miyamori Eishiro Sake Brewery in Aizuwakamatsu City in 1869. Pursuing better water, in 1989, we relocated a manufacturing warehouse to the western foot of Mt. Aizu Bandai in Bandai Town. In 2008, bottling, warehouse, office newly relocated. We were able to celebrate the 150th anniversary of our founding in 2019.

Representative brand name:

Eishiro Junmai Daiginjo

Products:

1. Eishiro Junmai Daiginjo
2. Eishiro Daiginjo
3. Junmai Daiginjo
4. Go Beyond Junmai Ginjo
5. Umesake 8 years aged



www.eisen.jp



B23 Konishi Brewing Co., Ltd.

Konishi Brewery started doing business in 1550 and is the oldest sake brewery in Japan to be owned and managed by one single family. Our hometown of Itami (Hyogo Prefecture) is known as the birthplace of clear sake. Konishi Brewing prized the 2nd place at the "World Sakagura Ranking 2023" and it resulted in 5 Star (the top 10) 4 years in a row.

*"Sakagura" means Sake Brewery.

Importer:

JFC AUSTRALIA CO PTY LTD

Representative brand name:

Shirayuki, Konishi

Products:

1. Konishi Junmai Ginjo Hiyashibori
2. Konishi Aosae Junmai
3. Shirayuki Edo Genroku Sake
4. Shiorayuki Junmai Daiginjo Daihouzu
5. Shirayuki Junmai Nigori



www.konishi.co.jp



B25 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



B26 Takara Shuzo

Since 1951, Takara Shuzo has been exporting alcoholic beverages and seasonings made in Japan such as Sho Chiku Bai, the preeminent sake in Japan for celebrations.

MIO Sparkling Sake. This sparkling sake sensation goes down smooth, striking just the right balance between crisp and subtle sweetness. Fruity aroma and sweetness only from rice. 5% ABV.

Products:

1. MIO Sparkling Sake
2. Shochikubai Kyoto Fushimizujitate Junmai
3. Takara Shochu Highball



www.takara-intl.co.jp/en



B28 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. Wagyu Sanka Sparkling Liqueur



rikyugura.jp



B27 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 Tezukuri Shichifukujin
3. Junmai Daiginjo Shichifukujin 38
4. Junmai Super Dry Shichifukujin



www.kikunotsukasa.jp



B29 Furusawa Shuzo Co., Ltd.

Our company was established in 1836. For more than 180 years, we have been making sake with the traditional techniques and quality that have been passed down and refined, and with the passion of our brewers, and we have been honored with an honorable mention in the National Sake Competition for three consecutive years.

Importer:

Pinnacle Drinks

Products:

1. Setsugen Sake Spirit

Representative brand name:

Setsugen



www.furusawa.co.jp/en/



B30 Kikuyasaka

We Okadayahonten Co.,Ltd. was established in 1872. We produce alcoholic drinks; Japanese sake, Shochu and Liqueur. With our theme of developing products "To make meals better and bring a lot of happiness", we always try to do our best.

Importer:

Pinnacle Drinks

Products:

1. Kan no Mai Junmai Daiginjo
2. Kikuyasaka Umeshu
3. Kikuyasaka Yuzuyuzu
4. Kuro-moji Shochu Hikimi Usho Morinoka



www.kikuyasaka.co.jp



B32 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



B31 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



B33 Cellar Mates

Cellar Mates aims to bridge the cultural gap between Australia and Japan by curating a collection of exclusive products directly sourced from Japan's finest artisans and creating immersive journeys of discovery. It is your ultimate destination for an exquisite selection of Japanese luxury beverages, boutique finds, and collectibles.

Importer:

Cellar Mates

Products:

1. Kanemitsu Kamokinshu Tokubetsu Junmai 13
2. Kanemasu Hatsuhanu Junmai Daiginjo
3. Toyonome Itookashi Junmai Ginjo
4. Koshitsukano Aisakura Junmai Daiginjo



cellarmates.au



B34 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



B36 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. Benten-Musume Junmai Goriki
2. Benten-Musume "Ara-Bashiri"
3. Tamagawa "Time Machine"
4. Tamagawa Muroka Nama Genshu
5. Uzen-Shiraume Junmai Umeshu



www.sakenet.com.au



B35 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



B37 Cerbaco Distribution

Cerbaco Distribution is a family owned company which for over the last 35 years, have endeavoured to always search and find the very gems of Spirits, Aperitifs and Liqueurs. We pride ourselves on finding unique and delicious spirits to then share with Australia.

