



Kiuchi Shuzou, Ltd.

1257 Konosu, Naka-Machi, Ibaraki-ken Naka-gun, 311 0133, Japan

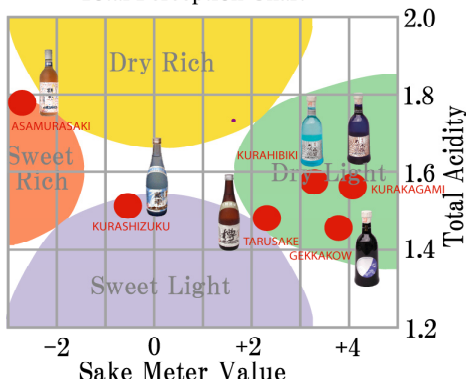
Kikusakari Sake

Brewery Description:

The Kiuchi Brewery was established in 1823 by Kiuchi Gihei, the headman of Konosu village. His family was collecting rice from farmers as land taxes for the Mito Tokugawa family. He began his brewery with the idea of using the remaining rice stocks in the warehouse to produce sake. In 1996, the company started brewing beer with a capacity of 1,500 barrels per year.



Total Perception Chart



“A truly great classic sake, Gekkakow Vintage 1999 by Kiuchi Sakery in Japan scored the highest score of the competition, a “92” out of “100”.

Our most prestigious Sake. Gekkakow is brewed from Yamada Nishiki rice polished all the way down to 35%. Cold matured for over three years.

Product Details

Style	Vintage Junmai Daiginjo-shu Sake
Alc./Vol.	17%

Tasting Notes

Appearance	Clear.
Aroma	Beautifully bright pineapple- coconut scent with licorice nuances.
Flavor	Fine, silky entry with salt-watery flow, rounded fullness in the middle.
Finish	A mouth watering, nectarine-like finish tinged with a whispering sweetness.

Suggested Food Pairings:

- Sushi or Raw Seafood
- Japanese Cuisine

Available Formats:

- 12 * 375 ml bottles
- 6 * 720 ml bottles



Gekkakow

Vintage Junmai Daiginjo-shu

- Sake & Japanese Fruit Wine
- Vintage Collection

Voted “Best Daiginjo (Ultra-Premium) in America - International Sake Institute, LLC International Sake Summit 2002



Kurahibiki Daiginjo

■ Sake & Japanese Fruit Wine

Kurahibiki is brewed with well polished (43%) special rice Yamada Nishiki” which is best for sake brewing.

Product Details

Style	Daiginjo Sake
Alc./Vol.	17%

Legend

- Beer Collection
- Keg Collection
- Real Ale Collection
- Vintage Collection
- Cider & Perry
- Sake & Yuzu Wine
- Mead
- Spirits

Kiuchi Shuzou [Continued]

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Tasting Notes

Appearance	Very light gold color.
Aroma	Aroma of rose water, fruit, and spice.
Flavor	An elegant sake with citrus and melon aromas and complex flavors.
Finish	Very smooth and silky.

Suggested Food Pairings:

- Sushi or Raw Seafood
- Japanese Cuisine
- picture below: Kurahibiki with tonkatsu



Available Formats:

- 12 * 375 ml bottles
- 6 * 720 ml bottles



Asamurasaki Brewed with Red Rice

■ Sake & Japanese Fruit Wine

Voted "Most Unusual Sake" - International Sake Institute, LLC International Sake Summit 2002

Red rice was cultured in ancient times and is hardly used any more.

Product Details

Style	Red Rice Sake
Alc./Vol.	14%

Tasting Notes

Appearance	Reddish color as a result of red rice used in the production of this sake.
Aroma	Berry-like aromas.
Flavor	Slightly sweet with a slight "spritz" to the mouth feel.
Finish	Smooth with a hint of sweetness.

