

AUTUMN Sake and Shocho Fair



Mutual Trading Fair

10/1-10/28

THU

WED



MUTUAL TRADING

Since its debut in 1976, Funaguchi has become one of Japan's most beloved sakes. Full-bodied with rich notes of steamed rice, roasted hazelnuts, and ripe tropical fruit, it is best enjoyed ice-cold.

Clean and dry with a gentle aroma, this sake finishes crisp with a refined touch of umami. An ideal pairing for both delicate and richly flavored dishes.



Kikusui
Funaguchi
Nama Genshu
Sake 200 ml

4.99
+TAX+CRV

Kikusui
Shiboritate Junmai
Nama Genshu Sake
200 ml

5.99
+TAX+CRV



Limited Edition Funaguchi "Shinmai-Shinshu" is here! Brewed with 100% newly harvested Niigata Gohyakumangoku rice, this once-a-year namazake delivers rich flavor and exceptional freshness.

Kikusui Shinmai
Shinshu Funaguchi
Nama Genshu Sake
200 ml

5.99
+TAX+CRV

200ml Kikusui sake cans are not available at the San Diego store.



Inspired by the tradition of Japanese sake, Brooklyn Kura's premium Junmai Daiginjo is smooth and refined, with fresh melon, tropical fruit, and subtle citrus notes, balanced acidity, and a creamy finish.

Brooklyn Kura
Catskills
Junmai Daiginjo Sake
750 ml

29.99
+TAX+CRV



A reserved aroma, gentle rice notes, perfect acidity, and a fine finish combine to create the unique flavor profile of Suigei Tokubetsu Junmai. Chilling creates a freshness that pairs well with many dishes, but warming it reveals a wide, reverberating breath of flavor and harmony.

Suigei
Tokubetsu
Junmai Sake
750 ml

17.99
+TAX+CRV



Soft and pleasant to the taste. Its rich flavor extends even when mixed with water. Experience the excellent taste of genuine shochu produced using a process exclusive to this 20% proof drink.

iichiko
Mugi Shochu
Paper Carton 1750 ml

20.99
+TAX+CRV



Kirishima Fair

10/1-10/28

THU

WED



At Kirishima Shuzo, we pursue the perfect taste through exceptional ingredients and uncompromising quality. Enjoy premium shochu crafted to enrich today and inspire a better tomorrow.

The Genshu (undiluted shochu) of Kuro Kirishima is carefully aged for over 15 years, including storage in oak barrels. In addition to the rich, round sweetness and crisp aftertaste that Kuro Kirishima is known for, the barrel aging imparts a pleasant woody aroma and a vanilla-like sweetness.

Kirishima's aromatic Honkaku Shochu features a fresh, fruit-like aroma and a rich, vibrant flavor, crafted from our exclusive KIRISHIMA No. 8 sweet potatoes and our specially developed Elegance Yeast.

Kirishima No.8
Imo Shochu
900 ml

16.99
+TAX+CRV



25%
Alcohol by Volume

Kuro
Kirishima
Imo
Shochu
750 ml



24%
Alcohol by Volume

16.99
+TAX+CRV

Kuro
Kirishima
Imo
Shochu
Paper
Carton
1.8 Ltr



20%
Alcohol by Volume

17.99
+TAX+CRV

Made from Murasaki Masari sweet potatoes, which impart a distinctive fragrance and sweetness. A honkaku shochu with an elegant, refined aroma and clear, lingering sweetness.

Aka Kirishima
Imo Shochu
750 ml

17.99
+TAX+CRV



24%
Alcohol by Volume

A honkaku shochu made using white koji. Perfect mixed with hot water, it offers a rich sweet potato flavor and a gentle aroma.

Shiro
Kirishima
Imo Shochu
750 ml

16.99
+TAX+CRV



24%
Alcohol by Volume



Available at all TOKYO CENTRAL and MARUKAI stores. Some items are not available all stores. Limited Quantity.