

is pleased to award



to

Kurosawa Junmai Kimoto Sake

87 Points

"Highly Recommended"

Jerald O'Kennard, Director - Tastings.com



"Bright straw color. Aromas and flavors of dried mango banana and papaya, waxy honeycomb, yogurt almonds, and lychee with a silky, vibrant, dry-yet-fruity light-to-medium body and a tingling, engaging, medium-length melon, coconut water, and nectarine finish. A rock-solid sake with lively structure and flavors; drinks a bit like an Alsatian white wine."



is pleased to award



Kurosawa Daiginjo Sake

94 Points

"Exceptional"

Jerald O'Kennard, Director - Tastings.com



"Bright silver color. Attractive aromas and flavors of ripe pineapple and apples, spiced baked peaches, black walnut nougat, and bread and rice puddings with a silky, bright, dry-yet-fruity medium body and a seamless, interesting, snappy fruit salad, banana and fig, and hint of spice nuts finish. A stylish sake with a great dichotomy of richness and ethereal lightness."



is pleased to award



Hananomai Junmai Ginjo Sake

to

80 Points

"Recommended"



Jerald O'Kennard, Director - Tastings.com



"Clear silver color. Curious aromas and flavors of plastic wrapped and fermenting tropical fruits and gooseberries, stale cashews, and old opened pineapple can with a supple, soft, dry-yet-fruity light-to-medium body and a tingling, brisk overripe papaya in Greek yogurt, bamboo shoots and leaves, artichoke hearts, and coconut husk finish. A funky earthy sake for the table."



is pleased to award



Hatsumago Kimoto Junmai Sake

89 Points

"Highly Recommended"



Jerald O'Kennard, Director - Tastings.com



"Clear silver color. Fruity, creamy aromas and flavors of white cake with delicate almond frosting and coconut cream pie with a silky, bright, fruity light-to-medium body and a smooth, amusing, buoyant apple pudding, melon and grape, and delicate spiced nuts finish. A very tasty and gratifying sake that would be a nice introduction to sake."



is pleased to award



ہ Shichiken Junmai Ginjo Sake

92 Points

"Exceptional"



Jerald O'Kennard, Director - Tastings.com



"Emerald straw color. Tropical aromas and flavors of banana custard, melon-apple sorbet, and seaweed salad with a supple, bright, off-dry medium body and a tingling, medium-long coconut milk, almond nougat, and spiced papaya and pear finish. A crisp, very fruity and easy drinking Junmai ginjo."



is pleased to award



Okunomatsu Tokubetsu Junmai Sake

92 Points

"Exceptional"

Jerald O'Kennard, Director - Tastings.com



"Pale straw color. Fruity, green aromas and flavors of asian pear and pineapple husk with a velvety, bright, fruity medium-to-full body and a seamless, complex, long melon, tapioca, strawberry rice candy and yogurt, and chamomile tea with cream finish. A rich, rewarding Junmai with lots of clearly delineated flavors, character and impact."



is pleased to award



Okunomatsu Daiginjo Shizukuzake 18th Generation Sake

to

93 Points

"Exceptional"



Jerald O'Kennard, Director - Tastings.com



"Clear silvery straw color. Fruity, attractive aromas and flavors of asian pear, ripe pineapple, anise, and candied lavender with a silky, bright, fruity medium-to-full body and a warming, elaborate, very long sweet peach tea, almond nougat, coconut milk, and delicate spices finish. A fantastically flavorful and inviting sake with remarkably deep fruit and spice flavors."



is pleased to award



to

Hananomai Katana Ginjo Sake

86 Points

"Highly Recommended"

Jerald O'Kennard, Director - Tastings.com



"Silvery emerald straw color. Aromas and flavors of tapioca pudding, rice flour, brown sugar sprinkled pear, and bamboo leaves with a silky, bright, dry-yet-fruity light-to-medium body and a smooth, interesting, medium-long coconut water and saline, honeyed fig, bamboo, and pepper finish. A lively, juicy ginjo sake."



is pleased to award



Ichishima Ginnoyorokobi Competition Daiginjo Sake

to

94 Points

"Exceptional"



Jerald O'Kennard, Director - Tastings.com



"Clear silvery straw color. Fruity aromas and flavors of honeyed melon, cinnamon spiced asian pear, lily and blueberry scone, and marinated mushrooms with a silky, bright, fruity medium body and a smooth, intriguing, medium-long coconut milk, tapioca, and spiced mangos and pears in cream finish. A rich, complex and serene sake that is a pleasure to drink."



is pleased to award



to Ichishima Junmai Sake

85 Points

"Highly Recommended"



Jerald O'Kennard, Director - Tastings.com



"Bright silver color. Aromas and flavors of toasted nuts, baked potato and sugar cane, honey rice cake, and fruity aloe drink with a supple, bright, dry-yet-fruity medium body and a smooth, interesting, brisk young coconut and milk, plantain chip, and bark finish. A crisp, refreshing sake for carefree sipping."



is pleased to award



دہ Ichishima Junmai Daiginjo Sake

92 Points

"Exceptional"

