

Tsunami imports its own sake direct from small boutique breweries in Japan who hand make sake in the ancient traditional way. It is like paddock-to-plate, but for sake. We don't buy from Japanese food companies like everyone else so sake here is unique and not what you usually see in Perth Japanese restaurants. Fresh - we transport in reefer containers at 1°C, keep it in our refrigerated sea container at 5°C. We have an extensive range from junmai, ginjo, daiginjo, nama, muroka, genshu, koshu, nigori, honjozo, kijoshu. We have travelled all over Japan to find these great sakes to bring to you. But what we like most is to have got to know the sake brewers personally over the years. We've eaten, drank and laughed with them and their families over the years. When we have a question we can just ask them. There's no distributor, trading company or multinational food corporation between us. Just us and them. That's the way we like it. And that's good for you. We hope you do also.

SPARKLING SAKE Sparkling sake is any kind of sake with an effervescent quality to it whether by bottle fermentation or gas injection. Perfect starter.



Imada Seaside Sparkling

Brewery: Imada
Region: Hiroshima
Class: Sparkling Junmai
Alcohol: 13%
Rice: Nakase Shinsenban
RPR: 70% SMV: +6
Serve: Champagne glass.
The Seafood range were originally intended to be enjoyed with oysters, the local delicacy of Akitsu, Hiroshima.

IM-24 500ml \$45
27 300ml \$27



Sparkling Origami

Brewery: Masumi
Region: Nagano
Class: Sparkling
Alcohol: 11%
Serve: Chilled
RPR: 55%
Similar to petillant naturel wines, this "pet-nat" sake is fermented in the bottle and sold unfiltered "on-the-lees. Have it with uni and sashimi

MAS-14 375ml \$49



Yamada Shoten Kai Sparkling namazake

Brewery: Yamada Shoten
Region: Gifu
Class: Junmai Sparkling
Alcohol: 13%
Rice: Hida Homare
RPR: 65% SMV: +5
Serve: Cold
Sparkling bottle aged nama. Vibrant unique taste.

YAM-04 500ml \$49

JUNMAI 純米

Can be any rice polish ratio (rpr) %, typically 70-80% of each grain remains but many breweries will polish down more, full-bodied, dry, higher acidity, umami-laden, complex, great with protein dishes, rich foods, junmai means 'pure rice'. Tends to be heavy and full-bodied with stronger, rice-influenced flavor and higher acidity. This is because the lower polish rate leaves some lipids and proteins which add flavour.



Kinmon X3 'Rose'

Brewery: Kinmon
Region: Akita
Class: Junmai
Alcohol: 15%
Rice: Menkoina (red)
RPR: 70%
Serve: Cold
Pale pink in tone, with hints of earth and peach, a touch of strawberry cream, and rose. Savoury finish with earth & pepper.

KIN-02 720ml \$72



Koshino Kanchubai Junmai Echigoya Sobe

Brewery: Koshino
Kanchubai
Region: Niigata
Style: Junmai
Alcohol: 15%
Rice: Niigata ken Rice
RPR: 68%
Serve: Warm and cold
Typical Niigata style. Light, thin, dry, easy to drink, kind on the wallet.

NIM-04 720ml \$41



Gozenshu Festival Sake (Matsuri Sake)

Brewery: Gozenshu
Region: Okayama
Rice: Omachi
Gozenshu's Matsuri Sake. This has never been exported outside of Okayama prefecture. Classic slightly dry and sour taste from ancient bodaimoto process. (pre dates kimoto by 500 years).

GZNS-57 720ml \$52



Gozenshu Bodaimoto Nigori Hiire

Brewery: Gozenshu
Region: Okayama
Class: Junmai Nigori
Alcohol: 17.5%
Rice: Omachi RPR: 65%
SMV: -6 Serve: Cold
Partially filtered. Zesty lively flavoured, lemon & passionfruit. Ancient bodaimoto method from Japanese monks.

GZNS-17 720ml \$67



Gozenshu Trilogy Series 'Maniwa'

Brewery: Tsuji Honten
Region: Okayama
Class: Junmai
Alcohol: 15%,
SMV +3
Serve: Hot or cold
Trilogy explores terroir in rice. 3 different regions. This is Maniwa, colder clime from northern Okayama, close to Gozenshu shuzo.

GZNS-52 720ml \$71



Niida Honke Kan Atsurae

Brewery: Niida Honke
Region: Tochigi
Style: Organic Kimoto Junmai
Alcohol: 14%
Rice: Toyonishiki
RPR: 80%
Serve: Cold or Hot
Organic principles. Tangy fruit aroma, light & refreshing, hints of earthy melon, honeysuckle.

NI-01 720ml \$57



Taiheizan Kimoto Junmai Sogetsu 'Moon on the Green'

Brewery: Kodama Shuzo
Region: Akita
Class: Junmai
Alcohol: 15%
Rice: Akita Sake Komachi
RPR: 60%
Serve: Cold / Room Temp
Fruity and juicy. Well balance of sweetness and acidity.

TAH-21 720ml \$47



Imada Genkei Yamadanishiki (NAMA)

Brewery: Imada
Region: Hiroshima
Class: Sake
Alcohol: 15%
Rice: Yamada-Nishiki
RPR: 60%
Similar to the previous Henpei, the rice polishing on this is different, following the more traditional 'round' polishing method.