Importer:

Cerbaco Distribution

Products:

1. Togouchi Whisky
2. Sakurao Whisky
3. Komasa Jyozo Gin



www.cerbaco.com.au



B38 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 Umesu "Umekichi"



www.minato51.com



F02 Outdoor foods by GreenChem

Experience Japan's preserved foods at our booth, featuring groundbreaking products that preserve delicious Japanese cuisine for up to seven years! Ideal for camping, fishing, and hiking, our products also pair perfectly with sake. Enjoy convenient preserved foods for anytime enjoyment. Please give them a try!

greenchemy.jp



Vegetarian Vegan Gluten Free

Products:

1. Boiled Sardines with Plums
2. Oden
3. Tomato Risotto
4. Curry Pilaf



F01 Rice Culture - Miso & Koji

Based on the Gold Coast, Rice Culture has been making Miso and Koji (fermented rice) since 2012. We are all moms and our passion is to produce nutritious fermented food from local Australian organic ingredients following traditional Japanese recipes. Enjoy our full range of certified organic miso, koji and home fermenting kits at special price and freshly made miso soup served in cups.

www.riceculture.com.au

rice culture

Vegetarian Vegan Gluten Free

Products:

1. Certified Organic Miso
2. Miso Soup Made from Your Choice of Miso
3. Certified Organic Koji
4. Koji Starter (Tane Koji)
5. Make Your Own Miso / Shio Koji / Sake Kit



F03 Jimoto Foods

Marrying artisanal Japanese and local Australian ingredients. Handcrafted sauces and seasonings. Made in Sydney.

www.jimotofoods.com.au



Vegetarian Vegan Gluten Free

Products:

1. Umami Powder
2. Shiso Teriyaki
3. Roasted Sesame Dressing
4. Fresh Yuzu & Chilli Dressing
5. Lemon Myrtle & Yuzu Ponzu



F04 Kawaq Ice Company

We would like to introduce to the people of Sydney our alcoholic shaved ice syrup, which is based on the traditional Japanese seasoning “mirin”.



www.kawaq-ice.com



Products:

1. Mirin Sweet Sake Sauce
2. Shaved Ice Syrup



F06 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



Products:

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



F05 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



Products:

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



F07 Otafuku Sauce Co., Ltd.

Otafuku Sauce Co., Ltd. is a Japanese food manufacturer headquartered in Hiroshima Prefecture that produces and sells various sauces and seasonings, including okonomiyaki sauce. Founded in 1922, it is a long-established company, and its “Otafuku Okonomiyaki Sauce” is the No. 1 domestic market share holder and is widely known as an essential ingredient for okonomiyaki.

www.otafuku.co.jp/e



Products:

1. Okonomi Sauce
2. Yakisoba Sauce
3. Okonomiyaki Flour
4. Premium Tenkasu
5. Yakisoba Noodle with Sauce



F08 Shimaya Co., Ltd.

Shimaya Dashi-no-moto, everywhere in Japanese kitchens.

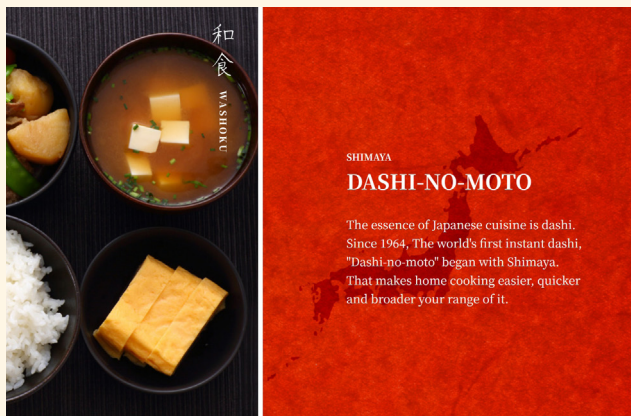
Instant dashi, dried bonito flavored soup stock, used for the most

Japanese cuisine, gives your dishes ""umami""(one of the five basic tastes).

Not only making soup, but can be also used for various dishes.

That brings the best out of the ingredients.

www.shimaya.co.jp/global/en



Products:

1. Kelp Flavored Soup Stock Granule
2. No MSG Bonito Soup Stock Powder
3. Udon Soup (Noodle Soup), Powder
4. Bonito Flavored Soup Stock Powder



F10 Maeda-en

Welcome to Maeda-en Ice Cream. As a pioneer of Japanese green tea, we

have a variety of Matcha innovations and creations including the world's first

Matcha ice cream. Maeda-en is also a pathfinder of mochi ice cream for

almost two decades here in Australia, wrapped its finest quality ice cream in

soft Kyoto-style mochi. Try our delicious ice cream.

maeda-en.com



Products:

1. Mochi Ice Cream
2. Premium Ice Cream



F09 Kracie, Ltd.

Popin'Cookin' is a series of DIY candy kits that help a child's creativity flourish and shine.

Our products allow curious children to create their very own tiny, sweet, fantasy foods as they develop necessary skills for growth through play. Simply add water, and experience the sweetness of Popin'Cookin'!

www.kracie.co.jp



Products:

1. Popin'Cookin' -Osushi-
2. Popin'Cookin' -Hamburger-
3. Popin'Cookin' -Ramen-



F11 Marukome Co., Ltd.

In 1854, a miso master, named Aoki established a company in hopes to

share his love and the beauty of Japanese fermentation techniques. Today,

Marukome is Japan's No. 1 miso company and is offering miso as well as Rice

Koji and soybean products worldwide. Marukome products are versatile and

can be adapted to your everyday lifestyle.

www.marukome.co.jp/global/en



Products:

1. Plus Koji Salted Koji Powder
2. Plus Koji Salted Koji Paste
3. Rice Koji Milk
4. Dried Soybean Meat Minced Type
5. Dried Soybean Meat Sliced Type



F12 Yamaya Communications, Inc.

