



さくら 酒店
SAKURA
SAKE SHOP



Service Overview

Discover Your Best Japanese Sake

Contents

- 1. Company Profile — p.3
- 2. Our Strengths — p.7
- 3. Our Portfolio — p.14
- 4. Our PB Sake Portfolio — p.18
- 5. Trade Terms — p.21
- 6. FAQ — p.23



Company Profile



SAKURA SAKE SHOP

Company Overview and Board Members

Company Name	SAKURA SAKE SHOP INC.
Established	April 5, 2013 (Seimei Day)
Head Office	3-183 Kaihatsu-cho, Ogaki-shi, Gifu, Japan TEL: +81-584-74-7812
Tokyo Office	6F C-45, 2-36-1 Ikebukuro, Toshima-ku, Tokyo, 171-0014, Japan TEL: +81-3-6161-6325
Email	trade@sakurasaketen.com



Yuichi Kondo CEO

Born in Ogaki City, Gifu Prefecture in 1980. In 2007, he joined Yamanaka Sake Shop, a sake specialty store in Osaka. In 2013, he returned to his birthplace Ogaki and launched Sakura Sake Shop together with Komazawa. He mainly conducts sales to restaurants and hosts sake meetings. He is a father of two who loves to enjoy his food & sake pairings. You can also find him on YouTube as the “Sake Prince” educating about sake.



Takeshi Komazawa Representative Director

Born in 1980 in Nagano, Japan. In 2007, he returned to Japan and joined Hasegawa Sake Shop, a sake specialty store in Tokyo. In 2013, he launched “Sakura Sake Shop” with together with his old friend Kondo. While working mainly on the export business from the Tokyo office, he also organizes various sake events. A father of two, who enjoys sake and housework.

Our Values and Philosophy

Our Values

We will make you smile with Sake!

Challenge:

Have the courage to take on new challenges to create and develop values that are both traditional and international.

Share:

Take pride in Japanese culture and spread happiness throughout the world.

Protect:

Protect the nature and agriculture that give life to sake, and contribute to building a sustainable society for future generations.

Corporate Philosophy



Line of Business

We engage in various businesses related to Japanese sake, including overseas exports, domestic online stores, cross-border e-commerce, wholesale distribution, pairing events with restaurants, and inbound tourism.



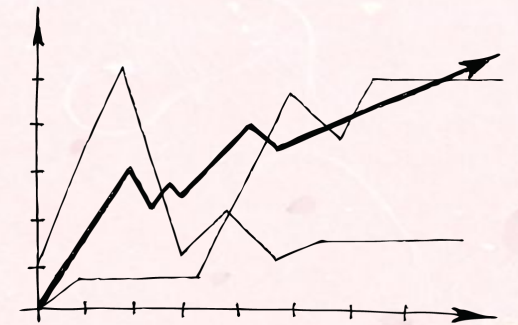
Export



E-Commerce/
Wholesale



Inbound



Planning/
Consulting



Our Strengths



SAKURA SAKE SHOP

Strength
1

Export to 20+ Countries



We have exported to more than 20 countries. We are well-versed in the market characteristics and regulations of different countries, ensuring smooth export procedures.

Strength
2

70 Breweries 1500 SKUs



We offer a curated selection of sake from across Japan, including rare premium and daily standard sake.

Strength
3

Strict Refrigerated Management



Using reefer containers, we maintain the same quality as in Japan. We can transport at the ideal storage temperature of -5°C.

Strength
4

Strong Connections with Breweries



We maintain strong relationships with our portfolio brewers through regular visits, which enables us to arrange exclusive brewery tours & develop private brands.

Strength
5

Expertise in Private Brand Production



We have extensive experience in private brand development, overseeing all processes from taste to label design.

