

MURAI  FAMILY

Daiginjo



## Flavor & Texture Profile

Savory

Spice

Fruity

Floral

Dry

Crisp

Smooth

Lush

AWARDS: 94pts, EXCEPTIONAL, GOLD MEDAL - World Saké Challenge '17;  
GOLD MEDAL - U.S. National Saké Appraisal '18;  
GOLD MEDAL, 2nd Grand Prix - U.S. National Saké Appraisal '17;  
GOLD MEDAL - HLSR International Wine Competition '18

# Daiginjo

## TASTING NOTES

Mellow with flavors of lychee and melon, paired with slight natural sweetness of Yamadanishiki rice, complemented by subtle notes of white flowers and apricot.

## DAIGINJO DEFINED

Made with rice polished at least 50% and sometimes much more, daiginjo saké has distilled alcohol added for artisanal purposes. An ultra-premium grade saké.

**POLISH** 45%    **ABV** 16%



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## Nigori Genshu



### Flavor & Texture Profile



AWARD: GOLD MEDAL, Kura Master/  
Le grand concours de saké japonais de Paris '18

# Nigori Genshu

## TASTING NOTES

Mildly sweet scent with notes of vanilla followed by flavors of coconut, currant, cream and spice with a velvety finish. Layered and bold, round and robust.

## NIGORI DEFINED

Nigori style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a cloudy, creamy texture.

**POLISH** 75%    **ABV** 19.8%



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## Sugidama Junmai Ginjo



### Flavor & Texture Profile



AWARDS: *GOLD MEDAL, Grand Prix U.S. National Saké Appraisal '18;*  
*GOLD MEDAL, 2nd Grand Prix U.S. National Saké Appraisal '17*

# Sugidama Junmai Ginjo

## TASTING NOTES

Smooth and fruity with a light and refreshing finish. Aromas of tropical fruits, ripe pineapple and banana are followed by flavors of dried pear and kiwi.

## JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH** 60%    **ABV** 14.4%



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Tanrei Junmai



## Flavor & Texture Profile



AWARDS: *GOLD MEDAL - U.S. National Sake Appraisal '18;*  
*GOLD MEDAL - HLSR International Wine Competition '18;*  
*GOLD MEDAL - S.F. International Wine Competition '17;*  
*GOLD MEDAL - U.S. National Sake Appraisal '17*

# Tanrei Junmai

## TASTING NOTES

Tanrei means “light” or “mellow,” apt descriptions of this elegant, crisp and dry saké featuring sweet aromas and flavors of cantaloupe, pear and a hint of spice.

## JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH** 65%    **ABV** 14.5%



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Tokubetsu Honjozo



## Flavor & Texture Profile



AWARD: CLASS CHAMPION, DOUBLE GOLD MEDAL  
- HLSR International Wine Competition '18

# Tokubetsu Honjozo

## TASTING NOTES

Complex with aromatic notes of banana and nectarine, layered with melon, toffee and light aniseed flavors. Enjoy the intensity of aroma and flavor.

## HONJOZO DEFINED

Saké brewed with limited distilled alcohol added to enhance flavor and/or aroma. With rice polished to 70% or lower, Honjozo is a premium grade saké.

**POLISH** 60%    **ABV** 15.5%



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