









 <p>【Akita】 <b><u>DAINAGAWA TENKA</u></b> <b><u>Junmai Daiginjo Muroka Genshu</u></b> Gentle and mellow on the palate, this sake offers the crisp flavor characteristic of Miyamanishihiki, along with a pleasing hint of maturation.</p>	 <p>【Miyagi】 <b><u>HAKURAKUSEI</u></b> <b><u>Junmai Ginjo Hiyaoroshi</u></b> After a summer aging, this hiyaoroshi gained a soft touch, balancing its sharpness with a rounded palate, refined richness, and a crisp finish.</p>
 <p>【Miyagi】 <b><u>ATAGO NO MATSU</u></b> <b><u>Junmai Ginjo Sasara Hiyaoroshi</u></b> It offers a hint of banana and melon-like taste, with refreshing acidity. Summer aging adds softness and depth.</p>	 <p>【Miyagi】 <b><u>ATAGO NO MATSU</u></b> <b><u>Special Junmai Hiyori Hiyaoroshi</u></b> Second place at SAKE COMPETITION 2018. Banana and melon notes with a crisp finish, embodying Hiyori's signature richness.</p>
 <p>【Miyagi】 <b><u>SENSHO MASAMUNE</u></b> <b><u>Special Junmai Hiyaoroshi</u></b> After a summer aging, it gained a fuller body, a velvety texture, and a clear, concentrated umami.</p>	 <p>【Miyagi】 <b><u>KATSUYAMA</u></b> <b><u>Special Junmai "EN" Hiyaoroshi</u></b> A limited-edition sake aged in bottles from specially brewed tanks, maturing until autumn to develop its flavor. It features a full body and a velvety texture.</p>
 <p>【Nagano】 <b><u>HOKKO MASAMUNE</u></b> <b><u>Special Junmai Genshu Hiyaoroshi</u></b> A special Junmai Genshu Hiyaoroshi brewed with Kinmonnishiki. Notable for its moderate summer aging and unique effervescence.</p>	 <p>【Nagano】 <b><u>IMANISHIKI "TAMAKO"</u></b> <b><u>Special Junmai Hiyaoroshi</u></b> A floral aroma with a soft texture and clear, delicate flavor. Acidity provides balance and a crisp finish.</p>
 <p>【Shizuoka】 <b><u>HAKUIN MASAMUNE</u></b> <b><u>Kimoto Akiagari</u></b> This autumn-exclusive sake, aged over the summer, offers a mild, gentle aroma and soft rice umami. Dilution has made it an excellent sake to pair with meals.</p>	 <p>【Gifu】 <b><u>TSUSHIMAYA</u></b> <b><u>Junmai Ginjo Hattannishiki</u></b> Features a refined and elegant aroma with a full-bodied sweetness that expands nicely on the palate. This autumn-exclusive sake is well-rounded in flavor.</p>
 <p>【Gifu】 <b><u>TSUSHIMAYA</u></b> <b><u>Junmai Daiginjo Yamadanishihiki</u></b> Features a powerful ginjo aroma, with melon-like sweetness and a defined acidity that spread across the palate.</p>	 <p>【Gifu】 <b><u>TAKESUZUME</u></b> <b><u>Junmai Hiyaoroshi</u></b> Subtle nutty notes reminiscent of cocoa, with a sharp body and a distinctive, crisp finish.</p>

 <p>【Hiroshima】 <b><u>KAMOKINSHU</u></b> <b><u>Special Junmai Akiagari</u></b> Sake with a soft texture and balanced acidity. The 5BY's unique heating method adds a pleasant effervescence.</p>	 <p>【Shimane】 <b><u>KAISHUN</u></b> <b><u>Junmai Hiyaoroshi "Yamaguchi"</u></b> Junmai sake brewed with premium Bizen Omachi rice, featuring a soft entry and a clean finish.</p>
 <p>【Shimane】 <b><u>KAISHUN</u></b> <b><u>Kimoto Junmai Hiyaoroshi</u></b> Sharp vanilla-like umami from Kimoto-style sake, with a crisp finish enhanced by sharp acidity even after six months of aging.</p>	 <p>【Ehime】 <b><u>ISHIZUCHI</u></b> <b><u>Special Junmai Hiyaoroshi</u></b> Autumn-exclusive sake made with Omachi and Matsuyama Mii, featuring a soft yet elastic texture. The dry and crisp finish from Matsuyama Mii is notable.</p>
 <p>【Kochi】 <b><u>BUNKAJIN</u></b> <b><u>Junmai Akiagari</u></b> Winner of Kura Master 2017 Platinum Award. It features a well-balanced, juicy umami with a defined acidity and a notably smooth texture.</p>	 <p>【Kochi】 <b><u>BUNKAJIN</u></b> <b><u>Autumn Junmai Ginjo "liseur"</u></b> It offers an elegant muscat aroma, firm body, and a crisp, refreshing finish. Summer aging has added a smooth, rounded quality.</p>
 <p>【Nagasaki】 <b><u>ROKUJU YOSHU</u></b> <b><u>Junmai Hiyaoroshi</u></b> Aged until autumn, this Junmai sake features a supple body with gently expanding sweetness and enhanced roundness and depth.</p>	 <p>【Saga】 <b><u>HICHIDA</u></b> <b><u>Junmai Omachi 75% Hiyaoroshi</u></b> Rich nutty flavors with a firm acidity that tightens the finish, making it a full-bodied autumn-exclusive sake.</p>
 <p>【Saga】 <b><u>SHICHIDA</u></b> <b><u>Junmai Aiyama 75% Hiyaoroshi</u></b> This autumn-exclusive sake, made with premium Aiyama, showcases plump umami and a long, lingering finish with minimal polishing.</p>	