Strength
6

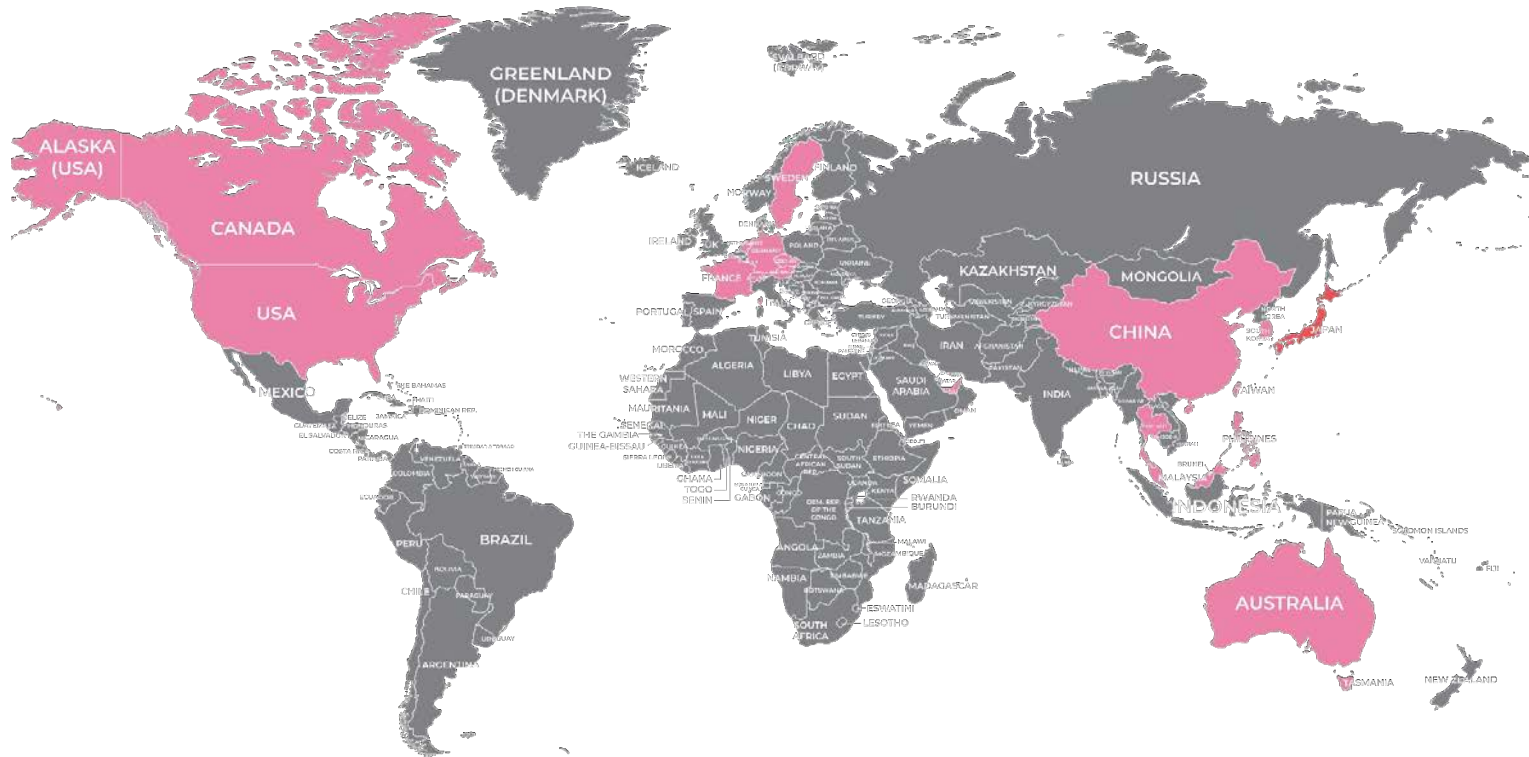
Global Expertise, True Sake Masters



Led by two representatives with 20 years of experience in the sake industry, our team, with all members having overseas experience, brings extensive international expertise to the table, making us true sake experts.

Export Destinations

We have exported to over 20 countries, especially in East Asia and Europe.



Asia:

Hong Kong, Taiwan, China, Singapore, Korea, Malaysia, Philippines, Thailand, Macau

Europe:

Germany, Switzerland, Sweden, Austria, France, Netherlands, Luxembourg, Czech, Monaco

North America & Oceania:

USA, Canada, Australia

Middle East:

UAE

Our Valued Customers (Selected)

Through importers, our sake is handled by a wide range of businesses in various countries around the world.

Importer



Retailer



Restaurant



Brewery Tours With Our Clients (Selected)



**Shimizu Seizaburo Shoten
(Zaku)**



**Niizawa Brewery
(Hakurakusei, Zankyo, Reikyo)**



**Sugihara Brewery
(IBI)**



**Kankoubai Brewery
(Kankoubai)**



**Arisawa
(Bunkajin)**



**Koedo Kagamiyama Brewery
(Kagamiyama)**



SAKURA SAKE SHOP

Why Choose Us (Our Client's Voice)



Nippon Sake Imports
- Canada -
Jason Evans

"We highly appreciate Sakura Sake Shop's high level of service and smooth supply of famous brands like Sakaya and Hakurakusei. They have a clear understanding the type of breweries we are hoping to engage with, and the types of products that are likely to be successful in our Canadian marketplace."



