

Tonoikeshuzouten Tasting Note 2022

	Product	Brand name	Sake	Type	Rice		Alcohol	Rice	Rice Polishing Ratio
1	Sanran Daiginjo	SR	- DG			SR-DG	燦爛 大吟醸	Yamadanishiki	38%
2	Tonoike Authentic Daiginjo Fukurotsuri Shizukuzake	TA	- DG			TA-DG	外池 AUTHENTIC 大吟醸 袋吊り雫酒	Yamadanishiki	38%
3	Sanran Ginjo	SR	- G			SR-G	燦爛 吟醸	Gohyakumangoku	55%
4	Bo Karakuchi Junmai Tochigi no hoshi Hiire	BO	- J -	DY	- TO	BO-J-DY-TO	望 辛口純米 とちぎの星	Tochigi no Hoshi	65%
5	Bo Tokubetsu Junmai Miyamanishiki	BO	- J		- MI	BO-J-MI	望 特別純米 美山錦	Miyamanishiki	60%
6	Bo Tokubetsu Junmai Suisei	BO	- J		- SU	BO-J-SU	望 特別純米 彗星	Suisei	60%
7	Bo Kimoto Junmai Akitasakekomachi	BO	- J -	KI	- AK	BO-J-KI-AK	望 生酏純米 秋田酒こまち	Akitasakekomachi	65%
8	Bo Tokubetsu Junmai Tamasakae	BO	- J		- TA	BO-J-TA	望 特別純米 玉栄	Tamasakae	60%
9	Bo Tokubetsu Junmai Gohyakumangoku	BO	- J		- 5H	BO-J-5H	望 特別純米 五百万石	Gohyakumangoku	60%
10	Sanran Yamahai Junmai	SR	- J -	Y		SR-J-Y	燦爛 山廃純米	Gohyakumangoku	65%
11	Sanran Junmai	SR	- J			SR-J	燦爛 純米	Gohyakumangoku	60%
12	Sanran Junmaishu Tsukisanran	SR	- J -	L4		SR-J-L4	燦爛 純米酒 月さんらん		60%
13	Bo Junmaidaiginjo Omachi	BO	- JDG		- O	BO-JDG-O	望 純米大吟醸 雄町	Omachi	50%
14	Sanran Junmai Daiginjo	SR	- JDG			SR-JDG	燦爛 純米大吟醸	Yamadanishiki	38%
15	Sanran Junmai Daiginjo Yumesasara	SR	- JDG		- U	SR-JDG-U	燦爛 純米大吟醸 夢ささら	Yumesasara	45%
16	Tonoike Authentic Junmai Daiginjo Fukurotsuri Shizukuzake	TA	- JDG			TA-JDG	外池 AUTHENTIC 純米大吟醸 袋吊り雫酒	Yamadanishiki	38%
17	Bo Junmaiginjo Gohyakumangoku Hiire	BO	- JG		- 5H	BO-JG-5H	望 純米吟醸 五百万石	Gohyakumangoku	55%
18	Bo Hatsushibori Junmaiginjo Yumesasara Namagenshu	BO	- JG		- U	BO-JG-U	望 初しぼり 純米吟醸 夢ささら 生原酒	Yumesasara	55%
19	Bo Junmaiginjo Hitogokochi	BO	- JG		- HI	BO-JG-HI	望 純米吟醸 ひとつごち	Hitogokochi	53%
20	Sanran Junmai Ginjo	SR	- JG			SR-JG	燦爛 純米吟醸	Yumesasara	55%
21	Sanran Junmai Ginjo Namagenshu Hatshushibori Yukisanran	SR	- JG -	L1		SR-JG-L1	燦爛 純米吟醸 生原酒 初しぼり 雪さんらん	Gohyakumangoku	60%
22	Sanran Junmai Ginjo Namagenshu Hanasanran	SR	- JG -	L2		SR-JG-L2	燦爛 純米吟醸 生原酒 花さんらん	Gohyakumangoku	60%
23	Sanran Junmai Ginjo Natsusanran	SR	- JG -	L3		SR-JG-L3	燦爛 純米吟醸 夏さんらん		60%
24	Sanran Karakuchi	SR	- R -	DY		SR-R-DY	燦爛 辛口	Asahi no Yume	65%

