

MARCH CO., LTD. KYOTO JAPAN

JAPANESE FOOD EXPORTS



酒

Sake

11-2, Shujaku Yokooji, Fushimi-ku, Kyoto, 612-8292, Japan

Seawings

海知

KAICHI

The distinctive fragrance of white sandalwood and kyara comes from Mizunara oak casks, imparting a deep and comforting aroma. The elegant impression of white flowers and refreshing pear notes linger gracefully through the finish, while toffee and caramel-like sweetness provide a rich backbone to the profile. This Japanese malt, crafted using the clear waters of the untouched Tomita River, harmonizes seamlessly with Scotch malt, delivering a gentle yet refined whiskey experience.

KAICHI was awarded a Gold Medal in the Blended Category at the World Whiskies Awards 2024.

The World Whiskies Awards, organized by Paragraph Publishing, the publisher of Whisky Magazine, is a prestigious competition that exclusively honors clearly bottled whiskies, including those from both producers and owners. This competition stands as a global benchmark for top-tier whiskey craftsmanship.



- Country of Origin: Japan
- Volume: 500ml
- Alcohol by Volume: 43%

Tasting Notes

- Color: Gold
- Aroma: Laurel, Kyara, Sandalwood
- Taste: Notes of oak, with deep sweetness from yellow peaches and dried fruits, complemented by star anise
- Finish: A pleasant bitterness that lingers richly and for a long time

KAICHI offers a complex, well-balanced flavor profile, blending traditional Japanese elements with a refined finish.

翼知

SORACHI

SORACHI is a smooth masterpiece aged in hinoki (Japanese cypress) barrels, which adds a soft yet bold character. The whiskey exhibits a delightful balance between sweet notes of pear and toffee, with a spicy clarity. Its finish is gentle, reminiscent of a soft breeze flowing through the old paths of Kumano, adding lightness to the overall experience.

Awards

- WORLD WHISKIES AWARDS 2024
 - Silver Award in the Blended category



- Country of Origin: Japan
- Volume: 500ml
- Alcohol by Volume: 40%
- Tasting Notes
- Color: Yellow Gold
- Aroma: Lemon peel, Apricot, Cinnamon
- Taste: Honey, Dried figs
- Finish: Vanilla, White pepper, Smoky notes

海知梅酒 ミズナラ樽海知ブレンド

KAICHI UMESHU Mizunara Barrel Blend

A Harmonious Encounter Crafted by Majestic Nature
This exquisite umeshu brings together the fruity sweetness of Nanko plums from Kishu, enveloped gently and deeply by the rich character of Kaichi whisky. Savor the delightful umami and profound lingering finish that unfold the moment it touches your palate. Enjoy it your way—on the rocks, mixed with soda, or however you prefer.



<Product Information>

Category: Liqueur

Alcohol Content: 15%

Volume: 720ml

Ingredients: Whisky (domestically produced), sugar, plums (Wakayama Nanko plums), brewed alcohol

翼知梅酒 ヒノキ樽翼知ブレンド

SORACHI UMESHU: Hinoki Barrel Sorachi Blend

The Delicate Sweetness of Nanko Plums Enhanced by the Aroma of Hinoki Wood
This unique umeshu blends the well-balanced spiciness and the pear- and toffee-like sweetness of Sorachi whisky with the rich sweetness and tartness of Kishu Nanko plums. Enjoy the full-bodied fruity aroma and the deep, lingering aftertaste that this blend offers. Relish it your way—on the rocks, mixed with soda, or however you prefer.



<Product Information>

Category: Liqueur

Alcohol Content: 10%

Volume: 720ml

Ingredients: Whisky (domestically produced), sugar, plums (Wakayama Nanko plums), brewed alcohol

This whisky-based umeshu is a new addition to the popular Kaichi & Sorachi whisky series. It combines the unique characteristics imparted by each whisky barrel with the "gentleness" and "charm" of Nanko plum umeshu.

Designed to highlight and evoke the concept of a "new lingering finish," this product is crafted to offer a delightful and refined experience.

Discover the charm of whisky-based umeshu and indulge in its rich flavors.

Toyosawa Honten Sake Brewery, Kyoto Fushimi



Founded in the late Edo period, Toyosawa Honten began its sake brewing operations in the early Meiji era. The brewery has steadfastly upheld its philosophy of crafting “delicious sake that brings joy and happiness to everyone who drinks it.”