Suggested Food Pairings:

- Sushi or Raw Seafood
- Japanese Cuisine, pictures below show Asamurasaki with sukemono (pickled jaanese vegetables) and Asamurasake with ebishinzyo (sorbet)



Available Formats:

- 6 * 720 ml bottles



Taru Sake

matured in Akita Cedar barrels

■ Sake & Japanese fruit wine

Taru Sake is matured slowly in Akita cedar barrels producing settle aromas and flavors of cedars.

Product Details

Style	Sake Matured in Akita Cedar Barrels
Alc./Vol.	15%

Tasting Notes

Appearance	Clear.
Aroma	Tarusake was matured slowly in real Akita cedar barrels producing settle aromas and flavors of cedar.
Flavor	This unique sake has some sweetness initially with some pepper notes, a little bitterness and some detectable wood.
Finish	Very full body and smooth.

Suggested Food Pairings:

Legend

- | | |
|-----------------------|--------------------|
| ■ Beer Collection | ■ Cider & Perry |
| ■ Keg Collection | ■ Sake & Yuzu Wine |
| ■ Real Ale Collection | ■ Mead |
| ■ Vintage Collection | ■ Spirits |

Kiuchi Shuzou [Continued]

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- Sushi or Raw Seafood
- Japanese Cuisine, pictures below show Taru sake with nasu and taru sake with soba



Available Formats:

- 6 * 720 ml bottles
- 6 * 900 ml Mini Casks

Kurashizuku Junmai Ginjo Usu-Nigori Fresh and unfiltered sake

■ Sake & Yuzu Wine

Kura means sake-brewery, and Shizuku is the first run of sake. Kurashizuku's flavor, color and fragrance are enriched by the careful first steaming and pressing of its rice. Often called "antique" sake, Kurashizuku is a Usu-Nigori, ie sake that has some few sake yeast, rice and koji in the bottle while the bulk remains behind on the filtering cloth as Sake-Kasu ("cake").

Product Details

Style	Junmai Ginjo Usu-Nigori Fresh, Unfiltered Sake
Alc./Vol.	15%



Tasting Notes

Appearance	Clear.
Aroma	Sweet with notes of rice and alcohol as well as a light note of citrus.
Flavor	Sweet with notes of rice, fruit.
Finish	Smooth with slight alcohol in the finish.

Suggested Food Pairings:

- Sushi or Raw Seafood
- Japanese Cuisine

Available Formats:

- 12 * 375 ml bottles
- 6 * 720 ml bottles

Kurakagami

■ Sake & Yuzu Wine

"Top Ten" Daiginjo's Awards - International Sake Institute, LLC International Sake Summit 2002

Kurakagami "Mirror of Saké" by Kiuchi Sakery in Japan, Score: 91 (2nd after Gekakow)

KURAKAGAMI is exclusively brewed for the famous Japanese sake competition. This brilliant Daiginzyou (rice polished down to 38%) has been awarded prestigious gold prizes. Please enjoy the rich and well rounded flavors of this golden Sake.

Product Details

Style	Tokubetsu-Daiginjo Sake
Alc./Vol.	16%

Tasting Notes

Appearance	Clear.
Aroma	Aroma of fruits.
Flavor	Fresh, lacy notes of honeydew melon and peach skin (classic daiginjo fruitiness), wet stone and anise seed; silky, almost oily, textured, buoyantly balanced feel of tropical fruit.
Finish	Finishing with an emphatic dryness.

Suggested Food Pairings:

- Sushi or Raw Seafood
- Japanese Cuisine

Available Formats:

- 6 * 720 ml bottles



Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits

Kiuchi Shuzou [Continued]

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Kikusakari Sake Gift Pack

■ Sake & Yuzu Wine

Gift-pack: 5 boxes per Masterbox

Each box holds 5 * 180ml bottles

1 of each:

Gekkakow Vintage Junmai Daiginjo

Kurahibiki

Asamurasaki

Kurashizuku

Tarusake

Kiuchi Ume Wine

■ Sake & Yuzu Wine

Japanese ume (Prunus mume) is a species of Asian plum in the family Rosaceae. The tree comes originally from China, but has also been cultivated in Japan and Korea for its fruit and flowers since ancient times.