Sake JDG=純米大吟醸 JG=純米吟醸 J=純米 DG=大吟醸 G=吟醸 R=レギュラー酒 (普通酒&辛口)

Type DY=ドライ (辛口) Y=山廃 KI=生酏 L1=Limited 雪さんらん(冬) L2=Limited 花さんらん(春) L3=Limited 夏さんらん(夏) L4=Limited 月さんらん(秋)

Rice TO=とちぎの星 MI=美山錦 AK=秋田酒こまち 5H=五百万石 U=夢ささら SU=彗星 HI=ひとつごち TA=玉栄 O=雄町

Brewery Tonoikeshuzouten Co., Ltd.
 Sake Name Sanran Daiginjo
 Category DG

Alcohol 18% alc.
 Polishing ratio 38%

Final Tasting Notes	
Characteristics	Crystal clear with slight green hues
Flavor	Med-dry, light, long finish
Aroma	Pronounced, fruit forward: strawberry, melon, mint, yogurt, tangerine, cotton candy, anise
Food Matches	Fine dining. Duck in orange sauce. Fresh dishes made with techniques that put the raw ingredients center stage. Steamed asparagus. But it is with <u>strawberries that this sake truly shines.</u>
Comment	An outstanding daiginjo in a class of its own for any occasion. Opening with enticing fruity notes, and a voluptuous elegance that continues seamlessly through to the palate and is superbly balanced. Expertly-integrated alcohol adds a touch more body contrasted with a soft and well-rounded velvety texture and a gentle acidity. The finish is long with subtle savory notes punctuated by a <u>bitter sweetness.</u>



Brewery	Tonoikeshuzouten Co., Ltd.	Alcohol	16% alc.
Sake Name	Tonoike Authentic Daiginjo Fukurotsuri Shizukuzake	Polishing ratio	38%
Category	DG		

Final Tasting Notes	
Characteristics	Crystal clear
Flavor	Med-dry, savory, medium acidity.
Aroma	Melon, red apple, pear, La France, white strawberries, rose, aniseed.
Food Matches	On its own, light aperitifs, fruit compote, Italian pasta, soft cheese.
Comment	A mouthwatering, hugely appetizing daiginjo. From its pronounced, fruit-forward entrance, it exudes a confident elegance with a melt-in-the-mouth silky texture. The intricate, well defined expressions in this sake are achieved by pressing the sake naturally without any external pressure letting gravity do all the work and are seamless from nose to palate. The finish is long and crispy.



Brewery Tonoikeshuzouten Co., Ltd.
 Sake Name Sanran Ginjo
 Category G

Alcohol 15% alc.
 Polishing ratio 55%
 Gohyakumangoku

Final Tasting Notes	
Characteristics	Crystal clear
Flavor	Light, off-dry, med-acidity
Aroma	Banana, green apple, cherry blossom, pear, pineapple, passion fruit, kiwi, cream.
Food Matches	Seafood, slightly oily white fish dishes, sauteed white fish. Chicken Kiev. Tempura. Tofu dishes. Herb salads. Caprese. Agedashi, pork (tonkatsu), grilled pork.
Comment	An incredibly moreish, appetizing ginjo which is fruit forward with a pleasant creaminess, transitioning into tropical notes in the mouth before a short, sharp finish. This layered profile is created by blending two yeast varieties. Off-dry and elegant with a well structured acidity. Effortlessly delivering elegance without shouting, the lighter and more reserved tones of this sake are indicative of the gohyakumangoku sake rice it is made with.



Brewery	Tonoikeshuzouten Co., Ltd.	Alcohol	16% alc.
Sake Name	Bo Karakuchi Junmai Tochigi no hoshi Hiire	Polishing ratio	65%
Category	J		

Final Tasting Notes	
Characteristics	
Flavor	Dry, neutral, simple. light
Aroma	Medium: Butter, cream cheese, red apple, honeysuckle, kiwi, butter, brown sugar
Food Matches	Brooklyn pizza, salami, italian ham, prosciutto & melon, shellfish
Comment	Opens with buttery undertones of malt before transitioning into mellow fruity and floral notes of kiwi and honeysuckle. Light and simple with effortlessly subtle whispers of flavor, this is elegance in absence. The perfect refreshment for a summer's afternoon. On its own a little shy but opens up with food.