Born in 1974 in Fukuoka, Kyushu as a manufacturer of spicy mentaiko, the company has been loved and supported by many customers for 50 years. Today, we have grown into a company that conveys the delicious food and sake of Kyushu to the world. I would like more customers to know about Yamaya's spicy mentaiko and delicious sake, which Kyushu is proud of!

www.yamaya.com/corporate/



Vegetarian Vegan Gluten Free

Products:

1. Tenchaku Bara Mentaiko
2. Yuzunyan
3. Eau-de-vie de fraise
4. Japanese craft Gin Masaharu



F14 Somi Shokuhin Co.,Ltd

Welcome to the Somi Shokuhin booth! Based in Kyoto, we are a commercial seasoning manufacturer that has been crafting high-quality soups and sauces since 1950. Our "delicious Japanese flavours" are enjoyed in over 50 countries worldwide.

www.somi.co.jp

SOMI Ramen Soup [Dilution Ratio]

Product	Weight	Dilution Ratio
Paitan G (tonkotsu flavor)	1kg	45g : 360ml (Broth)
Kitano Miso G (Miso ramen)	1kg	60g : 360ml (Broth)
Shoyu G (Shoyu Ramen)	1kg	40g : 360ml (Broth)
Shio G (Shio Ramen)	1kg	40g : 360ml (Broth)



Vegetarian Vegan Gluten Free

Products:

1. Somi Paitan G
2. Somi Kitano Miso G
3. Somi Shoyu G
4. Somi Tonkotsu Soup Base
5. Somi Shantan



F13 Aomori Craft Sake and Rice

Welcome to the Aomori Prefecture booth. Aomori is renowned for its rich agricultural, forestry, and fishery products. Join us as we showcase signature items such as "Seiten no Hekireki" rice, scallops, and sake. Indulge in the flavours of Aomori with our sweet rice, flavourful scallops, and dry sake!

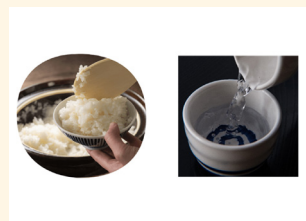
kensanhin@pref.aomori.lg.jp



Vegetarian Vegan Gluten Free

Products:

1. "Massigura" Rice
2. Cooked Scallop
3. Hanaomoi Junmai Daiginjo
4. #Muroka Junmai Ginjo
5. #Muroka Junmai



F15 Mizkan Co., Ltd.

The Mizkan Group was founded in 1804 in Handa City, Aichi Prefecture, and will celebrate its 220th anniversary in 2024. Under the slogan, "Bringing Flavor to Life™," we hope to contribute to the well-being of the earth, society, and all that dwell on it. We also aim to offer foods and recipes that unify taste experience and healthy choices as much as possible.

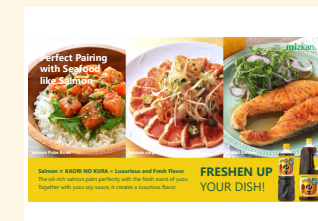
www.mizkan.co.jp



Vegetarian Vegan Gluten Free

Products:

1. "Kaori no Kura" Premium Yuzu Ponzu
2. Kamoshibi (Red vinegar)
3. Kamoshibi Sushi seasoning
4. Shiragiku
5. Shiragiku Sushi seasoning



F16 Tochigi Prefecture

Tochigi Prefecture is located in the northern part of the Kanto region on the main island of Honshu, Japan. Tochigi produces a variety of crops including rice, vegetables, and fruits. We are introducing delicious top-grade beef "Tochigi wagyu" and environmentally friendly "Nasu Rouge" from Tochigi.

fresh-food.tochigipower.com



Vegetarian Vegan Gluten Free

Products:

1. Tochigi Wagyu
2. Nasu Rouge (Wagyu)



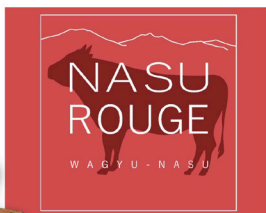
TOCHIGIWAGYU

とちぎ和牛



NASU ROUGE

NASU
ROUGE
WAGYU - NASU



F18 Tonami Shoyu

Japanese-produced Yuzu, Kabosu, and Ume are aromatic with a perfect balance of acidity and sweetness. We produce 100% juice pressed from the fruits, as well as condiments and miso made from the fruit peels.

www.tonami-shoyu.co.jp



Vegetarian Vegan Gluten Free

Products:

1. Yuzu Vinegar
2. Kabosu Juice
3. Plum Juice
4. Yuzu Pepper
5. Plum Pepper



F17 Aioi Industry Co., Ltd.