IM-19 720ml \$83



Miyoshikiku Zangai Ori-MAX (NAMA)

Brewery: Miyoshikiku
Region: Tokushima
Class: Sake
Alcohol: 17%
This is a complex and flavored wreckage version that blends the blame parts of three types of sake rice, Yamada Nishiki, Gohyakumangoku, and Omachi. It is drinking spout. (Literal translation)

MIK-30 720ml \$69



Taiheizan 'Chronicle' Junmai

Brewery: Taiheizan
Region: Akita
Class: Junmai
Alcohol: 15%
Rice: Miyamanishiki
RPR: 59%
SMV: +2
Serve: Cold/Hot
Dry traditional Akita sake made using soft spring water from world heritage Shirakami mountain.

TAH-12 720ml \$44



Imada White Koji Junmai Sake Seafood Blue

Brewery: Imada
Region: Hiroshima
Class: Sake
Alcohol: 13%
Serve: Chilled
Fukucho Seafood Blue White koji Junmai. Specifically made to match seafood. Fruity.

IM-23 720ml \$58



Miyoshikiku Yamahai gohyakumangoku Ori-MAX (NAMA)

Brewery: Miyoshikiku
Region: Tokushima
Class: Sake
Alcohol: 17%
Gohyakumangoku rice used, unconventional yeasts, brewed by renegade no-rules punk rocker toji Mamiya-san.

MIK-31 720ml \$82



Miyoshikiku Togai

Brewery: Miyoshikiku
Region: Tokushima
Class: Junmai
Alcohol: 15%
RPR: 70%
Rice: Yamadanishiki
Serve: Cold
Unusual tastes from controversial toji 'Mamiya-san' who believes in no rules. His labels are famous for their artwork though.

MIK-32 720ml \$56



Mukashi No Manma

Brewery: Yamada Shoten
Region: Gifu
Style: Tokubetsu Junmai
Alcohol: 15%
Rice: Hida Homare
RPR: 55%
SMV: +4
Serve: Cold/Hot
Cult favourite from Gifu, perfect for warming but great cold also. Earthy with a touch of smoke. Goes well with sea urchin.

YAM-01 900ml \$76



Senkin Organic Nature NEW

Brewery: Senkin
Region: Tochigi
Style: Brewery yeast, wild yeast, Kioke-jikomi, Kimoto
Alcohol: 14.0% (Gen-shu)
Rice: Domaine Sakura-Kamenoo
Rice milling: Rice milled to 90%
Made using the Kimoto method, in natural wooden vats. The aroma is rich and fruity like muscat and grapefruits.

SEN-20 720ml \$115



Imada Henpei Yamadanishiki (NAMA)

Brewery: Imada
Region: Hiroshima
Class: Sake
Alcohol: 15%
Rice: Yamada-Nishiki
RPR: 60%
This is part of a series that utilises revolutionary rice polishing technology developed at Hiroshima based Satake, maker of rice polishing equipment.

IM-18 720ml \$83



Kounotsukasa Ghin Yamahai

Brewery: Shibata Shuzo
Region: Aichi
Class: Junmai
Alcohol: 15%
Rice: Gohyakumangoku
RPR: 60%
Serve: Cold / Room
Rich rich flavour, good for heating. Yamahai is a slower way of brewing where the yeast is allowed to naturally 'fall' into the moromi.

KNTKS-34 720ml \$66



Kounotsukasa Ghin Kimoto Muroka Namagenshu Usunigori

Brewery: Shibata Shuzo
Region: Aichi
Class: Junmai
Alcohol: 15%
Rice: Gohyakumangoku
RPR: 60%
Serve: Cold
Rich strong 'alive' flavour by virtue of being both unpasteurised 'nama' and aged 'namajuku'. Rare.

KNTKS-31 720ml \$65



Sekaiito "Kishu"

Brewery: Sekaiito
Region: Wakayama
Class: Junmai
Alcohol: 15.5%
RPR: 70%
SMV = +3.0 to +4.5
Serve: Cold or warmed
Medium dry junmai
goes well with savoury
foods such as teriyaki
chicken, udon stir fry,
nabe (one pot) dishes
(eg sukiyaki).

SEK-09 720ml \$44



Gozenshu Trilogy Series 'Seto'

Brewery: Tsuji Honten
Region: Okayama
Class: Junmai
Alcohol: 15%, SMV +4
Serve: Hot or cold
Trilogy explores terroir in
rice. 3 different regions.
This is Seto, southeast
Okayama, the best
growing region, sandy
soil, highest quality rice.
An exceptional dry sake.

GZNS-53 720ml \$71



Kounotsukasa Ghin Kimoto Junmai Genshu

Brewery: Shibata Shuzo
Region: Aichi
Class: Junmai
Alcohol: 15%
Rice: Gohyakumangoku
RPR: 60%
Serve: Cold / Room
Rich rich flavour, good for
heating. Genshu means
the sake is not diluted at
the end of the process
like most.

KNTKS-21 720ml \$65



Senkin Organic Nature W 2022 NEW

Brewery: Senkin
Region: Tochigi
Style: Wild yeast,
Kioko-jikomi, Kimoto
Alcohol: 14.0%
Rice: Domaine
Sakura-Kamenoo
Rice milling: Rice milled
to 90%
Made using the Kimoto
method, in natural wooden
vats.