Brewery	Tonoikeshuzouten Co., Ltd.	Alcohol	16% alc.
Sake Name	Bo Tokubetsu Junmai Miyamanishiki	Polishing ratio	60%
Category	J		

		Final Tasting Notes
Characteristics		Pale with faint lemon hues
Flavor		High acidity, long finish
Aroma		Reserved: Rice, pastry, oats, herbs, nuts, fresh herbs
Food Matches		Hors-d'œuvre, finger food, uni, shimesaba, dishes with soy sauce, olives, deer, ravioli, mac & cheese, mushrooms
Comment		Reserved nose of rice reminiscent of baked pastry followed by oats, nuts and herbs. Good flavor intensity. Rich with hint of liquorice on the palate with the spiciness to boot. Fairly long, sharp finish. Would provide a good contrast to anything with a gamey quality



Brewery

Tonoikeshuzouten Co., Ltd.

Alcohol

16% alc.

Sake Name

Bo Tokubetsu Junmai Suisei


Polishing ratio

60%

Category

J

Final Tasting Notes	
Characteristics	
Flavor	
Aroma	
Food Matches	
Comment	Not tasted yet.



Brewery

Tonoikeshuzouten Co., Ltd.

Alcohol

16% alc.

Sake Name

Bo Kimoto Junmai Akitasakekomachi


Polishing ratio

65%

Category

J

Final Tasting Notes	
Characteristics	
Flavor	
Aroma	
Food Matches	
Comment	Not tasted yet.



Brewery	Tonoikeshuzouten Co., Ltd.	Alcohol	16% alc.
Sake Name	Bo Tokubetsu Junmai Tamasakae	Polishing ratio	60%
Category	J		

Final Tasting Notes	
Characteristics	Clear with distinct lemon-green hues
Flavor	Med body, savory, high acidity
Aroma	Medium: cream, yogurt, Italian, cheese, banana bread, malt, steamed rice, porridge, marshmallows, oats, pear drops
Food Matches	Miso katsu, sweet & sour, roast meats, Iberico pork, yakitori, sauteed vegetables, creamy mash with cheese
Comment	A run of the mill sake that is anything but. Starts with malty and lactic notes. Savory notes on short palate. A slight sourness. Crunchy texture. Firm body. Clean finish with retro nasal baked fruit notes.



Brewery

Tonoikeshuzouten Co., Ltd.

Alcohol

16% alc.

Sake Name

Bo Tokubetsu Junmai Gohyakumangoku

Polishing ratio

60%

Category

J

Final Tasting Notes	
Characteristics	
Flavor	
Aroma	
Food Matches	
Comment	Not tasted yet.



Brewery Tonoikeshuzouten Co., Ltd.
 Sake Name Sanran Yamahai Junmai
 Category J

Alcohol 17% alc.
 Polishing ratio 65%

Final Tasting Notes	
Characteristics	
Flavor	Off-dry, bright, tangy, med body
Aroma	Pronounced: Butter, brie, cottage cheese, chestnut, hay, hint of soy, white peach, loquat and grape
Food Matches	Fettuccine Alfredo, carbonara, ravioli, blue cheese, white fish dishes
Comment	Buttery, creamy flavors wrapped in a guzzable, mouth-wateringly creamy acidity and firm backbone of umami leading into more fruity undertones as it slowly fades out. A slight bitterness at the end but this doesn't detract from what is the perfect sake for a summer picnic. Endless food-pairing possibilities. The complexity, depth and character of this sake is a result of using the traditional yamahai fermentation starter whereby the yeast is propagated naturally using airborne microbes in a similar way that Lambic beer is made.