Using the renowned natural spring water of Kyoto Fushimi, known as “Shiragikusui,” in its unprocessed state for brewing, the sake delivers a crisp, dry flavor with a clean finish. This is complemented by the gentle, soothing qualities of Kyoto’s pristine water, offering a unique tasting experience.

The brewery’s flagship brand, “Houshuk”, derives its name from a haiku by its founder, Gisuke Toyosawa:

“Abundant harvest, prosperity for the nation, a sake for celebration.”



京纏 純米大吟醸 720ml Kyomatoi Junmai Daiginjo (720ml)

Crafted with Yamadanishiki rice polished down to 35%, this sake is brewed using "Shiragikusui," a renowned natural spring water from Fushimi's Seven Wells, in its pure, unprocessed form. During the brewing process, the rice is treated with care and reverence, as if whispering, "Become delicious, become delicious." This sake offers a fragrant bouquet, a clean and crisp dry flavor, and a gentle umami that reflects the softness of Kyoto's water.

The name "Kyomatoi" draws inspiration from the "mato," an ancient Japanese banner that symbolized the position of a leader. It embodies the aspiration to be the finest sake in Kyoto.

Awards

- Gold Medal Winner at the National New Sake Appraisal in 2009, 2010, 2011, and 2013 brewing years.



- Specifications
- Rice Variety: Yamadanishiki
- Polishing Ratio: 35%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)
- Acidity: 1.5

豊祝 特別純米 720ml Houshuku Tokubetsu Junmai (720ml)

This sake is crafted using only rice, rice malt, and "Shiragikusui," the renowned natural spring water of Fushimi. It features a refreshing aroma and a smooth, light finish. Despite its delicacy, the flavor is richly layered and expands beautifully on the palate. Enjoy the full-bodied and harmonious taste of this refined sake.



- Specifications
- Rice Variety: Gohyakumangoku
- Polishing Ratio: 60%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)
- Acidity: 1.5

豊祝 吟醸 720ml Houshuku Ginjo (720ml)

This sake features a crisp and refreshing taste balanced with a robust umami, complemented by the gentle quality of Kyoto's water. It carries a distinctive character while remaining modest, enhancing and harmonizing with the flavors of accompanying dishes without overpowering them.



- Specifications
- Rice Variety: Gohyakumangoku
- Polishing Ratio: 60%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)
- Acidity: 1.2

豊祝 純米吟醸 720ml Houshuku Junmai Ginjo (720ml)

Brewed during Kyoto's coldest season, this sake is crafted using "Shiragikusui," one of the renowned Fushimi Seven Wells, in its natural, unprocessed state. Traditional techniques passed down through generations are used to create this delicately crafted sake.

It is a masterpiece that harmonizes a refreshing aroma with a gentle and smooth flavor. Its fruity fragrance and refined taste unfold gracefully across the palate, delivering a truly elegant experience.



- Specifications
- Rice Variety: Gohyakumangoku
- Polishing Ratio: 60%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)
- Acidity: 1.2

豊祝 純米大吟醸 祝 720ml
Houshuku Junmai Dai Ginjo Iwai (720ml)

"Iwai," a premium sake rice with low protein content, is highly suitable for brewing ginjo-style sake. It was developed in 1933 at the Kyoto Prefectural Agricultural Experiment Station's Tango Branch through pure line isolation of the "Nojohou" variety. Designated as a recommended variety from 1933 to 1946, it was once cultivated on over 600 hectares. However, post-war agricultural policies prioritizing high-yield crops led to its temporary discontinuation due to its low yield. In 1955, cultivation resumed, and "Iwai" became a staple for Fushimi's breweries due to its quality. Yet, by 1974, it disappeared again due to challenges such as tall stalks prone to lodging and lower yields. Thanks to efforts by the Fushimi Sake Brewers Association, experimental cultivation restarted in 1988 with support from the Kyoto Prefectural Agricultural Research Institute. By 1990, farmers resumed production, and ongoing improvements have refined "Iwai" into an ideal sake rice. Experience the essence of Kyoto with this sake, grown in its fields and brewed in its heart.