We've been manufacturing and providing professional-use sauces, seasonings, and all food-related products since 1986. Our customers are from small individual restaurants to mega stores in Japan and all over the world. We are here to help you and your business with all your food business's needs and to make efforts to develop rich and enjoyable food culture for all over the world.

www.aioi.co.jp



Vegetarian Vegan Gluten Free

Products:

1. Aioi Yakiniku Sauce
2. Aioi Kimchee Base
3. Aioi Ten-don Sauce
4. Aioi Frying Batter Mix (Karaageko GOLD)



F19 Sanwa Foods

Sanwa Foods Co., Ltd. has been manufacturing and selling mainly "Wasabi" products since 1955. Since 1990, we have been promoting Wasabi overseas based on the concept of "bringing Japanese Wasabi overseas". We have a lineup of Wasabi related products such as "Mini Wasabi Pack 2.5g". PB Wasabi, which can reflect the customer's needs for Wasabi and design, is also gaining popularity.

www.sanwafoods.co.jp



Vegetarian Vegan Gluten Free

Products:

1. Premium Fresh Japanese Wasabi Sachet
2. Mini Wasabi Paste 2.5g Wave
3. Seasoning Wasabi
4. Chopped Wasabi
5. Frozen Horseradish Paste (Nama Wasabi)



F20 Alliedpinnacle - Nisshin Seifun

Alliedpinnacle is the largest flour milling and industrial bakery in Australia, joined Nisshin Seifun Group in 2019. Leveraging Nisshin's expertise, we are developing and manufacturing Japan-quality flour items, premixes and ingredients for major food industries. At our booth, we will introduce Premium Tempura Batter, Noodle/Dumpling flour, Mochi Donuts premix etc.

www.alliedpinnacle.com



Products:

1. Sakusaku Tempura Batter Gold
2. Noodle & Dumpling Flour
3. Mochi Donuts Premix
4. Frozen Croissant for "CRO-FFLE"
5. Speciality flour for "SHOKUPAN"



F22 Daikyo Foods Co., Ltd.

We are an INARI manufacturer based in Kyoto's Fushimi Ward, known for its pristine spring water. Thanks to that, our INARI, made with juicy dashi (broth), bursts with flavor in every bite. Using only natural ingredients, we strive to deliver authentic taste to customers worldwide. Enjoy the true flavor of Kyoto's INARI!!

oage.co.jp



Products:

1. Inari -Kyoto Flavor-
2. Inari -Kanto Flavor-
3. Sliced Cut Ramen Inari
4. Gluten Free Onigiri Shiitake Konbu
5. Gluten Free Shiitake Slices



F21 WPM Japan

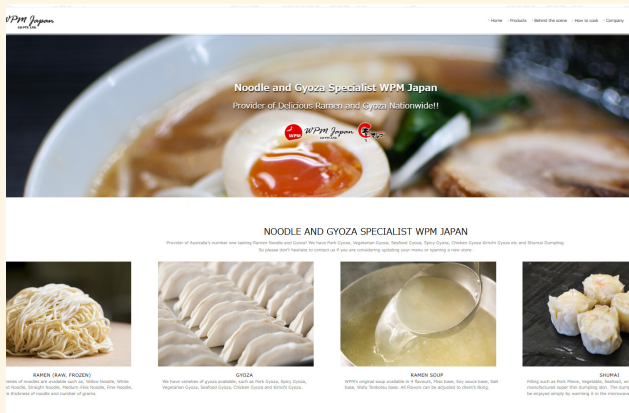
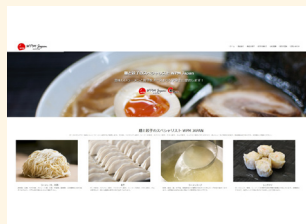
WPM Japan began its production of ramen noodles and gyoza (Japanese dumplings) in 2008. Since then, we produce more than 100 types of ramen noodles and 40 types of gyoza, including PB products. Our Australian made products are manufactured from Australian grown high quality flour and meat. WPM Japan is now a major supplier for most Japanese restaurants in Australia and New Zealand.

ramengyoza.com.au



Products:

1. Gyoza
2. Ramen Noodle
3. Ramen Soup
4. Shumai



F23 Kuki Sangyo

KUKI SANGYO CO., LTD. was established in 1886. We started as a Sesame Seed Oil manufacturer. Then we began to produce many kinds of sesame seed products to become a general sesame seed products manufacturer. We follow the traditional manufacturing technique and adopt the latest quality control method in order to produce SAFE and HIGH QUALITY sesame products.

www.kukisesame.com



Products:

1. Pure Sesame Seed Oil
2. Kuki Black Sesame Latte
3. Black Sesame Latte for Professional Use
4. Kuki Pure Sesame Seed Paste White
5. Kuki Roasted Sesame Seed White



F24 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



Vegetarian Vegan Gluten Free

Products:

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



F26 Takoyaki Stand

HAVE YOU EVER EATEN SOMETHING SO DELICIOUS IT CHANGED YOUR LIFE?