“Although normally called a plum, it is actually more closely related to the apricot.....

The tree flowers in late winter, typically late January or February in East Asia, before the leaves appear. The fruit ripens in early summer, typically June in East Asia. Each fruit is round with a groove running from the stalk to the tip. The skin is green when unripe, and turns yellow, sometimes with a red blush, as it ripens. The flesh becomes yellow.” - Courtesy of Wikipedia

Kiuchi ume wine is made from the juice of green unripe ume. The juice is extracted by preserving the plums in sugar.



Product Details

Style	Japanese Plum Wine
Alc./Vol.	15%

Tasting Notes

Appearance	Clear with a slight hint of purple.
Aroma	Full of fresh plum.
Flavor:	Ume wine contain a lot of natural citric acid, the resulting plum wine has a sweet, acidic, very refreshing taste.
Finish:	Dry finish.

Suggested Food Pairings:

- Sushi
- Sea Food
- Desserts
- Asian or Fusion Style Dishes

Available Formats:

- 12 * 500 ml bottles

Kiuchi Yuzu Wine

■ Sake & Yuzu Wine

Yuzu (citrus aurantium, citrus junos) is a rare hybrid citrus fruit of mysterious provenance grown in China, Tibet but more so in Japan. Its aroma and flavor offer a rare and complex blend of lime, lemon, grapefruit and mandarin orange. While the Yuzu fruit has been histori-

cally cultivated as herbal remedy, yuzu has meanwhile become the rage with many chefs of high-end restaurants around the world who rave about the amazingly intense floral citrus fragrance of yuzu. Once opened it keeps about 4 weeks in cold storage. Best serving temperature is like white wine.

Product Details

Style	Japanese Plum Wine
Alc./Vol.	8.5%

Tasting Notes

Appearance	Clear with an orange undertone.
Aroma	Full of citrus flavor- orange and lemon.
Flavor	Flavors of lime, lemon, and grapefruit with overtones of mandarin orange mingle on the palate with complex notes of mandarin sweetness, tangy acidity and lemony sharpness challenging all your senses.
Finish	Citrus tartness in the finish.

Suggested Food Pairings:

- Black Cod
- Tuna
- Hamachi
- Foie Gras
- Hanger Steak
- Meringue Tarts
- Pineapple Sorbet

Available Formats:

- 12 * 500 ml bottles



Kiuchi Shuzou [Continued]

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Finish	Silky smooth.
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Suggested Food Pairings:

- Sushi or Raw Seafood
- Japanese Cuisine

Available Formats:

- 12 * 375 ml bottles



Kikusakari Zenkouji Sake

■ Sake & Yuzu Wine
■ Spirits

Koji mold (fungus) is necessary for the brewing of sake. Koji mold is a change agent, ie Koji will break down the starch molecules {long chains} into small chains of molecules and eventually into sugar. The sake yeast will then take over and convert those rice sugars into alcohol and CO₂.

Typically, only a tiny portion of the steamed rice is inoculated with Koji mold. The Koji mold will then start its “magic”. A yeast starter (“moto”) follows next (combination of steamed rice, water, koji mold, and yeast). The “moto” is then transferred to a larger vat where the same mix of water, steamed rice, and koji will be added (typically three more times over the next four days (this fermenting mixture is called “moromi”).

Now here comes the difference to an ALL KOJI Sake: The entire steamed rice (not only a tiny fraction of it) will be inoculated with koji. This will lead to a much higher intensity and speed of starch break down (higher degree of amino acid and lactic acid) . In addition, many more sugar molecules will be available for the “yeast attack”.



Product Details

Style	ALL KOUJI Sake- Junmai
Alc./Vol.	16%
Sake Meter Value	18
Amino Acidity	3
Total Acidity	3.9

Tasting Notes

Appearance	Almost amber.
Aroma	Aroma is sweet with strong notes of koji, lemon chiffon, rice pudding, and a touch of cinnamon.
Flavor	Intense balance of sweetness, tartness and acidity.