Brewery
Sake Name
Category

Tonoikeshuzouten Co., Ltd.
Sanran Junmai
J

Alcohol 15% alc.
Polishing ratio 60%


Final Tasting Notes	
Characteristics	Clear with distinct lemon-green hues
Flavor	Dry, reserved,
Aroma	Medium: caramel, pickles, ripe banana, marshmallows, grape, pear, apple, milk, cream, porridge, malt, sugar cane, lemongrass
Food Matches	Pickles, chutney, iburigakko, bulgogi, curry, beef stew, chicken
Comment	The traditionalist in the brewery's lineup, this is an orthodox, everyday sake to pair with homecooking. A testament to the magic that is sake, born from just rice and rice koji. A light, soft and very smooth sake but that still delivers great depth of flavor through its gentle umami. Strong lactic and rice notes throughout fill the mouth against a backdrop of rustic, retro nasal notes of hay. Warm up for an even more umami-rich taste experience.



Brewery Tonoikeshuzouten Co., Ltd.
Sake Name Sanran Junmaishu Tsukisanran
Category J

Alcohol 15% alc.
Polishing ratio 60%

Final Tasting Notes	
Characteristics	Clear with faint lemon-green hues
Flavor	Med-dry, high acidity, savory
Aroma	Baked apple, steamed rice, cream, cherry blossom, dark cherry, banana, melon gourd
Food Matches	Dim sum, Chinese dishes, sweet & sour pork, mabo tofu, roast meats
Comment	A confidently expressive nose of baked fruit intertwined with creamy notes from the rice. Superbly balanced in an easy-drinking profile with plenty of bite and crunch. Layers of umami offers flexibility at the dinner table. A prominent crisp, clean acidity adds texture. A touch of brown sugar on the finish. Delicious at room temperature or warm up for a milder taste profile.



Brewery Tonoikeshuzouten Co., Ltd. Alcohol 16% alc.
 Sake Name Bo Junmaidaiginjo Omachi Polishing ratio 50%
 Category JDG

Final Tasting Notes	
Characteristics	
Flavor	Med-dry, rich, smooth
Aroma	Pronounced: Lychee, strawberry, aniseed, bubblegum, yogurt, mint
Food Matches	Strawberries & cream, fruit tart or compote
Comment	Sophistication in spades and elegance personified with a perfectly-balanced kiss of sweetness. Savor every drop of this outstanding, heavenly junmai daiginjo with or without food.



Brewery Tonoikeshuzouten Co., Ltd.
 Sake Name Sanran Junmai Daiginjo
 Category JDG

Alcohol 16% alc.
 Polishing ratio 38%

	Final Tasting Notes
Characteristics	Crystal clear with lemon-green hues
Flavor	Med-dry, tangy, med-body, med-acidity
Aroma	Pronounced: Water melon, watercore apple, banana, marshmallows, pear, mint, cotton candy, cucumber.
Food Matches	Shrimp, prosciutto melon, juicy hamburger, fine-dining, Italian, caprese, lighter Chinese food, Mexican tortillas, tacos (med-hot), fried eggplant, sauteed dishes, salads, lightly grilled white fish, vinegared food, balsamic vinegar
Comment	An everyday sake dressed to impress. A punchy fruity nose, which is followed by an equally intense palate reminiscent of a spring salad. The aromas dance around in the mouth and there is a slight fizz as this super smooth sake glides along the tongue tickling as it goes with a scintillating, tangy acidity before melting away cleanly with lingering savory notes.



Brewery Tonoikeshuzouten Co., Ltd.
 Sake Name Sanran Junmai Daiginjo Yumesasara
 Category JDG

Alcohol 16% alc.
 Polishing ratio 45%

Final Tasting Notes	
Characteristics	Crystal clear with lemon-green hues
Flavor	Med-sweet, high acidity
Aroma	Lychee, banana, pineapple, mango, grapefruit, Kyoho grapes, anise
Food Matches	Ham & pineapple pizza, Hawaiian food, poke, BBQ, smokey cheese, bisque, dishes with vinegar, umesuisho, tempura, oysters or livers, ribs, Tex-mex.
Comment	The perfect BBQ sake. A pronounced fruit-forward, ginjo nose boasting both purity and clarity. Everything is expertly balanced and alcohol is well integrated in an easy-drinking style. Fairly sweet but well rounded by a solid backbone of acidity. Tangy savory notes on the finish leave you thirsting for more.