SEN-21 720ml \$131



Gozenshu Trilogy Series 'Takashima'

Brewery: Tsuji Honten
Region: Okayama
Class: Junmai
Alcohol: 15%, SMV +3
Serve: Hot or cold
Trilogy explores terroir in
rice. 3 different regions.
This is Takashima, where
Jinzo Kishimoto discovered
Omachi rice (from 2
grains!) in 1859, with its
rare properties. This is the
genesis of the rice.

GZNS-54 720ml \$71



Miyoshikiku Tokubetsujyunmai Koharu

Brewery: Miyoshikiku
Region: Tokushima
Class: Sake
Alcohol: 15.5%
It is a special pure rice
that uses the name of
Miyoshikiku Sake
Brewery's three sisters,
Koharu, the third
daughter.

MIK-29 720ml \$56



Yamada Shoten Tamakashiwa Junmai Genshu Natsuneko

Brewery: Yamada Shoten
Region: Gifu
Class: Sake
Alcohol: 17%
It's name is 'Tamakashiwa
Natsuneko' (summer cat).
Fruity and full mouthfeel
from lower Gifu (close to
Nagoya).

YAM-02 720ml \$67



Imada Hattanso kimoto Junmai Ginjo

Brewery: Imada
Region: Hiroshima
Rice: Hattanso
Class: Sake
Alcohol: 15%
RPR: 60%
Made according to a hybrid
sake yeast method, which
combines high-temperature
saccharification with a
traditional sake yeast base
and results in a pleasant
sharpness and lingering
aftertaste. Recommended.

IM-25 720ml \$86



Imada Hattanso kimoto Junmai Genkei

Brewery: Imada
Region: Hiroshima
Rice: Hattanso
Class: Sake
Alcohol: 15%
RPR: 60%
Genkei (Contour Polishing)
state-of-the-art methods
can mill rice to reduced
unwanted fats and
proteins more efficiently
than conventional
methods, providing a
clean, refined taste
without overpolishing.

IM-26 720ml \$86



Masumi Kuro black Junmai Ginjo

Brewery: Masumi
Region: Nagano
Class: Junmai Ginjo
Alcohol: 15%
SMV: +4.0/Acidity: 1.5
Serve: Warm or chilled
Rice: Miyama Nishiki,
Hitogokochi. RPR: 55%
Unique flavour from
famous Masumi 'No. 7'
yeast.

MAS-05 720ml \$54



Masumi Kaya brown Junmai

Brewery: Masumi
Region: Nagano
Class: Junmai
Alcohol: 17.0%
SMV: +1.0/ Acidity: 1.5
Serve: Best warm, good
chilled
Rice, Miyama Nishiki,
Hitogokochi RPR: 70%
KAYA (Brown) named for the
brown gold colour of rice
fields during the autumn
harvest.

**MAS-11 720ml \$45
MAS-12 300ml \$24**



Masumi Shiro Junmai Ginjo

Brewery: Masumi
Region: Nagano
Class: Junmai Ginjo
Alcohol: 12%
Serve: Warm, cold OK
Rice: Miyama Nishiki,
Yamadanishiki RPR: 55%
Yeast: Masumi No. 7
Session sake," light. Mild
aromas of banana and
apple, palate gently
sweet, brightened by
acidity and savory umami.

MAS-08 720ml \$55

180ml, 300ml,& 500ml Sake

'Pocket rockets'. Nice to share for a couple and try different ones. A great way to try different styles and brands. See the difference between junmai, ginjo and daiginjo or different rice varieties, etc.



Hourai Irootoko Junmai Daiginjo

Brewery: Hourai
Region: Gifu
Class: Junmai Daiginjo
Alcohol: 15.5%
Rice: Yamadanishiki
RPR: 45%
SMV: +3
Serve: Cold
Designed to please ladies. 'Irootoko' means 'playboy'.
Restrained sweetness.

HORAI-32 180ml \$22



Tsurimi Sansou Daiginjo

Brewery: Tsurimi
Region: Aichi
Class: Daiginjo (not junmai)
Alcohol: 16%
Serve: 5°-15°C.
Rice: Yamadanishiki
RPR: 40%
Delicate, elegant, perfumed. Daiginjo sakes have a tiny amount of jozo alcohol added before pressing to help with final result.

TSR-05 300ml \$74



Masumi Kaya brown Junmai

Brewery: Masumi
Region: Nagano
Class: Junmai
Alcohol: 17.0%
SMV: +1.0/ Acidity: 1.5
Serve: Best warm, good chilled
Rice, Miyama Nishiki, Hitogokochi
RPR: 70%
KAYA (Brown) named for the brown gold colour of rice fields during the autumn harvest.

MAS-12 300ml \$



Medaka no Yado

Brewery: Niigata Meijo
Region: Niigata
Classification: Junmai Ginjo
Alcohol 12%
Rice: Niigata ken Rice
Rice Polishing Rate: 55%
Serving Temperature: Cold
Namacho sake. Held in tanks unpasteurised for months to acquire sharp flavour then bottle pasteurised. Have with fish.

NIM-08 300ml \$20



Gozenshu Kei

Brewery: Tsuji Honten
Region: Okayama
Class: Junmai Daiginjo
Rice: Omachi
Alcohol: 15.5%
With an SMV of +5 it's dry for a junmai ginjo. Smooth, long flavoured and uses native Okayama Omachi rice, considered by some as the best sake rice.

GZNS-29 300ml \$46



Masumi Sake is a renowned brand of premium Japanese sake made by the Miyasaka family in Suwa, Nagano.



