

Product Specification

No. 128 Yoshikawa-touji no Sato., LTD

Product No. 01

Product name	Description	
Tenkeiraku Junmai	Alcoholic beverages(except medicine)	
	Size per product	
	Width	7 cm
	Depth	7 cm
	Height	30 cm
	Weight	1180 g
	Capacity	720 ml
Quantity per case		
12 bottle(s)		
Minimum lot for order		
5 box(es)		
Expiration date and storage temperature		
	1 year(s)	Normal
Retail price in Japan (yen) *excluding tax		
1,150 JPY		

Place of production/processing		
Niigata		
Ingredients and food additives		
Rice (Joetsu City, Niigata), koji (Joetsu City, Niigata), polishing percentage (60%), alcohol (15 degrees)		
Selling point		
Enjoy at normal temperature, chilled, or warmed until mildly hot. Goes well with a wide variety of meals from light seafood dishes to rather heavy meat.		
Flavor		
Sales season		
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term.	[~]

Product Specification

No. 128 Yoshikawa-touji no Sato., LTD

Product No. 02

Product name	Description	
Tenkeiraku Junmai	Alcoholic beverages(except medicine)	
	Size per product	
	Width	6.5 cm
	Depth	6.5 cm
	Height	19 cm
	Weight	550 g
	Capacity	300 ml
Quantity per case		
24 bottles		
Minimum lot for order		
10 boxes		
Expiration date and storage temperature		
1 year	Normal	
Retail price in Japan (yen) *excluding tax		
500 JPY		

Place of production/processing		
Niigata		
Ingredients and food additives		
Rice (Joetsu City, Niigata), koji (Joetsu City, Niigata), polishing percentage (60%), alcohol (15-16 degrees)		
Selling point		
Production of this sake involves using Gohyakumangoku rice to make koji and Koshiibuki rice to make fermentation mash. It features a rich, refreshing, and dry taste, producing a fresh sensation every time. It goes well with a variety of meals, from light seafood to heavy meat dishes.		
Flavor		
Sales season		
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term.	[~]

Product Specification

No. 128 Yoshikawa-touji no Sato., LTD

Product No. 03

Product name

Arigatashi Junmai



Description

Alcoholic beverages(except medicine)

Size per product

Width	7 cm
Depth	7 cm
Height	30 cm
Weight	1180 g
Capacity	720 ml

Quantity per case

12 bottle(s)

Minimum lot for order

5 box(es)

Expiration date and storage temperature

1 year(s)

Normal

Retail price in Japan (yen) *excluding tax

1,420 JPY

Place of production/processing

Niigata

Ingredients and food additives

Rice (Joetsu City, Niigata), koji (Joetsu City, Niigata), polishing percentage (90%), alcohol (15-16 degrees)

Selling point

This product is crafted from Yamadanishiki rice grown in the local Yoshikawa district. It is a pure-rice sake made from almost unpolished Yamadanishiki, known as the king of sake-brewing rice. Featuring a savory taste with a pleasant sour finish, the sake goes very well with meat dishes and Chinese cuisine.

Flavor

Sales season

- We can make shipments during all seasons.

We can make shipments during the following term.

[~]

Product Specification

No. 128 Yoshikawa-touji no Sato., LTD

Product No. 04


Product name	Description										
Yoshikawa touji Daiginjyo (Y amadanishiki)	Alcoholic beverages(except medicine)										
	Size per product <table border="1"> <tr> <td>Width</td> <td>8 cm</td> </tr> <tr> <td>Depth</td> <td>8 cm</td> </tr> <tr> <td>Height</td> <td>28 cm</td> </tr> <tr> <td>Weight</td> <td>1150 g</td> </tr> <tr> <td>Capacity</td> <td>720 ml</td> </tr> </table>	Width	8 cm	Depth	8 cm	Height	28 cm	Weight	1150 g	Capacity	720 ml
	Width	8 cm									
	Depth	8 cm									
	Height	28 cm									
	Weight	1150 g									
Capacity	720 ml										
Quantity per case 12 bottle(s)											
Minimum lot for order 5 box(es)											
Expiration date and storage temperature <table border="1"> <tr> <td>1 year(s)</td> <td>Normal</td> </tr> </table>	1 year(s)	Normal									
1 year(s)	Normal										
Retail price in Japan (yen) *excluding tax 2,700 JPY											

Place of production/processing		
Niigata		
Ingredients and food additives		
Rice (joetsu city, niigata), koji (joetsu city, niigata), brewing alcohol, polishing percentage(40%), alcohol(16 degrees)		
Selling point		
Yamadanishiki is a unique kind of rice, and only a handful of areas in Niigata produce it. Yoshikawa's master sake brewers brew this product with Yamadanishiki that is polished to 40%. It is a daiginjo-shu with a crisp taste, featuring a perfect balance between Yamadanishiki's full-bodied flavor and pleasant sourness.		
Flavor		
Sales season		
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. <table border="1" style="margin-left: 20px;"> <tr> <td style="text-align: center;">~</td> </tr> </table>	~
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Product Specification

No. 128 Yoshikawa-touji no Sato., LTD

Product No. 05

Product name	Tenkeiraku Tokubetsu Junmaishu(Gohyakumangoku)	
		
Description	Alcoholic beverages(except medicine)	
Size per product		
Width	7 cm	
Depth	7 cm	
Height	30 cm	
Weight	1180 g	
Capacity	720 ml	
Quantity per case	12 bottle(s)	
Minimum lot for order	5 box(es)	
Expiration date and storage temperature		
	1 year(s)	Normal
Retail price in Japan (yen) *excluding tax	1,370 JPY	

Place of production/processing		
Niigata		
Ingredients and food additives		
Rice (Joetsu City, Niigata), koji (Joetsu City, Niigata), polishing percentage (55%), alcohol (15 degrees)		
Selling point		
This product is crafted from Gohyakumangoku rice produced in the Yoshikawa district in Jyoetsu City, Niigata, and polished to the ginjo-shu level of 55%.The fermentation process also involves Gohyakumangoku. The sake is smooth and refreshing while featuring the rich flavor of rice.		
Flavor		
Sales season		
<ul style="list-style-type: none"> We can make shipments during all seasons. 		We can make shipments during the following term. [~]