Brewery Tonoikeshuzouten Co., Ltd. Alcohol 17% alc.
 Sake Name Tonoike Authentic Junmai Daiginjo Fukurotsuri Shizukuzake Polishing ratio 38%
 Category JDG

	Final Tasting Notes
Characteristics	Crystal clear with lemon-green hues
Flavor	Exceptionally silky smooth, med-dry, med-body, long luxurious finish
Aroma	Medium: Pear, peach, cotton candy, muscat, yogurt
Food Matches	Caprese salad, melon & prosciutto salad, carpaccio
Comment	A sake to sip slowly on a leisurely afternoon or evening. A subtle, sophisticated, beautiful expression of the king/queen of sake-specific rice Yamada Nishiki, striking one fruit-forward tone but doing so consistently and with a little razzmatazz. The intricate flavors in this sake are achieved by pressing the sake naturally without any external pressure letting gravity do all the work producing a classic in a contemporary style.



Brewery Tonoikeshuzouten Co., Ltd. Alcohol 16% alc.
 Sake Name Bo Junmaiginjo Gohyakumangoku Hiire Polishing ratio 55%
 Category JG

Final Tasting Notes	
Characteristics	Crystal clear with lemon-green hues
Flavor	Med-dry, punchy, savory, long finish
Aroma	Nectarine, yellow peach, banoffee, fresh banana, caramel, yogurt, lily daisies, sour cream, dandelion and burdock, cream soda
Food Matches	Lasagna, tomato pasta, pesto-based dishes, pizza, miso, steak, Chicken Cacciatora versatile food pairing.
Comment	From its more unusual aroma to its punchy profile, this is a modern take on the classic junmai ginjo mixing in an almost rustic quality on the finish. The way this sake was pressed gives it grassy herbaceous notes and a fresh punch often associated with namazake.



Brewery	Tonoikeshuzouten Co., Ltd.	Alcohol	16% alc.
Sake Name	Bo Hatsushibori Junmaiginjo Yumesasara Namagenshu	Polishing ratio	55%
Category	JG		

Final Tasting Notes	
Characteristics	Crystal clear with distinct lemon-hues
Flavor	Full body, high acidity, med-dry
Aroma	Pronounced: banana, marzipan, candy, liquorice, herbs, earthy, freshly-cut grass, chestnut, pepper
Food Matches	Steak, roasted lamb, shepherd's pie, ragout, lobster & crab, bouillabaisse, gratin, risotto, dobin mushi, soba, chawan mushi, prawn cocktail
Comment	A robust but tamed junmai. Plenty of flavor weaving different flavor profiles with pizzazz. Almost spritzzy from its opening through to the mid-palate and deceptively sweet rounded by a spritely acidity. A pleasant astringency mid-palate gives the sake added texture. It is Superbly balanced with well-integrated bitterness to further offset any out-of-place sweetness. The finish is peppery with bold savory notes that beg to be paired with more



Brewery	Tonoikeshuzouten Co., Ltd.	Alcohol	16% alc.
Sake Name	Bo Junmaiginjo Hitogokochi	Polishing ratio	53%
Category	JG		

Final Tasting Notes	
Characteristics	Crystal clear with lemon-green hues
Flavor	Rich, med-sweet, high acidity
Aroma	Pronounced: Blueberries, apple, pear, plum, steamed rice, porridge, malt, yogurt, cantaloupe, mint, basil, rosemary, soy sauce or balsamic vinegar.
Food Matches	Crab salad, lighter dishes, soups, white fish, sashimi (hirame), carpaccio, prosciutto melon, tempura, omelet, quiche, tortilla, Italian cheese, chicken dishes, sweet and sour
Comment	Fresh, fruit-forward and full of youth but combining elegance with its rebellious edge. Hint of coconut. Gentle sweetness with crispy acidity. Ends with a tangy umami and flavors reminiscent of dried fruits, dark chocolate and black pepper with a slight sharpness that is incredibly refreshing.