Miyoshikiku Kit cat

Brewery: Miyoshikiku
Region: Tokushima
Class: Junmai
Alcohol: 15%
Rice: Yamadanishiki
RPR: 60%
Serve: Cold
A cult favourite with unique taste. Hard to describe but worth trying in our opinion.

MIK-37 300ml \$35



Kounotsukasa Daiginjo Kanzuikomi

Brewery: Kounotsukasa
Region: Aichi
Class: Junmai Daiginjo
Alcohol: 15%
Rice, Yamadanishiki
RPR: 40%. SMV: + 2.0
Daiginjo is different to their junmai – a small amount of Brewers alcohol is added sometimes in the final moromi just before pressing.

KNTKS-33 300ml \$72



Eikoh Kurazake Nigori

Brewery: Eiko
Region: Ehime
Class: Junmai
Alcohol: 15%
Serve: Cold
A thick style nigori, so popular we had to get more from Japan. Some call it 'crazy milk'. Good with desserts or a starter. The white liquid is rice lees.

EIK-31 300ml \$17



Mamiya-san of Miyoshikiku



Miyoshikiku Girl and guitar

Brewery: Miyoshikiku
Region: Tokushima
Class: Junmai
Alcohol: 15%
Rice: Omachi
RPR: 60%
Serve: Cold
Another classic label design. Omachi rice is temperamental to work with but yields superior results.

MIK-38 300ml \$36

JUNMAI 純米 GINJO 吟醸

This segment of sake are made using only the simplest ingredients of rice, water, koji, and yeast. The word Junmai means "rice and water only", so Junmai Ginjo translates to rice and water milled to 60%. This grade is good for sushi, light entrees and more delicate foods.



Taiheizan Peaceful Mountain Black

Brewery: Taiheizan
Region: Akita
Class: Junmai Ginjo
Alcohol: 15%
Rice: Akita sake Komachi
RPR: 55%
SMV: +2
This would suit those who are looking for a dry style. Developed in conjunction with Akita sommeliers.

TAH-27 720ml \$59



Niida Honke Odayaka Junmai Ginjo

Brewery: Niida Honke
Region: Fukushima
Style: Organic Kimoto Junmai Ginjo
Alcohol: 15%
Rice: Miyamanishiki
RPR: 60%
Serve: Cold
Organic rice grown in fields with frogs instead of chemicals to control pests. Fruity ginjo flavour.

NI-03 720ml \$68



Kounotsukasa Sasayurinosato

Brewery: Kounotsukasa
Region: Aichi
Class: Junmai Ginjo
Alcohol: 15%
Rice: Gohyakumangoku
RPR: 60% SMV: +4
Serve: Cold
If you are looking for a dry sake this is it. Longtime local favourite made with local high altitude Gohyakumangoku rice. A bit spicy flavour.

KNTKS-11 720ml \$60



Taiheizan Chogetsu Junmai Ginjo (NAMA)

Brewery: Taiheizan
Region: Akita
Alcohol: 16%
Rice: Sake Komachi
RPR: 55%
SMV: +3.7 / Acidity: 2.0
Serve: Cold best
Muroka nama genshu (un-carbon fined, unpasteurized, undiluted)
Chogetsu is available as a seasonal product from Kodama Jozo.

TAH-32 720ml \$69



Miyoshikiku "Orie" Junmai Ginjo

Brewery: Miyoshikiku
Region: Tokushima
Class: Junmai Ginjo
Alcohol: 15%
RPR: 60%
Serve: Cold
60% polished Yamadanishiki rice. Named after one of his daughters, her likeness is on the label.

MIK-35 720ml \$60



Masumi Tsukikoshi Junmai Ginjo (NAMA)

Brewery: Masumi
Region: Nagano
Class: Junmai Ginjo Nama Genshu
Alcohol: 15%
Rice: Miyama Nishiki, Tsukikoshi is filtered through specially designed tubes placed in the mash tank preventing oxidation and preserving the natural effervescence of fermentation. Vibrant sake with fresh aromas of peaches and apples, and a nose-tickling fizziness.

MAS-13 720ml \$89



Gozenshu Sumiya Yahei Junmai Ginjo

Brewery: Gozenshu
Region: Okayama
Class: Junmai Ginjo
Alcohol: 15%
SMV: 4, RPR: 55%
Rice Omachi
Serve: cold, room temperature or lukewarm
A pure rice sake with a mild acidity and a crisp throat.

GZNS-56 720ml \$59



Medaka no Yado

Brewery: Niigata Meijo
Region: Niigata
Classification: Junmai Ginjo
Alcohol 12%
Rice: Niigata ken Rice
Rice Polishing Rate: 55%
Serving Temperature: Cold
Made to suit seafood. Lower alcohol content also.

NIM-08 300ml \$20
NIM-22 720ml \$47



Taiheizan Peaceful Mountain Red

Brewery: Taiheizan
Region: Akita
Class: Junmai Ginjo
Alcohol: 15%
Rice / Akita sake Komachi
RPR: 60%
It has a light body and the alcohol is not too overpowering.

TAH-28 720ml \$57



Taiheizan Peaceful Mountain Blue

Brewery: Taiheizan
Region: Akita
Class: Junmai Ginjo
Alcohol: 15%
Rice: Akita sake Komachi
RPR: 55%
SMV: -0/8
Using 'Akita Sake Komachi' it has a medium high rice polishing rate of 55%. This has been brewed to give a flowery aroma and fruity flavour.