This was the experience in Osaka I had eating my first ever freshly cooked Takoyaki. Here at the Takoyaki Stand our goal is to bring creamy Osaka style Takoyaki here to you in Sydney. At the Takoyaki Stand we pride ourselves on customer satisfaction. If you don't like our Takoyaki you don't pay. No questions asked!

www.instagram.com/takoyakistand



Vegetarian Vegan Gluten Free

Products:

1. Original Osaka style Takoyaki 6 pieces
2. Sake flavoured Takoyaki 6 pieces



F25 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



Vegetarian Vegan Gluten Free

Products:

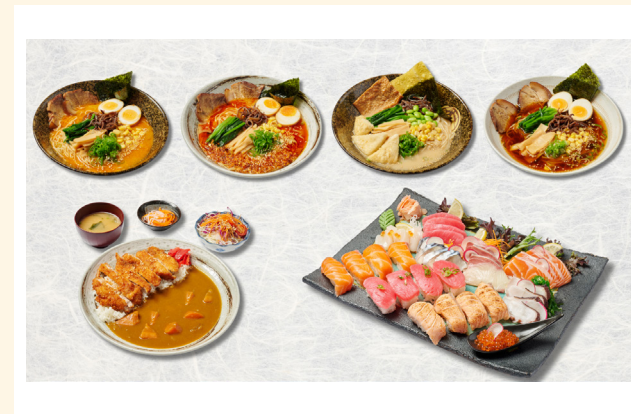
1. Gelato
2. Onigiri
3. Soft Drinks



F27 Peko Peko

PekoPeko is a casual Japanese restaurant in Darlington with an expansive menu. At Sake Festival we have brought some of our favourite small menu items. Visit our store to try our range of Ramen and Teishoku.

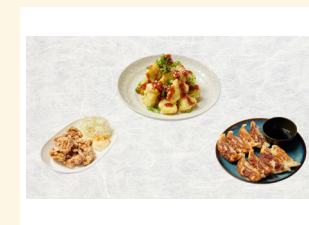
www.pekopeko.au



Vegetarian Vegan Gluten Free

Products:

1. Kushi Katsu
2. Karaage Chicken
3. Nasu Dengaku
4. Gyudon
5. Curry Don



F28 EUREKA! Sake Pairing

"EUREKA! opened its doors in late 2022 and is one of Tokyo's most thriving and hippest sake bars. Owner Marie Chiba offers delicious and unique tasting experiences where guests can enjoy pairing Japanese sake with a variety of dishes, including Japanese, Western, and Chinese cuisine. At the Australian Sake Festival, EUREKA! will be bringing a little taste of Tokyo to Sydney!

www.instagram.com/eureka.sake

EUREKA!

Products:

1. Blue Cheese Ham Cutlet
2. Oeuf-Mayonnaise (Smoked Soft-Boiled Egg)
3. Tuna and Passion Fruit Tartare
4. Cumin-Seasoned Pickled Napa Cabbage
5. Salt Koji-Marinated Salmon



F30 Raijin Japanese Cuisine

Japanese food made by Japanese chef!

Best balance of taste, nutrition, and value.



www.youtube.com/watch?v=NX7WkYqf7dA



Vegetarian Vegan Gluten Free

Products:

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



F29 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



Vegetarian Vegan Gluten Free

Products:

1. Wagyu Steak Asian Style Wrap
2. Wagyu Steak Don
3. Premium Wagyu Skewer
4. Wagyu Asian Style Wrap
5. Teriyaki Chicken Asian Style Wrap



F31 Sushi Bar Masuya

Masuya Corporation Pty Ltd offers authentic Japanese dining in Sydney at Masuya Japanese Restaurant and Izakaya Masuya. Masuya Japanese Restaurant provides elegant fine dining with fresh sushi, sashimi, tempura and various alcohol. Izakaya Masuya features a lively atmosphere with authentic Japanese food, sake, and beers, showcasing quality and traditional Japanese hospitality.

info@masuya.com.au



Vegetarian Vegan Gluten Free

Products:

1. Nigiri Sushi Set
2. Sushi DX Set
3. Saba & Eel Bou Sushi
4. Vegetable Sushi & Miso Soup
5. Uni Nigiri Sushi



F32 Ken-Chan Curry

Welcome to Ken-Chan Curry! Our mission is to conquer the world with our Chicken Katsu Curry. With locations in Japan, Malaysia, and Australia, we currently operate 20 stores worldwide and aim for 1000 within the next 10 years. Our homemade cutlets and special curry sauce are renowned. At events, we've sold up to 2000 bowls daily. Experience authentic Japanese cuisine with us!
kenchan-curry.com



Vegetarian Vegan Gluten Free

Products:

1. Chicken Katsu Curry
2. Karaage Curry
3. Teriyaki Karaage Don
4. Chicken Katsu Sand
5. Long Chips



P02 IKCS Japanese Flea Market

IKCS (International Kimono Club Sydney) is a group of kimono enthusiasts based in Sydney. We are selling pre-loved kimono and other Japanese items at Sake Festival 2024.

mtjegessner@gmail.com



Products:

1. Kimono
2. Obi
3. Fan
4. Kimono Fabric



P01 Ren Yano Art Exhibition

Ren is an artist who specialises on 'Shodo', JP traditional calligraphy. He gained permanent residence as an artist. His work is held in various collections, including the JP Embassy in Canberra. He participated in production of FOX movie "The Wolverine -SAMURAI". At the request of the AOC, he created six calligraphy messages of support for the Australian team at the Tokyo Olympics.

www.instagram.com/renyano



Products:

1. Fan
2. Folding Fan
3. Rice Scoop



P03 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



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



P04 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



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



P06 Ceramic Studio En

From our hands to your table.