Jerald O'Kennard, Director - Tastings.com



"White gold color. Aromas and flavors of cashew fruit and nougat, apples in vanilla cream, melon rind, and coconut custard tart with a satiny, vibrant, dry-yet-fruity medium body and a polished, interesting, medium-length nectarine and starfruit, golden beet, honeyed nuts, and bibb lettuce finish. A nice balance of fruit and savory vegetable tones make this a natural choice for the table."



is pleased to award



to Ichishima Seishu Sake

88 Points

"Highly Recommended"

Jerald O'Kennard, Director - Tastings.com



"Brilliant silver color. Aromas and flavors of jicama and bananas in cream, doughy biscuit, hint of potato skin and walnut, and vanilla candle paper wrapper with a silky, soft, dry light-tomedium body and a tingling, crisp vegetable broth, coconut custard, white cherry, and hint of pepper finish. A fresh and cleansing futsu-shu."



is pleased to award



ہ Ichishima Silk Deluxe Junmai Sake

88 Points

"Highly Recommended"



Jerald O'Kennard, Director - Tastings.com



"Pale silvery straw color. Aromas and flavors of honeyed pear, plantain, and almond mint cookie with a soft, bright, off-dry light body and an effortless, interesting, easy sugared honeydew melon, starfruit, and white strawberry finish. A pleasant fruity Junmai crowd pleaser."



is pleased to award



ہوں۔ Yaegaki Mu Junmai Daiginjo

91 Points

"Exceptional"

Jerald O'Kennard, Director - Tastings.com



"Pale emerald straw color. Aromas and flavors of honey roasted apple and pear, white chocolate macadamia cookie, sun-dried tomato, and cheese puff with a satiny, vibrant, fruity medium body and a smooth, distinctive, medium-long spiced watermelon and mango, water chestnut and bamboo shoot, yellow pepper, and cedar finish. A lively and engaging Junmai Daiginjo with a chewy appetizing texture."



is pleased to award



Yaegaki Kurobin Black Bottle Sake

90 Points

"Exceptional"



Jerald O'Kennard, Director - Tastings.com



"Dull silver color. Aromas and flavors of melon and peach balls, mashed potatoes, honey buttered biscuit, and white flowers with an bright, dry-yet-fruity medium body and a polished, appealing, medium-length coconut and almond milks, banana and persimmon, cashew brittle wrapper, and lime spritzed honeydew finish. A pretty Junmai with acidity that dances on your tongue."



is pleased to award



Taegaki Cloud Nigori Sake

> 85 Points Best Buy

"Highly Recommended"

Jerald O'Kennard, Director - Tastings.com



"Cloudy silver color. Aromas and flavors of banana-lime keffir, warm rice pudding, macadamia nougat, and buttercream frosting with a supple, vibrant, fruity medium body and a tingling, stimulating, medium-length spiced jicama and honey roasted nuts finish. A pleasant Nigori for desserts."



is pleased to award



^{to} SakéMoto Junmai Sake

90 Points Best Buy

"Exceptional"

Jerald O'Kennard, Director - Tastings.com



"White gold color. Aromas and flavors of ripe pineapple, apple, and papaya with a satiny, bright, fruity medium-to-full body and a smooth, captivating, long melon balls, almond milk, banana chips, and birch bark finish. A rich, round, flavorful Juneau with great style and balance."



is pleased to award



Yoshinogawa Gokujo Ginjo Sake

to

92 Points

"Exceptional"



Jerald O'Kennard, Director - Tastings.com



"Pale silvery straw color. Aromas and flavors of pineapple, melon, and honeycrisp apple with a silky, dry-yet-fruity medium body and a smooth, medium-long chestnut honey on pistachios, banana-papaya sorbet, and sweet pepper and white mushroom finish. A very tasty, elegant and nuanced jingo with wide appeal."



is pleased to award



Yoshinogawa Gensen Karakuchi Sake

88 Points

"Highly Recommended"

Jerald O'Kennard, Director - Tastings.com



"Pale silver color. Fresh aromas and flavors of pineapples in cream, peach and guanabana, oatmeal and sesame with honey, and floral honeycomb with a silky, soft, dry-yet-fruity medium body and a silky, intriguing, mediumlength tapioca pudding, coconut milk, and cantaloupe finish. A satiny, pure sake with attractive flavor and balance—this sake overdelivers for its category."



is pleased to award



to Murai Family Tanrei Junmai Sake

85 Points

"Highly Recommended"



Jerald O'Kennard, Director - Tastings.com



"Pale silver color. Aromas and flavors of pineapple-banana relish, milk and honey, shrinkwrapped pear, and floral talc with a silky, bright, dry-yet-fruity light-to-medium body and a polished, engaging, crisp yellow apple, melon in cream, jicama, and walnut finish. A charming Junmai with appealing balance and fruitiness."



is pleased to award



^{to} Murai Family Daiginjo Sake

94 Points

"Exceptional"