TAH-26 720ml \$59



Tentaka Junmai Ginjo

Brewery: Tentaka
Region: Tochigi
Class: Junmai Ginjo
Alcohol: 16%
Rice: Gohyakumangoku
Serve: Cold
Certified Organic in USA, Europe and Japan. Moderate rice aroma, slightly fruity ginjo style characteristics with notes of banana and pineapple.

TEN-02 720ml \$68



Fukucho Hattanso Junmai Ginjo Muroka Genshu

Brewery: Imada
Region: Hiroshima
Class: Junmai Ginjo
Muroka Genshu
Alcohol: 16%
Rice: Hattanso
RPR: 55%, SMV: +3
Serve: Cold
Made with a rice rescued from extinction.
Undiluted, unfiltered and junmai. Suits seafood.

IM-O2 720ml \$68



Miyoshikiku 'No Bondage'

Brewery: Miyoshikiku
Region: Tokushima
Class: Junmai Ginjo
Alcohol: 15%
RPR: 70%
Rice: Gohyakumangoku
Serve: Cold / Hot
Unusual tastes from controversial toji 'Mamiya-san' who believes in no rules. His labels are famous for their artwork though.

MIK-33 720ml \$62



Taiheizan Tsuzuki (NAMA)

Brewery: Taiheizan
Region: Akita
Class: Junmai Ginjo
Alcohol: 17%
Rice: Yamada-nishiki
RPR: 55%
SMV: +2.3
Serve: Cold best, room.
Vibrant fresh taste.
Tsuzuki means "Moon floating over Port". Perfect and romantic to drink while enjoying the moon.

TAH-33 720ml \$78



Eiko Matsuyama Mii 50 Muroka (NAMA)

Brewery: Eiko
Region: Ehime
Class: Sake
Alcohol: 17.5%
Rice: Matsuyama
RPR 50%
Moderately sweet and sour, fruity and berry-based. The sweet and juicy umami and the sourness that chases them.

EIK-27 720ml \$64

DAIGINJO & SPECIAL SAKES

With a minimum polish rate of 50+% this category tends to be refined, delicate and complex with complex flavours. A 'daiginjo' has a tiny amount of brewers alcohol – costly but light, perfumed, gentle and easy to drink. The sakes in this section are of high quality, some of them rare and hard to get.



Kounotsukasa Daiginjo Ieyasu Nosato

Brewery: Kounotsukasa
Region: Aichi
Class: Daiginjo
Alcohol: 15%
Ieyasu, one of the three "Great Unifiers" of Japan, came from the region of the shuzo. (Okazaki). Has small amount of jozo alcohol added for lightness and perfume. Competition style.

KNTKS-32 720ml \$153



Taiheizan Tenko 50

Brewery: Taiheizan
Region: Akita
Class: Junmai Daiginjo
Alcohol: 15%
Rice: Yamadanishiki
RPR: 50%
SMV: ±0 / Acidity: 1.6
Serve: Cold best, room temp
Gentle fruity flavours with light crisp finish. An approachable j-daiginjo.

TAH-05 720ml \$74



Senkin Classic Kame no O

Brewery: Senkin
Region: Tochigi
Style: Muroka Genshu
Alcohol: 15%
Rice: Domaine Kamenoo
RPR: 50%
Serve: Cold 8-10°C
Senkin Classic Kame no O is sake made by the Usui brothers of Tochigi using traditional brewing methods.

SEN-08 720ml \$95



Taiheizan Juhonen Daiginjo

Brewery: Taiheizan
Region: Akita
Class: Daiginjo
Alcohol: 17%
Rice: Yamadanishiki
RPR: 35%
SMV: +4
Serve: Cold
Very elegant, dry, high polish rate. Has a light airy palate and perfumed gentle flavour. Comes in a traditional wooden box.

TAH-14 720ml \$199



Taiheizan Chogetsu 40

Brewery: Taiheizan
Region: Akita
Class: Junmai Daiginjo
RPR: 40%
Alcohol: 16% SMV -2.6
Junmai Daiginjo brewed with "Akita Sake Komachi", a rice suitable for sake brewing. It features a gorgeous aroma of self-cultivated yeast and a gentle taste with a slight sweetness.

TAH-34 720ml \$83



Taiheizan Iron Man 121

Brewery: Taiheizan
Region: Akita
Class: Junmai Daiginjo
Alcohol: 16%
SMV: +5.3 / Acidity: 1.3
Ingredient: Rice, koji, water
Rice: Yamada-nishiki
RPR 40%
SMV: +1 / Acidity: 1.6
The name comes from its serial number #121 and their dedicated Toji's nick name "iron man".

TAH-29 720ml \$84



Tsurumi Gazan Junmai Daiginjo

Brewery: Tsurumi
Region: Aichi
Class: Daiginjo (not junmai)
Alcohol: 16% SMV = -1
Serve: 5°- 15°C.
Rice: Yamadanishiki
RPR: 35%
Highly polished to 35%. Ginjo scent reminiscent of fruits, ginjo scent and mellow liquor. IWC Gold medal winner 2021.

TSR-01 720ml \$180



Niigata Meijo Biroku Chojazakari Daiginjo

Brewery: Niigata Meijo
Region: Niigata
Class: Daiginjo
Alcohol: 15%
Sake polish rate: 35%
Niigata is one of the heaviest snowfall regions in the world and it has helped them become one of the sake making powerhouses of Japan.