At Ceramic Studio En, we design and handcraft high quality ceramics. We made variety of sake vessels especially for this sake event. Each piece was carefully handcrafted individually and it has gorgeous organic feel with no two pieces exactly the same. I'm sure you will find a piece to take home that brings your table a special touch. "

ceramicstudioen.com



Products:

1. Sake Bottles
2. Sake Cups
3. Sake Pourer



P05 Treasures of Ishikawa Pref.

"Ishikawa Prefecture is located in the central part of Japan, facing the Japan sea, a region known for fresh food, rich nature and centuries-old crafts. Discover various products from a sake brewery with a history of over 400 years 'Fukumitsuya' to traditional hand crafts like Kutani pottery, Yamanaka lacquerware, metalworks and precious antiques. We are looking forward to meeting you.

www.ishikawatravel.jp/en



Products:

1. Kagatobi Organic Junmai
2. Kagatobi Ginjo Umeshu
3. Manekineko Aroma Candle
4. Kutani Antiques
5. Jubako Bento Ichimatsu



P07 Nara City

Discover Nara, Japan's first capital and the birthplace of Japanese Buddhism. Just a short train ride from Kyoto and Osaka, Nara is filled with World Heritage sites, preserved temples, and serene shrines, offering a tranquil contrast to bustling Kyoto and Tokyo. Visit the Nara booth for authentic sake, beverages, crafts, and culinary treats that will enlighten your senses.

sake-festival.com.au/news/241



Exhibitor:

1. Izumiya Beverage Dealer Co., Ltd.
2. Kuramoto Sake Brewing Co., Ltd.
3. Nara Kasugayama Shuzo Co., Ltd.
4. Yamato Honey Co., Ltd.
5. Mori Naraduketen Co., Ltd.
6. Akahada-yama Motogama Furuse Gyoza, Ltd.
7. Okaimafushouten, Inc.



PO8 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!

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



TO2 Japan Sake Brewery Tourism

Sake breweries are scattered all throughout Japan.

Each glass of sake is a story, and every brewery a microcosm of the larger story of Japan.

To explore sake means to explore not only the beverage, but the local cuisine and traditions that have been inseparable from sake for generations.

www.nihon-kankou.or.jp/home/sakagura/english/



TO1 Hidden Gem of Japan

Discover Japan's Hidden Gems! Experience the lesser-known wonders of Japan: Explore the mystical Kuma Valley, where Samurai culture intertwines with 450 years of shochu tradition. Immerse yourself in fermented food experiences and uncover the valley's secrets. Participate in Iwafune Bakuha, where you can create your own explosive movie scene under the guidance of stunt experts.

hitoyoshikuma-guide.com/en/special-tours



Products:

1. Kuma Shochu Experience
2. Kuma Valley E-bike Tour
3. Taisharyu Samurai Experience
4. Ryokan Ayunosato Accommodation
5. Iwafune Bombing Tour



TO3 Hokkaido Tourism Organization

Hokkaido is a destination that every food lover should visit! Hokkaido Tourism Organization is thrilled to present Hokkaido Sake and Wine Tourism at the Sake Festival Sydney! You can experience flavors of Hokkaido's sake and wine while learning more about Hokkaido tourism. This experience will definitely make you want to visit Hokkaido right away!!

www.visit-hokkaido.jp/en/index.html



Products:

1. All about Hokkaido Tourism
2. Hokkaido Sake & Wine Tastings (no sales)
3. Sake Breweries and Wineries Info
4. Hokkaido Unique Culinary Info
5. Adventure Travel Info



HTO

HOKKAIDO
TOURISM
ORGANIZATION

T04 Social Science Lab Foundation

We introduce a tour that allows visitors to experience the traditions of Nara and provides tasting 10 different kinds of sake from Nara, the birthplace of sake in Japan. You can reserve a special price for a rare experience to interact with a chief priest, the only one in Japan with a sake brewing license who is involved in sake making and to enjoy vegetarian food as you compare sakes.
exploring-nara.jp/en



Products:

1. 5 Tours to Experience Traditions of Nara
2. Nara's Sake (Narazake)



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.



Photo credit:
Ishikawa Prefecture



Major Prize:

A return Air Ticket to Tokyo

Prizes:

\$200 or \$100 worth of bottles of sake

Winner announcement time:

29th Sept, 17:45



<< 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.