Jerald O'Kennard, Director - Tastings.com



"Silvery emerald straw color. Fruity, spicy aromas and flavors of spiced caramelized apple, banana raisin muffin, hint of anise, and brown sugar with a round, bright, dry-yet-fruity medium-to-full body and a tingling, complex, long melon in sweet cream, toasted coconut, rain water, and spiced almond nougat finish. An elegant, beautifully poised Daiginjo that is a pleasure to drink."



is pleased to award



Kasumi Tsuru Kimoto Extra Dry Sake

92 Points

"Exceptional"



Jerald O'Kennard, Director - Tastings.com



"Bright silvery straw color. Aromas and flavors of toasted nut pastry and white chocolate strawberry with a silky, bright, dry-yet-fruity lightto-medium body and an even, captivating, medium-long tapioca and dried fruits finish. An elegant, nuanced sake that has a come-hither style."



is pleased to award



Kasumi Tsuru Yamahai Junmai Ginjo Sake

to

92 Points

"Exceptional"



Jerald O'Kennard, Director - Tastings.com



"Pale white gold color. Complex, earthy aromas and flavors of bison grass, honeyed corn bread, green pineapple, banana and papaya, and floral talc and pomade with a satiny, bright, fruity medium body and a silky, delightful, long spiced pear, almond cookie, and pineapples and kiwis in sweet cream finish. A delicious, appetizing sake with great flavor and poise."



is pleased to award



Hakutsuru Toji-Kan Sake

to

84 Points

"Recommended"



Jerald O'Kennard, Director - Tastings.com



"Bright silver color. Aromas and flavors of milk soaked raisin toast, sweet potato fries, starfruit and cashew fruit, and floral talc with a supple, bright, dry-yet-fruity light-to-medium body and a polished, interesting, breezy powdered milk, pineapple-plantain relish, and pepper finish. A bright and robust futsu-shu."



is pleased to award



Hakutsuru Superior Junmai Ginjo Sake

> 93 Points Best Buy

"Exceptional"

Jerald O'Kennard, Director - Tastings.com



"Silvery straw color. Fruity aromas of pineapple and papaya in cream, green apple, and cashew nougat with a silky, vibrant, fruity medium body and a seamless, engaging, breezy fruit salad, banana, and pickled melon rind finish. A wonderfully bright and appetizing Junmai ginjo sake."



is pleased to award



to Suisen Shuzo Kibo Sake

85 Points Best Buy

"Highly Recommended"

Jerald O'Kennard, Director - Tastings.com



"Bright silver color. Curious, vegetal aromas and flavors of soy soaked vegetables, chives, and mushrooms, roasted root vegetables, chlorine pool concrete, and bit o honey candy with a supple, soft, dry-yet-fruity light body and a warming, odd, medium honey roasted apples and nutshells, bamboo and tree bark, pepper, and paper finish. A savory, earthy mash-up of umami and fruit that will be fun to pair with."



is pleased to award



Momokawa Dry Crisp Silver Junmai Ginjo Sake

to

84 Points

"Recommended"



Jerald O'Kennard, Director - Tastings.com



"Clear silver color. Aromas of almond cookie, banana-pepper relish, crayon, and hair with a light-to-medium body and a smooth, brisk honeyed cashews, lemon spritzed melon, keffir, and peppered grape leaves finish. A snappy, peppery sake for spicy sushi."



is pleased to award



Momokawa Lightly Sweet Ruby Junmai Ginjo Sake

90 Points

Best Buy

"Exceptional"

Jerald O'Kennard, Director - Tastings.com



"Light silver color. Inviting aromas and flavors of banana yogurt, spiced melon and tangerine, and cinnamon rice pudding with a silky, bright, dryyet-fruity light-to-medium body and a graceful, delightful, medium-long coconut water and milk, white strawberry, and almond brittle finish. An attractive, well-composed sake that is sure to please."



is pleased to award



Momokawa Medium Dry Diamond Junmai Ginjo Sake

89 Points

Best Buy

"Highly Recommended"

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Jerald O'Kennard, Director - Tastings.com



"Light silver color. Interesting aromas and flavors of ironed linen, floral tropical fruits, tamarind and edamame, and molded wax or plastic toy with a satiny, bright, fruity medium-to-full body and a smooth, appealing, cheery taro root pudding, melon, coconut rice cake, and mushroom finish. A dry, understated sake that will shine at the table."



is pleased to award



Moonstone Coconut Lemongrass Nigori Sake

86 Points

Best Buy

"Highly Recommended"

Jerald O'Kennard, Director - Tastings.com



"Hazy silver color. Aromas and flavors of piña colada, lemongrass tea, and rice pudding with a satiny, bright, fruity sweet medium body and a polished, easy coconut custard finish. A fun flavored sake with a sweet tropical twist, try in piña coladas, with juices, or on ice."



is pleased to award



to G Joy Genshu Sake

85 Points

"Highly Recommended"

Jerald O'Kennard, Director - Tastings.com



"Bright silver color. Aromas of cashew nougat, white cake box, banana yogurt, and sticky rice with a velvety, bright, medium-to-full body and a warming, interesting, medium-long banana bread pudding, melon in coconut milk, mushroom consommé, and water chestnut finish. A rocksolid, full-strength sake that will shine at the table."