

EXPLORE SOME OF THE TOP-RATED SAKÉ FROM AMERICA'S SAKÉ EXPERT



MURAI M FAMILY DAIGINJO

Mellow flavors of lychee and melon with slight natural sweetness of Yamadanishiki rice. Subtle white flower and apricot notes



94pts, Gold Medal - World Saké Challenge '17
Gold Medal - HLSR Rodeo Uncorked '18
Gold Medal - U.S. Saké Appraisals '16

YOSHI-NO-GAWA GOKUJO GINJO

Delicate, dry and fragrant with a crisp, clean finish. Hints of anise, fresh herbs and stone fruits like peach and nectarine with a silky, smooth mouthfeel



92pts, Double Gold - World Saké Challenge '17
Double Gold - San Francisco Int'l Wine Competition '17
93pts, Gold, Best in Class - Los Angeles Int'l Wine Competition '17



MURAI M FAMILY TOKUBETSU HONJOZO

Complex with aromatic notes of banana, nectarine and dairy. Layered with melon, toffee and light aniseed flavors



Double Gold, Class Champion - HLSR Rodeo Uncorked '18



KASUMI TSURU KIMOTO EXTRA DRY

Sophisticated, earthy and savory with obvious umami. Notes of roasted nuts, honeyed rice cakes, shiitake mushrooms and dried fruit



92pts, Gold Medal - World Saké Challenge '17
93pts, Gold, Best in Class - Los Angeles Int'l Wine Competition '17

SakéMoto JUNMAI

Aromas and flavors of melon, Asian pear, white flowers and aniseed, balanced acidity, a light-medium body with a touch of honey



Double Gold - S.F. Int'l Wine Competition '17
90pts, Gold Medal, Best Buy - World Saké Challenge '17
Gold Medal, Class Champion - HLSR Rodeo Uncorked '17

MURAI M FAMILY TANREI JUNMAI

Tanrei means "mellow" and this elegant, crisp, dry saké features aromas and flavors of cantaloupe, pear and a hint of spice



Gold Medal - S.F. Int'l Wine Competition '17
Gold Medal - U.S. Saké Appraisals '17
Gold Medal - HLSR Rodeo Uncorked '18



JUNMAI GINJO GENSHU

Medium-dry on the palate, silky texture with subtle notes of nectarine, grape and pear, balanced finish

Double Gold, Reserve Class Champion - HLSR Rodeo Uncorked '17