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					
The winning sake may be available to taste and purchase at the booth today. Be sure to visit them!					
Brewery	Sake Name	Category	Award Medal	Booth No	
Utsunomiya Shuzo Co.,Ltd.	Shikisakura “Manyohiziri”	Elegant / Clean	Platinum		-
Kameizumi Sake Brewing Co.,Ltd	Kameizumi Junmai Ginjo Nama Genshu CEL-24	Fruity / Floral	Platinum		B04
S. Imanishi Co.,Ltd.	Harushika “Sakura” Junmai	Savoury / Full	Platinum		-
		-	Sessionable		-
Daisekkei Sake Brewing Co.,Ltd.	Daisekkei Junmai Koshu	Mature / Complex	Platinum		-
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		B09
Shimizu Seizaburo Shoten Ltd.	ZAKU Ho-no-Tomo	Elegant / Clean	Gold		B05
		-	Sessionable		B05
		Pizza Margherita	Recommended Matching		B05
		Grilled Salmon	Recommended Matching		B05
Shimizu Seizaburo Shoten Ltd.	ZAKU Impression H	Elegant / Clean	Gold		B05
Naganeimeijo Co.,Ltd.	Junmai Daiginjo “Tanada La Grâce”	Elegant / Clean	Gold		-

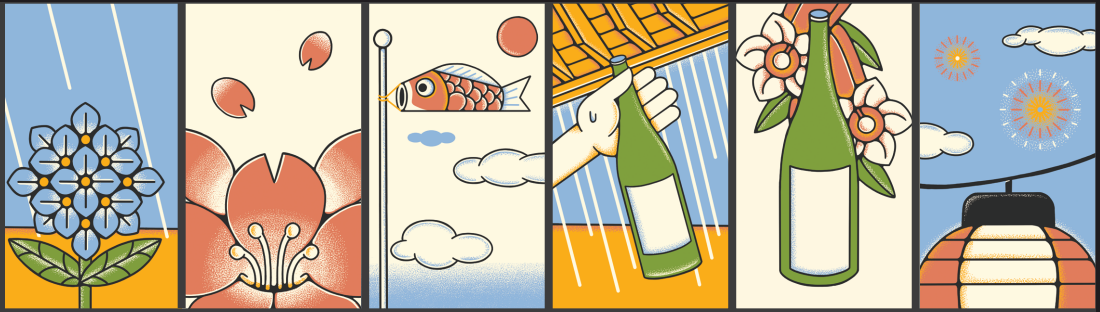
ASA Award Winning Sake List -2					
Brewery	Sake Name	Category	Award Medal	Booth No	
Katoukichibee Shouten	Born:Ginsen	Elegant / Clean	Gold		B07
		-	Sessionable		B07
Katsuyama Supreme Sake Co.,Ltd.	Katsuyama Junmai Daiginjo “Akatsuki”	Elegant / Clean	Gold		-
		Cooked Prawns	Best Matching		-
Akebono Shuzo Co.,Ltd.	Tenmei Junmai Hiire Orange Label	Elegant / Clean	Gold		-
Ishimoto Sake Brewery Co.,Ltd	Koshi no Kanbai Junmai Ginjo “Sai”	Elegant / Clean	Gold		B01
		-	Sessionable		B01
		Pizza Margherita	Recommended Matching		B01
Tosa Shuzo	Keigetsu Nigori Junmai Daiginjo 50	Fruity / Floral	Gold		B32
		-	Sessionable		B32
Daisekkei Sake Brewing Co.,Ltd.	Daisekkei Sake Brewing Co.,Ltd.	Fruity / Floral	Gold		-
Yonezawa Sake Brewery Co.,Ltd.	Imanishiki Junmai Ginjo Miyama-nishiki	Fruity / Floral	Gold		B05
		-	Sessionable		B05
Asahi Shuzo Co.,Ltd.	DASSAI 23	Fruity / Floral	Gold		B02
		-	Sessionable		B02
		Charcuterie Board	Recommended Matching		B02
Shimizu Seizaburo Shoten Ltd.	ZAKU “Kaizan Ittekisui”	Fruity / Floral	Gold		B05
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		B12

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		-
		BBQ Aussie Beef Steak	Best Matching		-
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		B13
		-	Sessionable		B13
Kikkawa Jozo	Afuri Kimoto Junmai Daiginjo	Savoury / Full bodied	Gold		-
Nabedana Inc.	Fudoh Tokubetsu Junmai	Savoury / Full bodied	Gold		B04
		Grilled Salmon	Recommended Matching		B04
Morita Shoube Co.,Ltd.	Junmai Ginjo Shichiriki	Savoury / Full bodied	Gold		B04
Rikyu Gura Co.,Ltd.	MOZU 2000 Vintage Sake	Mature / Complex	Gold		B28
Tatsuuma-Honke Brewing Co.,Ltd.	Hakushika Sake Sparkling	Sparkling	Gold		B21
		-	Sessionable		B21
Yamanashi Meijo Co.,Ltd.	Shichiken Sake Sparkling "Yama-no-Kasumi"	Sparkling	Gold		B07
Niizawa Sake Brewery Co.,Ltd.	Hakurakusei Tokubetsu Junmai	-	Sessionable		-
Yonezawa Sake Brewery Co.,Ltd.	Imanishiki Junmai Ginjo Kinmon-nishiki	-	Sessionable		B05
Katoukichibee Shouten	Born:Muroka Nama Genshu	-	Sessionable		B07
Katoukichibee Shouten	Born:Gold	-	Sessionable		B07
		Pizza Margherita	Best Matching		B07
Shimizu Seizaburo Shoten Ltd.	ZAKU Kaizan Ittekisui	-	Sessionable		B05
		Cooked Prawns	Recommended Matching		B05