NIM-17 720ml \$148



Taiheizan Tenko 20

Brewery: Taiheizan
Region: Akita
Class: Junmai Daiginjo
Alcohol: 16%
Rice: Yamada-nishiki
SMV: ±0 / Acidity: 1.3
Serve: Cold best, or room temperature is nice.
Completely hand-made during the coldest months in Akita using Yamada nishiki rice polished down to 20%. Nose of grapes, flowers, strawberries and mineral water the flavour is as luscious as the aroma.

TAH-35 720ml \$375



Taiheizan Tenko Junmai Daiginjo

Brewery: Kodama Shuzo
Region: Akita
Class: Junmai Daiginjo
Alcohol: 16%
Rice: Yamadanishiki
RPR: 40%
SMV: +2
Serve: Cold
Green apple flavour, unripe strawberry, tropical flavours. Gentle daiginjo flavours with great depth. IWC Gold medal winner.

TAH-02 720ml \$106



Koshigoi Junmai Daiginjo Namacho Genshu

Brewery: Koshigoi
Region: Chiba
Class: Junmai Daiginjo
Alcohol: 17%
Rice: Yamadanishiki
RPR: 40%
Highly polished (40% remaining) pasteurised only once (Nama-cho) for brighter flavour. Honeysuckle flavour. Recommended.

KGO-18 720ml \$107



Niigata Meijo Koshino Kanchubai Koshitanrei Daiginjo

Brewery: Niigata Meijo
Region: Niigata
Class: Junmai Daiginjo
Alcohol: 15%
Sake polish rate: 35%
Niigata is one of the heaviest snowfall regions in the world and it has helped them become one of the sake making powerhouses of Japan.

NIM-23 720ml \$148



Kamoshi Kuheiji La Maison Yamadanishiki

Brewery: Banjo Shuzo
Region: Aichi
Class: Sake
Alcohol: 14%
Earthy with a signature character of Kurodashi within the Hyogo Prefecture and has a refreshing yet acidic profile which is close to white wine.

KH-10 720ml \$111



Taiheizan Tenko 35

Brewery: Taiheizan
Region: Akita
Class: Junmai Daiginjo
Alcohol: 16%
Rice: Yamada-nishiki
RPR: 35% (high)
SMV: -2.3 / Acidity: 1.4
Serve: Cold best, room.
Prepared by hand and brewed during the coldest months in Akita., Tenko 35 has beautiful aroma of ripe tropical fruit, with hints of melon and mango.

TAH-36 720ml \$262



Hourai Irootoko Junmai Daiginjo

Brewery: Hourai
Region: Gifu
Class: Junmai Daiginjo
Alcohol: 15.5%
Rice: Yamadanishiki
RPR: 45%
SMV: +3
Serve: Cold
Designed to please ladies. 'Irootoko' means 'playboy'. 'Dulsit tones', restrained sweetness. Popular.

HORAI-15 720ml \$90



Kamoshi Kuheiji EAU DU DÉSIR

Brewery: Kuheiji
Region: Aichi
Alcohol: 16-17%
Elegant and pleasant. Grassy and green with the notes of grapefruit, this sake is sweet and mellow like honey, showing an aftertaste with soft tartness and mineral character. Limited supply.

KH-11 720ml \$142



Tsurimi Sansou Daiginjo

Brewery: Tsurumi
Region: Aichi
Class: Daiginjo (not junmai)
Alcohol: 16%
Serve: 5°-15°C.
Rice: Yamadanishiki
RPR: 40%
Delicate, elegant, perfumed. Daiginjo sakes have a tiny amount of jozo alcohol added before pressing to help with final result.

TSR-03 720ml \$156



President of Gozenshu, Soichero Tsuji, one of the most progressive sake makers in Japan, with exec chef of Tsunami Tetsuya Sakamoto.



Sekaiitto Daiginjo Gokusen Minakata

Brewery: Sekaiitto
Region: Wakayama
Classification: Sake
Item Code: SEK-14
%ALC/VOL: 16%
Ingred: Rice, koji, jozo alcohol
RPR: 38% (Yamadanishiki)
Description: Aruten
Standard Drinks: 9.1
How to Drink: 5°C to 15°C
Winner of highest degree in China Sake Awards

SEK-14 720ml \$200

ULTRA PREMIUM SAKE

Our collection has something for both the enthusiast and those who want the best things in life. Included are kijoshu (4 stages with the last using sake instead of water), Koshu (specially aged), ultra premium daiginjo, nama junmai daiginjo, 'straight' award entry Daiginjo, releases and hard to get in Australia sakes.



Kamoshi Kuheiji Kurodashou ni umarete

Brewery: Kuheiji
Region: Aichi
Class: Sake
Alcohol: 16.0%
Nose of melon, white flowers and pepper
Smooth with a lingering sweetness followed by slight bitterness and rich umami

KH-12 720ml \$168



Senkin Issei

Brewery: Senkin
Region: Tochigi
Style: Kimoto Muroka Genshu
Alcohol: 16%
Rice: Yamadanishiki
RPR: 35%
Serve: Cold 5°C
Super Premium. Slow Fukurozuri pressing method used for show sake. Notes of juicy melon Fuji apple. You could ask for a wine glass.

