

Strong points of our company

• Vintage

It's been known since long ago that Japanese sake preserves well, and retains the taste and sweetness of the rice from which it is made. As a way to have our customers experience the fresh charm of our sake, as well as the change in taste as a result of its maturation, we decided to keep a designated amount of the sake, to be enjoyed in the future.

Japanese sake has a variety of flavors. We are working hard for our customers to have them enjoy their favorite sake for many years to come.

• House Style

At Warehouse Japan, we don't ask the brew master to make the sake that will sell the most, we ask him to make the sake that he wants to make, sake that should be preserved, sake that has and should continue to be made for centuries.

We want to pay tribute to the long tradition of making sake, as well as connect that tradition with the future.

• Terroir

Terroir is the set of environmental factors that affect things such as the making of wine, tea, etc.

The breweries use rice which is grown close to the brewery, and use water which runs close to the brewery for the brewing process. Thus it is safe to say that the taste of the sake would be different depending on the region where it was made.

The prefecture number designated on the label is done so in order to relay this concept of Terroir to the customer.

WAREHOUSE JAPAN COLLECTION

BRAND NAME	PRODUCT	NOTICES	RAW MATERIALS	YEAST
HANATOMOE (2016BY)	2901001	Non-filtered fresh sake NAKAGUMI	Omachi (Nara-ken)	Additive-free
	2901002	Non-filtered fresh sake NIGORI 3%		
	2901003	Non-filtered fresh sake NIGORI 12%		
MIYOSHI-KIKU (2016BY)	3601001	Non-filtered fresh sake ARABASHIRI	Awa-Yamadanishiki (Kamikatsu-cho Tanada)	Tokushima
	3601002	Non-filtered fresh sake NAKAGUMI		
	3601003	Non-filtered fresh sake USUNIGORI		
	3601004	Non-filtered fresh sake SEME		
HANATOMOE (2017BY)	2901004	Non-filtered fresh sake NAKAGUMI	Ginnosato	Additive-free
	2901005	Non-filtered fresh sake NIGORI 3%		
MIYOSHI-KIKU (2017BY)	3601005	Non-filtered fresh sake USUNIGORI	Awa-Yamadanishiki (Miyoshi-cho)	Tokushima
	3601006	Non-filtered fresh sake NAKAGUMI		
	3601007	Non-filtered fresh sake SEME		
HANAHIME-SAKURA (2017BY)	3801001	Non-filtered sake	Gohyakumangoku (Fukui-ken)	No.7
BUNKAJIN (2017BY)	3901001	Special rice	Yamadanishiki (Hyogo-ken)	Kochi & Kumamoto
KINKON (2018BY)	1301001	Non-filtered fresh sake KIJOSYU	Hattannishiki (Hiroshima-ken)	K901
MANOTSURU (2018BY)	1501001	Non-filtered fresh sake JUNMAI-DAIGINJO	Koshitanrei	S9
HANATOMOE (2018BY)	2901006	NAKAGUMI	Ginnosato	Additive-free
	2901007	NIGORI 3%		
MIYOSHI-KIKU (2018BY)	3601008	ORIGARAMI	Awa-Yamadanishiki (Miyoshi-cho)	Tokushima
	3601009	NAKAGUMI		
	3601010	SEME		
BUNKAJIN (2018BY)	3901002	Special rice	Yamadanishiki	Kochi



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2018

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- We do not sell alcohol to minors.
- It is illegal for minors to drink alcohol.
- Women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.
- It is illegal to drink and drive. • Drink responsibly.

Warehouse Japan continues to make the finest Japanese sake by working with small but high quality breweries. It goes without saying that we strive to make only the most delicious 'shinshu' (new sake). Additionally, we pride ourselves on our tasty 5 and 10 year brews. As a company, Warehouse Japan primarily deals with the development and selling of Japanese sake that withstands long periods of preservation. Even now, there is no standard for quality regarding vintage Japanese sake. The bar is constantly being raised by fans of Japanese sake, the breweries, and Warehouse Japan. We always use the same label on the bottle in order for everyone to enjoy the sake from a variety of different breweries. The label number is made up of 2 lines for the prefecture, 2 lines for the brewery, and 3 lines for the specification number. We plan on increasing our lineup of sake every year.



• About the Label

We use the same design on every label. By looking at the release number one can identify the contents of the bottle. All of the necessary information about the sake, such things as the English explanation, ingredients, and the bottle date, can be found on the label.

Prefecture Number: 29
 Brewery Number: 07
 Release Number: 001

sake:HANATOMOE
 2907001

Brown candy aroma.
 Yogurt-like strong lactic acid flavor.
 Astringency of bark and hinoki (Japanese cypress) oil.
 Full-bodied yet clean finish.
 Oily alcohol texture brings about luscious and smooth touch. Finish is like sheer, smooth silk.

INGREDIENTS
 rice:Nara-ken Omachi alcohol:17.7% seimaibuai:70%
 nattoes:Murokanama Jikazume Nakagumi
 production quantity:1,031 toji:Teruaki Hashimoto

O33O,2016 | Miyoshino
 WAREHOUSE JAPAN

Name of the sake, name of the brewery

Tasting notes

Specification number

Date of pressing, place of bottling

- 1 Hokkaido
- 7 Fukushima
- 13 Tokyo
- 2 Aomori
- 8 Ibaraki
- 14 Kanagawa
- 3 Iwate
- 9 Tochigi
- 15 Niigata
- 4 Miyagi
- 10 Gunma
- 16 Toyama
- 5 Akita
- 11 Saitama
- 17 Ishikawa
- 6 Yamagata
- 12 Chiba
- 18 Fukui

- 24 Mie
- 36 Tokushima
- 25 Shiga
- 37 Kagawa
- 26 Kyoto
- 38 Ehime
- 27 Osaka
- 39 Kouchi
- 28 Hyogo
- 40 Fukuoka
- 29 Nara
- 41 Saga
- 30 Wakayama
- 42 Nagasaki
- 19 Yamanashi
- 31 Tottori
- 43 Kumamoto
- 20 Nagano
- 32 Shimane
- 44 Oita
- 21 Gifu
- 33 Okayama
- 45 Miyazaki
- 22 Shizuoka
- 34 Hiroshima
- 46 Kagoshima
- 23 Aichi
- 35 Yamaguchi
- 47 Okinawa