ASA Award Winning Sake List -4					
Brewery	Sake Name	Category	Award Medal		Booth No
Kanemitsu Shuzo	Kamokinshu Tokubetsu Junmai 13	-	Sessionable		B33
		Grilled Salmon	Recommended Matching		B33
Niizawa Sake Brewery Co.,Ltd.	Hakurakusei Junmai Daiginjo "Hikari"	Cooked Prawns	Best Matching		-
Tsubosaka Shuzo Co.,Ltd	Ozawa	Charcuterie Board	Best Matching		B13
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		B05
Funaki Sake Brewery	Kitanosho Junmai Daiginjo Sakahomare	Cooked Prawns	Recommended Matching		B04
Minenohakubai Sake Brewing Co.,Ltd.	Minenohakubai Junmai Ginjo	Cooked Prawns	Recommended Matching		B05
Utsunomiya Shuzo Co.,Ltd.	Shikisakura Manyohiziri	Cooked Prawns	Recommended Matching		-
		Grilled Salmon	Recommended Matching		-
Kokki Shuzo	KOKKI	Cooked Prawns	Recommended Matching		-
Ibaraki Shuzo General Partnership Company	Rairaku Betcho	Cooked Prawns	Recommended Matching		B13
Rikyu Gura Co.,Ltd.	Sennorikyu Junmai Daiginjo 35	Cooked Prawns	Recommended Matching		B28
Celaight Inc.	Fushimino	Cooked Prawns	Recommended Matching		B16
Yamadashoten Limited Partnership	Junmai Tamakashiwa	Cooked Prawns	Recommended Matching		-
Shirataki Sake Brewery	SEVEN (25%) Junmai Daiginjo	Cooked Prawns	Recommended Matching		B01, B04
Takara Shuzo International Co.,Ltd.	Sho-Chiku-Bai Shirakabegura "Mio" Sparkling Sake	Charcuterie Board	Recommended Matching		B26

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 	B20
Hakutsuru Sake Brewing Co.,Ltd.	Hakutsuru Blanc	Charcuterie Board	Recommended Matching 	B11
		Pizza Margherita	Recommended Matching 	B11
Funasaka Sake Brewery	Junmai Ginjo Miyamagiku	Charcuterie	Recommended Matching 	B07
Akitameijo Co.,Ltd.	Junmai Funaoroshi Nama Chozo-shu	Charcuterie Board	Recommended Matching 	B16
Nabedana Inc.	Fudoh Junmai Daiginjo	Charcuterie Board	Recommended Matching 	B04
Chiyomusubi Sake Brewery Co.,Ltd.	Chiyomusubi "SORAH"	Charcuterie Board	Recommended Matching 	B10
Sachihime Shuzo Co.,Ltd.	Junmai Ginjo Sachihime "RISE"	Charcuterie Board	Recommended Matching 	B08
Takanoi Shuzou Co.,Ltd.	Denyuu Junmai Ginjo	Charcuterie Board	Recommended Matching 	B01
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 	B07
Shuho Sake Brewery Co.,Ltd.	Shuho Tokubetsu Junmai Muroka Omachi	Pizza Margherita	Recommended Matching 	B04
Tatsuuma-Honke Brewing Co.,Ltd.	"Kaori" Junmai Ginjo Premium	Pizza Margherita	Recommended Matching 	B21
Naganameijo Co.,Ltd.	Junmai Ginjo "Kisekirei"	Pizza Margherita	Recommended Matching 	-
Yonezawa Sake Brewery Co.,Ltd.	Imanishiki "Nakagawa Mura no Tamako" Tokubetsu Junmai	BBQ Aussie Beef Steak	Recommended Matching 	B05

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 	B07
Yamadashoten Limited Partnership	"Mukashi no Manma" Tokubetsu Junmai	BBQ Aussie Beef Steak	Recommended Matching 	-
Funasaka Sake Brewery	Miyamagiku Tokubetsu Junmai	BBQ Aussie Beef Steak	Recommended Matching 	B07
Ishimoto Sake Brewery Co.,Ltd	Koshi no Kanbai Junmai Daiginjo "Banri Ikku"	Grilled Salmon	Recommended Matching 	B01
Kawabu Brewery	Hokosugi Shujun Futsushu	Grilled Salmon	Recommended Matching 	B13
Chiyomusubi Sake Brewery Co.,Ltd.	Chiyomusubi Junmai Daiginjo Yamada-nishiki "Minato-no-Asagiri"	Grilled Salmon	Recommended Matching 	B10
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 	B29
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 	B01, B04
Katsuyama Supreme Sake Co.,Ltd.	Katsuyama Junmai Ginjo "KEN"	Grilled Salmon	Recommended Matching 	-



 **JAMS.TV**

 **SAKE** FESTIVAL