SAKE no BA
- Austria -
Yuri Iwata

"The main reasons for choosing Sakura Sakeshop were their big portfolio with amazing brands and focus on quality control, especially for unpasteurized Namazake. They are a trustful partner and helped me a lot in the sake industry. Even a sake brewery tour was organized."



Shu Gen Washuya
- Hong Kong -
Tony Lee

"Great trading partner with famous brands like Zaku or Hakurakusei. I really appreciate their high level of service that allows a smooth purchase of the sake bottles I want."



Our Portfolio



SAKURA SAKE SHOP

70 Breweries and 1500 SKUs



Hakurakusei



Katsuyama



Kankoubai



Hyakujuro



Akitora



Bunkajin



Ugo no Tsuki



Toyo Bijin



Ibi



Shichida



Zaku



Daijiro



Mii no Kotobuki



Hiwata



Shichihonyari



Bo



Rokuju Yoshu



Ishizuchi



Tenyurin



Tsushimaya



Kaishun



Hakuin
Masamune

and more...



SAKURA SAKE SHOP

Niizawa Brewery



Hakurakusei

Reikyo

Zankyo

Shimizu Seizaburo Shoten



Zaku

Tenzan Brewery



Shichida

Tenzan

Sumikawa Brewery



Toyo Bijin

Sugihara Brewery



IBI

Aihara Brewery



Ugo No Tsuki



Our PB Sake Portfolio



SAKURA SAKE SHOP

Primordial Galaxy



Using the image by James Webb Space Telescope that shows primordial galaxies 4 billion years ago.(permitted by NASA)

Producer: Zaku
Market: Hong Kong
Type: Junmai Daiginjo

18



Brewed with the rare rice polished to 18% of the original grain. With a special box with brewer's message.

Producer: Kankoubai
Market: China
Type: Junmai Daiginjo
(18% Polishing Ratio)

Spring / Summer / Autumn / Winter



White label sake that embodies the essence of the four seasons, inspired by the four types of seasonal sake.

Producer: Kankoubai
Target: China
Type: Junmai Ginjo
(Spring, Summer, Autumn)
Junmai (Winter)

Arabashiri / Nakadori / Seme



Bottled 3 types of sake from a customized tank: Arabashiri (荒走り), Nakadori (中取り), Seme (責め)

Producer: Hakurakusei
Market: Malaysia
Type: Junmai Daiginjo

Blended Sake



Blended sake created to support breweries suffering from overstock due to COVID-19.

Producer: 6 breweries
Market: Worldwide
Type: Assemblage

For the Sake of Ukraine



Charity sake to support the Ukraine with donations of all profits.

Producer: Haginotsuru
Market: Worldwide
Type: Junmai
(using white koji)



Trade Terms



SAKURA SAKE SHOP

Trade Terms

✓ **Cold Chain:**

We prioritize temperature control when handling sake. We require shipping in reefer containers and storage in refrigerated warehouses to ensure optimal quality.

✓ **Ex-Warehouse Japan:**

We deliver to a designated warehouse at port in Japan. The importer is responsible for all costs and risks once the products have been delivered to the warehouse.

✓ **Advance payment:**

Generally payment is required in full before products can be secured.



FAQ



SAKURA SAKE SHOP

Frequently Asked Questions (FAQ)



Can we place small orders?



Yes, we can handle small orders starting from just one case and arrange air shipments through courier such as FedEx or DHL.



Is ambient temperature shipping possible?



To ensure the quality of sake, we generally use reefer containers for shipping. If shipped by air, we request that the sake be stored in a refrigerator as soon as possible upon receipt.



Can we receive samples of the products?



Yes, samples are available. The cost of shipping will be estimated, and you will be responsible for these charges. (The cost of the samples themselves will be covered by us.)



Do you handle products other than sake?



Yes, we also handle liqueurs, gin, and shochu. For more details, please contact us at: trade@sakurasaketen.com





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Thank You

Please feel free to contact us if you have any questions.
Email: trade@sakurasaketen.com

Contact Form