- Specifications
- Rice Variety: Iwai (Kyoto's unique sake rice)
- Polishing Ratio: 50%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)

豊祝 純米大吟醸 祝「神酒ノ尊-ミキノミコト-」
豊祝皇子ラベル酒 720ml
Houshuku Junmai Daiginjo Iwai "Miki no Mikoto"
- Houshuku Taishi Label Sake (720ml)

This special edition sake is a collaboration with Bandai Namco Entertainment's "Miki no Mikoto" Japanese Sake Character Project. Featuring Houshuku Taishi on the label, it combines premium craftsmanship with a touch of artistic elegance, making it a standout for fans and sake enthusiasts alike. Crafted using "Iwai", Kyoto's distinctive sake rice polished to 50%, and the renowned Fushimi natural spring water "Shiragikusui", this Junmai Daiginjo embodies the essence of Kyoto's rich brewing tradition. Only about 10% of natural wells nationwide are pure enough to use in their unprocessed state, making this sake even more exceptional. This sake is relatively dry yet retains a clean, refined umami thanks to the "Shiragikusui" water. Its balance of subtle sweetness and sharp dryness pairs beautifully with Kyoto cuisine. Learn more about the "Miki no Mikoto" project and this collaboration:



- Specifications
- Rice Variety: Iwai (Kyoto's premium sake rice)
- Polishing Ratio: 50%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)

<https://mikimiko.channel.or.jp/>
<https://mikimiko.channel.or.jp/character20.html>



豊祝 純米大吟醸 祝「神酒ノ尊-ミキノミコト-」 豊祝皇子ラベル酒 おちょこセット 720ml
Houshuku Junmai Daiginjo Iwai "Miki no Mikoto" -
Houshuku Taishi Label Sake and Stainless Ochoko Set (720ml)

Experience the perfect blend of artistry and craftsmanship with this special collaboration between Bandai Namco Entertainment's "Miki no Mikoto" Japanese Sake Character Project and Houshuku sake. Crafted from Kyoto-grown premium sake rice "Iwai", polished to 50%, and the renowned natural spring water "Shiragikusui" from Fushimi, this Junmai Daiginjo offers a rich and elegant flavor profile. Only a select few natural wells in Japan meet the purity standards for direct use, making this sake a truly rare gem. This sake is dry yet clean, with refined umami notes imparted by "Shiragikusui," perfectly balanced to complement Kyoto cuisine.



- Set Contents
- Toyokura Junmai Daiginjo Iwai
- "Miki no Mikoto" Houshuku Taishi Label Sake (1 bottle, 720ml)
- Stainless Ochoko Cup
- Engraved with the "Miki no Mikoto" character Houshuku Taishi
- Specifications
- Rice Variety: Iwai (Kyoto's premium sake rice)
- Polishing Ratio: 50%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +4.0 (Dry)

<https://mikimiko.channel.or.jp/>
<https://mikimiko.channel.or.jp/character20.html>



豊祝 大吟醸 720ml Houshuku Daiginjo - 720ml

Inspired by the pristine beauty of a single drop from a mountain stream, this sake embodies clarity and elegance. Crafted with the renowned natural spring water "Shiragikusui" from Fushimi's Seven Famous Wells, the water is used in its purest, untouched form to create a sake that balances a crisp dryness with robust umami flavors. This Daiginjo pairs harmoniously with the vibrant tastes of spring, wrapping them in a subtle elegance that will undoubtedly resonate with your palate.



- Product Details
- Rice Variety: Gin-fubuki
- Polishing Ratio: 50%
- Alcohol Content: 15.5%
- Sake Meter Value (SMV): +3.0
- Acidity: 1.2
- Savor the refined craftsmanship and connection to nature in every sip of this premium sake.

Kitagawa Honke

Sake Brewery



Preserving Tradition While Embracing Modern Times: SAKE for Today

We, Kitagawa Honke, have been crafting sake since our establishment in Fushimi, Kyoto, during the Edo period in the third year of Meireki (1657).