Brewery
Sake Name
Category

Tonoikeshuzouten Co., Ltd.
Sanran Junmai Ginjo
JG

Alcohol 15% alc.
Polishing ratio 55%

Final Tasting Notes	
Characteristics	Crystal clear with lemon-green hues
Flavor	Bitter-sweet, rich, long finish
Aroma	Rose water, candy shop, Japanese confectionary, kinako, red apple, strawberry, bubblegum, marshmallows, white peach
Food Matches	Firefly squid, tonkatsu, ramen, gyoza, steak, hamburger, roast meats, teriyaki, yakitori (sauce), sausages, chocolate, roast potatoes
Comment	A very short sake that races straight to the finish for an extravagant crescendo delivering waves and waves of flavor with bitter sweet tones that are never unpleasant. Following floral and confectionary notes on the nose, the sake lands on the palate with a powerful impact, superbly toned with lots of umami and a firm bank of acidity. Luxurious nutty notes make for short but memorable sake.



Brewery

Tonoikeshuzouten Co., Ltd.

Alcohol

16% alc.

Sake Name

Sanran Junmai Ginjo Namagenshu Hatshushibori Yukisanran

Polishing ratio 60%

Category

JG

Final Tasting Notes	
Characteristics	Crystal clear with distinct lemon hues
Flavor	Med-dry, super fresh, full body
Aroma	Chestnut, hazelnut, walnut, freshly-cut grass, rosemary, thyme, lemongrass, cinnamon, mont-dor, buttercup, honeysuckle, anise
Food Matches	Tomato stew, blue cheese, carbonara, Chicken Alfredo, dishes with herbs, fruits or salads, creamy stew, salsa, fatty fish, livers or oysters
Comment	A super fresh, youthful nose with herbaceous and earthy undertones. Youthful and elegant but crunchy throughout. Tangy sweetness rounded by bright, tart acidity. Slight hint of cedar in the mid-palate. Sumptuous, layered finish with lots of depth. Pair like you would a bold red wine.



Brewery

Tonoikeshuzouten Co., Ltd.

Alcohol

15% alc.

Sake Name

Sanran Junmai Ginjo Namagenshu Hanasanran


Polishing ratio

60%

Category

JG

Final Tasting Notes	
Characteristics	Crystal clear with distinct lemon hues
Flavor	Off-dry, med-acidity Short finish
Aroma	Modest: strawberry, raspberry, cranberry, candy, cherry, blossom, fresh herbs, chestnut, yogurt, cotton candy
Food Matches	Shimesaba, cheese dishes, vegetables with salt, simmered or steamed dishes, chicken sashimi, potato & leek soup
Comment	Silky. Some minerality. Understated. Dry but with added sweetness from its fruity flavors. Subtle but impressive. Nose and palate are well matched and seamless. Soft and crunchy texture, refined and sophisticated. A beautiful picnic sake. Extremely clean, short finish.



Brewery Tonoikeshuzouten Co., Ltd.
Sake Name Sanran Junmai Ginjo Natsusanran
Category JG

Alcohol 15% alc.
Polishing ratio 60%

Final Tasting Notes	
Characteristics	
Flavor	
Aroma	
Food Matches	
Comment	Not tasted yet.



Brewery

Tonoikeshuzouten Co., Ltd.

Alcohol

15% alc.

Sake Name

Sanran Karakuchi

Polishing ratio

65%

Category

R

Final Tasting Notes	
Characteristics	Crystal clear with faint lemon-green hues
Flavor	Dry, med-body, soft, savory
Aroma	Medium: Baked bread, New York cheese cake, risotto, raisins, banana, butter
Food Matches	Sushi, seafood pizza
Comment	Starts off dry with a gentle hint of sweetness and is followed by a finish that leaves you thinking of a creamy risotto. Silky texture and well integrated alcohol. Flavors and aromas melt together beautifully. A "drink me with dinner!" sake that will fit into almost any everyday situation.

