FUKUKOMACHI Junmai Daiginjo Yamadanishiki (without box)

福小町 純米大吟醸 山田錦 箱無し

product feature

A supreme flavour that perfectly harmonizes the elegant Ginjo aroma and fine rice flavour.



Name of Product	FUKUKOMACHI Junmai Daiginjo Yamadanishiki (without box)
Net Weight / Volume	720 ml
Ingredients	Rice, Koji, Water, Yeast
JAN Code	4511499090077
Quality Guaranteed Period	
Single Product Size / Weight	84mm * 84mm * 273mm / 1110g
Carton Size / Weight	300mm * 390mm * 310mm / 14kgs
QTY of Carton	12 btls
MOQ	5 ctns
Lead Time	1 month
Storage Condition	Normal temperature, 10°C or less desirable
Storage Method	Store away from direct sunlight, high temperature and humidity.
FCA price	Vary depending on terms
Price in Japanese market	JPY 5,400 (excluding tax) / bottle
Nutrition Facts	
Allergens	
Remarks	Platinum Award Winner at "Kura Master 2020" held in Paris, France

Notes

Rice: 100% YamadanishikiRice polishing ratio: 40%

•Alc: 15.5%

•Recommended drinking temperature: 10°C~25°C
•Suggested food pairing:

Stewed scallops

Kimura Brewery Inc.

URL: http://www.fukukomachi.com

Address: 2-1-11 Tamachi, Yuzawa-city, Akita 012-0844 Japan

FUKUKOMACHI Junmai Daiginjo Hyakuden (without box)

福小町 純米大吟醸 百田 箱無し

product feature

100% of "Hyakuden" sake rice, newly developed by Akita Prefecture, is used. It expresses a rich aroma and high quality flavour.



Name of Product	FUKUKOMACHI Junmai Daiginjo Hyakuden (without box)
Net Weight / Volume	720ml
Ingredients	Rice, Koji, Water, Yeast
JAN Code	4511499028070
Quality Guaranteed Period	
Single Product Size / Weight	84mm * 84mm * 273mm / 1110g
Carton Size / Weight	300mm * 390mm * 310mm / 14kgs
QTY of Carton	12 btls
MOQ	5 ctns
Lead Time	1 month
Storage Condition	Normal temperature, 10°C or less desirable
Storage Method	Store away from direct sunlight, high temperature and humidity.
FCA price	Vary depending on terms
Price in Japanese market	JPY 4,500 (excluding tax) / bottle
Nutrition Facts	
Allergens	
Remarks	Gold Award Winner at "Kura Master 2020" held in Paris, France Gold Award Winner at The Fine SAKE Awards Japan 2023 Gold Award Winner at The Fine SAKE Awards Japan 2022 Grand Gold Award Winner at The Fine SAKE Awards Japan 2021

Notes

•Rice: 100% Hyakuden
•Rice polishing ratio: 40%

•Alc:16%

•Recommended drinking temperature: 10°C~25°C

•Suggested food pairing: Whitefleshed fish (e.g. sea bream) carpaccio, scallops risotto

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FUKUKOMACHI Junmai Ginjo (without box)

福小町 純米吟醸 箱無し

product feature

Supreme balance of aroma and flavour, fruity and smooth taste.



Name of Product	FUKUKOMACHI Junmai Ginjo (without box)
Net Weight / Volume	720ml
Tree veigner volume	720111
Ingredients	Rice, Koji, Water, Yeast
JAN Code	4511499020272
Quality Guaranteed Period	
Single Product Size / Weight	76mm * 76mm * 292mm / 1180g
Carton Size / Weight	270mm * 340mm * 330mm / 14.7kgs
QTY of Carton	12 btls
MOQ	5 ctns
Lead Time	1 month
Storage Condition	Normal temperature, 10°C or less desirable
Storage Method	Store away from direct sunlight, high temperature and humidity.
FCA price	Vary depending on terms
Price in Japanese market	JPY 1,650 (excluding tax) / bottle
Nutrition Facts	
Allergens	
Remarks	Received the highest award in the Junmai Sake category at "Kura Master 2021" held in Paris, France

Notes

•Rice: 100% Akitasakekoma-

chi

•Rice polishing ratio: 55%

•Alc: 15.5%

•Recommended drinking tem-

perature:10°C~40°C

•Suggested food pairing: Grilled vegetables, tomatoes and mozzarella caprese

Kimura Brewery Inc.

URL: http://www.fukukomachi.com

Address: 2-1-11 Tamachi, Yuzawa-city, Akita 012-0844 Japan

FUKUKOMACHI Junmai Karakuchi (without box)

福小町 純米 辛口 箱無し

product feature

A dry Junmai sake with a subtle aroma of rice and a mild taste. It is ideal as a mid-meal sake for Japanese cuisine.



Name of Product	FUKUKOMACHI Junmai Karakuchi (without box)
Net Weight / Volume	720ml
Ingredients	Rice, Koji, Water, Yeast
JAN Code	4511499020470
Quality Guaranteed Period	
Single Product Size / Weight	76mm * 76mm * 292mm / 1180g
Carton Size / Weight	270mm * 340mm * 330mm / 14.7kgs
QTY of Carton	12 btls
MOQ	5 ctns
Lead Time	1 month
Storage Condition	Normal temperature, 10℃ or less desirable
Storage Method	Store away from direct sunlight, high temperature and humidity.
FCA price	Vary depending on terms
Price in Japanese market	JPY 1,200 (excluding tax) / bottle
Nutrition Facts	
Allergens	
Remarks	

Notes

•Rice: 100% Japanese rice •Rice polishing ratio: 70%

•Alc: 15.5%

•Recommended drinking temperature:5°C~50°C

•Suggested food pairing : Dashi rolled egg, Tempura of wild veg-

etables

Kimura Brewery Inc.

URL: http://www.fukukomachi.com

Address: 2-1-11 Tamachi, Yuzawa-city, Akita 012-0844 Japan