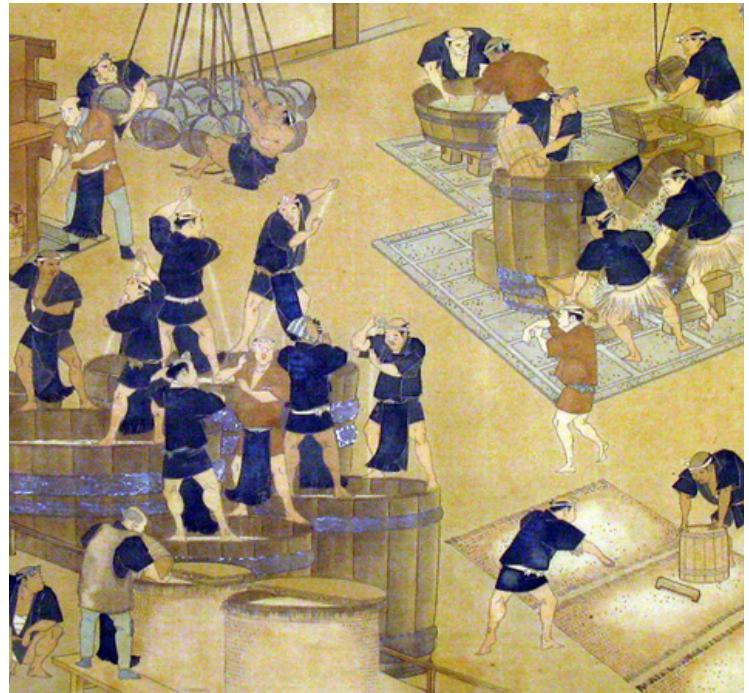
For over 360 years, we have cherished traditional techniques and been dedicated to selecting the finest ingredients. Blessed with the abundant waters of Fushimi, Kyoto, we have walked hand in hand with the rich culinary culture of Kyoto. Honing our craft over generations, we are proud to have received a total of 21 Gold Prizes at the National New Sake Appraisal as of June 2023.

At the same time, we actively incorporate modern facilities and cutting-edge technologies, blending innovation with artisanal expertise. Our goal is to provide customers with truly exceptional sake of unparalleled value. Sake brewing thrives on human connection.

Our team is united in our commitment to crafting outstanding sake. We place utmost importance on food safety and reliability, fulfill our social responsibilities as a company, and strive to meet the diverse needs of our customers with precision and care.

We aim to pass down time-honored techniques and culture to future generations.

We are dedicated to creating sake that brings joy to people, continuing to deliver value through our craft. With deep gratitude for the guidance and support we have received over the years, we pledge to work tirelessly to remain a brand cherished by all.



富翁 伏見の辛口冷酒（特別本醸造）
Tomio Fushimi no Karakuchi Reishu (Special Honjozo)

Elegant Aroma and Crisp Flavor
This Special Honjozo sake, brewed in the depths of winter using Fushimi’s renowned spring water, features over 30% Ginjo sake in its blend. It is distinguished by its refined floral aroma and a clean, crisp taste that delights the palate.



【特別限定品】大吟醸原酒 鮎屋三右衛門
[Limited Edition] Daiginjo Genshu Funaya San'emon
Competition-Grade Sake Brewed with Tradition and Precision

This Daiginjo genshu, crafted from 100% Hyogo-grown "Yamada Nishiki" rice, represents the essence of traditional brewing. Meticulously prepared by skilled kurabito (brewers), it is produced using the traditional shizuku-zake method, where sake naturally drips from sake bags filled with moromi (fermented mash) and is collected into issho-tobin (18L bottles). The result is a supreme sake with a rich, refined character. Aged at low temperatures, it boasts a smooth and mellow flavor profile.



- **Product Details:**
- **Ingredients:** Rice (domestic), Rice Koji (domestic rice), Brewing Alcohol
- **Polishing Ratio:** 68%
- **Alcohol Content:** 14%
- **Sake Meter Value (SMV):** +5.0 (dry)
- **Acidity:** 1.2

- **Product Details:**
- **Ingredients:** Rice (domestic), Rice Koji (domestic rice), Brewing Alcohol
- **Rice Used:** 100% Hyogo-grown Yamada Nishiki
- **Polishing Ratio:** 39%
- **Alcohol Content:** 17%
- **Sake Meter Value (SMV):** +1.5 (slightly dry)
- **Acidity:** 1.2
- **Volume:** 720ml

富翁 純米大吟醸 全量山田錦
Tomio Junmai Daiginjo Zenryo Yamada Nishiki

Elegant Aroma, Rich Flavor

Crafted from Yamada Nishiki, regarded as the finest rice for sake brewing, this Junmai Daiginjo is a testament to uncompromising quality. The rice is meticulously polished to less than 40% of its original size, bringing out its pure essence. Carefully matured at low temperatures, this sake offers a deep, rich, and refined flavor.