SEN-06 720ml \$158



Niida Honke Kijoshu 2021

Brewery: Niida-Honke
Region: Fukushima
Class: Sake
Alcohol: 16%
RPR: 80%
Serve: Cold & Warm
A kijoshu is made by 4 part process using sake instead of water in the final fermentation. This is younger than the 2020 and more vibrant.

NI-10 720ml \$134



Gozenshu Kijoshu

Brewery: Tsuji Honten
Region: Okayama
Class: Junmai
Alcohol: 15%
Serve: Cold
Kijoshu is a special rare brew technique where sake is added to the final stage rather than water, resulting in a succulent soft sweeter taste. Using their bodaimoto technique to promote acidity they prevent it from being cloying.

GZNS-49 720ml \$105



Gozenshu 9 (NAMA)

Brewery: Tsuji Honten
Region: Okayama
Class: Junmai
Alcohol: 15%
Rice: Omachi
Serve: Cold or hot
Nama version of Gozenshu's bodaimoto standard. 500ml size is nice if 300ml is too small.

GZNS-25 500ml \$44



Senkin Kamosu 'Immortal Wing'

Brewery: Senkin
Region: Tochigi
Class: Sake
Alcohol: 15%
Rice: Yamada Nishiki, Kame no o, Omachi
Serve: Cold only
The three varieties are Yamada Nishiki (polished to 7%), Kame no O (polished to 35%) and Omachi (polished to 40%).

SEN-04 720ml \$567



Hourai Kame no O Junmai Daiginjo Nama

This is 'nama-juku-', aged nama sake. It has been kept in our cool room for ~4 years. Nice and rounded yet still 'alive'. Very rare. Semi-dry, umami of Kame no O rice (one of the best & most expensive rice for making sake).

HORAI-22 720ml \$88



Senkin Urara

Brewery: Senkin
Region: Tochigi
Class: Sake
Alcohol: 16%. SMV = 0
Rice: Kame no o
Serve: Cold Best
RPR 35%
Uses shizuku ('drip') method of extraction. Green apple, orange sherbet, pineapple, strawberry candy, and sweet rice flavors. 1,000 bottles made only per year.

SEN-05 720ml \$284



Senkin Modern Kame no O

Brewery: Senkin
Region: Tochigi
Style: Muroka Genshu
Alcohol: 15% Acidity 2.2
Rice: Domaine Kamenoo
RPR: 50%
Good transition sake for wine lovers starting to dip their toes in the sake world. Hand picked best varietal rice grown & brewed in estate water, hand made with minimal intervention. Remarkable sake.

SEN-07 720ml \$86



Koshigoi Daiginjo

Brewery: Koshigoi
Region: Chiba
Style: Daiginjo
Alcohol: 16%
Rice: Yamadanishiki
RPR: 40%
SMV: +4.5
Serve: Cold 5°C
Multiple award winner, served in ANA business class (remember that?)
Light, perfumed gentle taste, delicate, refined.

KGO-09 720ml \$149



Kinmon Yamabuki Gold Koshu 2005

Brewery: Kinmon
Region: Akita
Class: Koshu
Alcohol: 14%
Rice: Kiyonishiki
RPR: 70%
Serve: Slightly Chilled, Room Temp or Warm
6 times award winning koshu made with 10 year old base and blended with up to 20 years old koshu sake in cold temps.

KIN-04 720ml \$120



Kinmon Platinum Yamabuki Koshu

Brewery: Kinmon
Region: Akita
Style: Koshu
Alcohol: 20%
Serve: Cold 5°C or room
A blend of 10-year-old sake and 20-year-old sake. Ask for a wine glass for a greater nose.

KIN-17 720ml \$256



Kinmon Daiginjo 2004 18YO Koshu

Brewery: Kinmon
Region: Akita
Style: Koshu
Alcohol: 17%
Serve: Cold 5°C
Super Premium 18 year aged koshu sake. Daiginjo class, 50% RPR. Ask for a wine glass or brandy balloon if you desire.

KIN-16 720ml \$211



Yamabuki Chestnut Aged Koshu

Brewery: Kinmon
Region: Akita
Style: Koshu Alcohol: 20%
Serve: Room temperature
Super Premium 18

year aged koshu sake. Vanilla and smoky scent. Taste sweetness of honey and the mellowness of cognac. Still, the strength derived from the barrel is firmly appearing. For meals, he goes with foie gras and stewed beef.

KIN-15 500ml \$239



Imada 'Legacy' Kijoshu

Brewery: Imada
Region: Hiroshima
Class: Kijoshu
Rice: Hattanso
Serve: Cold
If you are rich and want the best. Ultra premium numbered batch. Uses 30 year old daiginjo in final moromi tank (instead of water). Miho Imada is a legend in the sake brewing world. Sold out in Japan, available only here.

IM-15 500ml \$368



Yamabuki Oak Aged Koshu

Brewery: Kinmon
Region: Akita
Style: Koshu Alcohol: 20%
Serve: Room temperature
Super Premium 10-18

year aged koshu sake. Vanilla and smoky scent. Taste sweetness of honey and the mellowness of cognac. Still, the strength derived from the barrel is firmly appearing. Ask for a wine glass or better still brandy balloon.

KIN-14 500ml \$239

Sake tokurri (carafe / pot) (180ml)

This small list rotated regularly presents different interpretations of nihonshu (sake). If you don't see anything you like here try the sake flight or ask to see our sake sommelier who often has an open bottle of something else. If you are really interested in sake and it's quiet ask for him to show you our collection stored in our 20' refrigerated container. Bring your jacket.