< Limited Edition: Approximately 500 bottles produced annually >



- **Product Details:**
- **Ingredients:** Rice, Rice Koji (100% domestic rice)
- **Rice Used:** 100% Hyogo-grown Yamada Nishiki
- **Polishing Ratio:** 39%
- **Alcohol Content:** 15%
- **Sake Meter Value (SMV):** +5.0 (dry)
- **Acidity:** 1.2
- **Volume:** 1.8L

富翁 純米大吟醸 山田錦49 (ひとつ火)
Tomiou Jyunmaidaiginjou Yamadanishiki49 (Hitotsubi)

Crafted from 100% Yamada Nishiki Rice

This junmai daiginjo sake is carefully brewed using only Yamada Nishiki rice. It incorporates the unique Kyoto yeast "Kyo no Koto" and is made with natural spring water from Fushimi, Kyoto.

The fermentation mash (moromi) is meticulously monitored for about four weeks, with the toji (master brewer) selecting the optimal moment for pressing. With only a single pasteurization process (hitotsubi), this sake retains its fresh and vibrant flavor.

Limited Quantity Available



- **Limited Quantity Available**
- **Ingredients:** Rice, rice malt (100% domestically produced rice)
- **Rice Origin:** 100% Hyogo Prefecture Yamada Nishiki
- **Polishing Ratio:** 49%
- **Alcohol Content:** 15%
- **Sake Meter Value (SMV):** +1.0
- **Acidity:** 1.5
- **Sizes Available:**
- 1.8L
- 720ml

富翁 大吟醸純米
Tomio Daiginjo Ginjyou Junmai

Gentle and Refined Taste

A junmai daiginjo sake at this price point. Known for its gentle and refined flavor.

Recommended for those seeking "truly valuable sake."



富翁 純米大吟醸 ささにごり
Tomiou Jyunmai daiginjyo Sasanigori

Refreshing Freshness

This junmai daiginjo sake is brewed with rice polished to less than half its original size. It is characterized by a fresh taste and rich aroma. Since the sake is bottled in several batches of a few hundred bottles each during different brewing periods, slight variations in flavor and composition may occur.

As it is a namazake (unpasteurized sake), please store it in the refrigerator and consume it promptly after opening.

Limited Edition – New design introduced in November 2019.



- Ingredients: Rice, rice malt (100% domestically produced rice)
- Rice Origin: Domestically produced rice
- Polishing Ratio: 49%
- Alcohol Content: 15%
- Sake Meter Value (SMV): +3.0
- Acidity: 1.2
- Sizes Available:
 - 1.8L
 - 720ml
 - 300ml

- Ingredients: Rice, rice malt (100% domestically produced rice)
- Rice Origin: Domestically produced rice
- Polishing Ratio: 49%
- Alcohol Content: 17%
- Sake Meter Value (SMV): +2.0 to +5.0
- Acidity: 1.4 to 1.6
- Size Available:
 - 720ml

純米大吟醸 山田錦 Jyunmai daiginjo Yamadanishiki

Soft and Gentle Flavor

This daiginjo sake is crafted using 100% Yamada Nishiki rice, a variety ideal for sake brewing, polished down to 39%. It features a mild apple-like aroma and a soft, gentle taste.

Note: As this is a limited-edition product, availability may vary.



ふり袖 美人画絵徳利セット Furisode Bijinga Tokkuri Set

The perfect Kyoto souvenir, filled with elegance and charm.

This special set features a pair of sake bottles adorned with beautiful "bijinga" (paintings of graceful women) created by the renowned artist Isoda, famous for his unique touch in posters for the Miyako Odori. It's a delightful keepsake that embodies Kyoto's cultural richness and makes a cherished gift or souvenir.

About the Sake

The bottles are filled with "Furisode Josen," a premium sake crafted with the pure waters of Fushimi and traditional brewing techniques. It offers a soft, feminine flavor with a slightly dry finish, reminiscent of classic Japanese sake.



- **Ingredients:** Rice (domestic), rice malt (domestic rice), brewing alcohol
- **Rice Origin:** 100% Hyogo Prefecture Yamada Nishiki
- **Polishing Ratio:** 39%
- **Alcohol Content:** 15%
- **Sake Meter Value (SMV):** +2.0
- **Acidity:** 1.1
- **Sizes Available:**
- 720ml
- 720ml × 2 bottles

- **Product Details**
- **Ingredients:** Rice (domestic), rice malt (domestic rice), brewing alcohol
- **Rice Used:** Domestic rice
- **Alcohol Content:** 15%
- **Sake Meter Value (SMV):** +2.0
- **Volume:** 180ml × 2 bottles