(1) Gozenshu Bodaimoto Usu Nigori Nama \$17

This luscious, rich, and round sake that has been aged for at least one year at 5°C in our container, combines aromas of cream, koji, and mushroom. It is nama (unpasteurised) and usu nigori (lightly filtered). GZNS-11 COLD

(2) Kinmon X3 Rose \$18

If you didn't like sake this may change your mind. Strawberry, red apple, cranberry, mixed in with hints of short crust pastry and biscuit taste. X3 means 3 applications of koji rice instead of the usual 1. Uses red rice (Menkoina). COLD/WARM

(3) Natsuneko (summer cat) Junmai by Yamada Shoten \$12

Yamada Shoten is one of the smallest breweries in Japan located in Gifu near Yaotsu. Their tireless efforts produce only one tank a week. This sake is 'genshu' which means it hasn't had brewers water added to it to bring down the alcohol content, rather it was brewed in such a way that the alcohol stopped at a lower %. Suitable for heating or enjoyed cold.

(4) Senkin Classic Kami No O Junmai Daiginjo \$24

A genius sake in its own league, the Senkin Classic Kame-no-o separates itself from the crowd with its higher acidity level. Senkin uses the same water for brewing as that which grows their rice, grown within 5 minutes of the brewery. Muroka (unfiltered) and genshu (undiluted). Kame No O is considered by many as one of the best sake rices in Japan. COLD.

(5) Gozenshu Sumiya Yahei Junmai \$16

Umami 'bomb', this sake was aged for 4 years before bottled and we have it for a couple of years. Served warm only. It is amber in the cup and has a savoury taste. Suits well all our 'nabe' (one pot dishes) as well as most steak and anything savoury on the menu.

(6) Taiheizan Shingetsu 55 Junmai Ginjo. \$16

Brewed with pure natural water from the Shirakami World Heritage mountains in Akita. Uses the famous 'Akita Komachi' rice. Fruity with an SMV (nihonshudo) of -1, this will suit light entrees and especially special nigiri and sashimi dishes.

(7) Hourai Jikagumi. \$17

Our strongest alcohol sake at 18%. Jikagumi sake is sake that is bottled straight out of the pressing machine from the moromi tank rather than being put into a holding tank and aged for 6-12 months (or longer) and then bottled. Think raw rice-y strong flavours, loud and brash. A good one for heating although it can be enjoyed cold also.

Fruit Liqueurs (Kajitsushu)

(umeshu, yuzushu, momoshu etc)

Glass pour with ice / bottle

60ml 500ml 720ml

Umeshu

Eiko Umeshu, Ehime EIK-06*	8		
Niigata Meijo Yuyu umeshu NIM-11	9	50	
Koshigoi Ginjo Jikomi Umeshu, Chiba KGO-12	9		75
Eiko Nigori Umeshu (cloudy), Ehime EIK-13	11		
Kojika Umeshu (imo shochu base), Kagoshima KOJ-03	12		88
Gozenshu Yumemakura, Okayama GZNS-28	12	58	
Koshigoi Daiginjo (50% polish) Umeshu, Chiba KGO-11	14	64	
Kinmon Shizuku Silver 10 YO Umeshu, Akita KIN-01	14		92
Kinmon Umeshu Gold (daiginjo 50%, 12YO) KIN-03	16		111
Kinmon Umeshizuku Premium (blends fr 1995) KIN-05	22		189
Sekaiitto Nigori (cloudy) umeshu SEK-04	10		76
Tentaka Umeshu (Triple Certified Vegan/organic) TEN-05	10		83

Yuzushu

Yoikigen Yuzu Mint, Okayama YK-04	10	53	
Eiko Kuramoto Yuzushu, Ehime EIK-26	10		
Kounotsukasa Yuzushu, Aichi KNTKS-28	10		72
Gozenshu9 bodaimoto method (strong)	11		
Masumi Yuzushu 300ml (14% ABV) MAS-21		39	
Koshigoi Yuzushu (Yuzu Party) KGO-17	10		69

Momoshu & other

Nashishu, by Yoikigen, Okayama YK-08	12		73
Koshigoi Ichigoshu (Japanese strawberry), Chiba KGO-19	10		63
Sekaiitto Momoshu (white peach), Wakayama SEK-02	9		64
Sekaiitto Premium Momoshu SEK-03	14		92
Kirin Anzu Apricot SEK-08	12		90
Yoikigen White Peach momoshu 360ml YK-06	10	46 (360ml)	



Yoikigen Yuzu Mint, Okayama



Yuyu umeshu, Niigata



Yoikigen white Peach, Okayama



Koshigoi Daiginjo (50% polish) umeshu, Chiba

** Tsunami has a liquor store license. This means when you go home you can order a bottle of something you enjoyed at the restaurant and pay liquor store prices (not restaurant).

If you like a particular e.g. yuzushu then take a note of the code on the menu or bottle (eg 'YK-06') and ask for a bottle to take home when you pay your bill.



Koshigoi Ginjo Jikomi (40% polished), Chiba



Koshigoi Ichigoshu (Japanese strawberry), Chiba



Masumi Yuzushu (14%), Nagano



Tentaka Umeshu (Certified Vegan and organic)



Sekaiitto Nigori (cloudy) umeshu