







sake maruta

japan food & beverage







Our company has been involved in business – yuzu fruit liqueur (yuzushu), relations with the Japanese market for over eight years now. From the very beginning, we were fascinated with the culture, customs and ethics of this wonderful country. but also to spread knowledge about how to

With time, our fascination with Japanese culture grew strong, and subsequent visits to the Land of the Rising Sun led us to develop our taste in Japanese alcohols, particularly in: nihonshu (popularly known as sake in Western cultures), plum liqueur (umeshu), as well as yuzu fruit liqueur (yuzushu).

In 2015, we made an important decision nese alcoholic beverages by: - we decided to offer the possibility of enjoying these extraordinary spirits to the citizens of Europe. Thereafter started a long and complicated series of discussions and negotiations with Japanese breweries and producers. In the spring of 2018, we were ready to start our business of Japanese alcohols imports. This is how the Sake Maruta brand was born. Company's goal is not only to import high-quality:

– nihonshu (sake),

- Japanese plum liqueur (umeshu),

- Japanese gin. - and Japanese whiskey,

enjoy and drink these alcohols. We do not want to be another importer or wholesaler of wines and spirits. Our goal is to build a stable and long-term relationship with the European market so we could offer not only our services, but also our knowledge and expertise. Apart from products, we also want to provide to our partners and customers with full support in popularising Japa-

- organising tasting events,

- having meetings in Europe with the Japanese producers and experts,

- providing professional help in creating wine cards,

- helping to learn about sake at the source - in Japan.

We are open to the needs of our partners. and we will gladly cooperate with you in the field of Japanese spirits promotion. We look forward to working with you.



Japonte celebrates the ancient food culture Our aim is that the essence of healthful Jafood education.

Japonte's dissemination of the great food culture of Japan is about cultural exploration which benefits people's wellness and lives.

of Japan by fostering international dialog in panese food culture is embraced daily by more people around the world.

> Through Japonte's connection to Japanese farmers, fishermen, ceramicists and people in other foods and beverages related fields in all regions of Japan, we share their high standards of quality to a worldwide market.

#### HOW NIHONSHU (SAKE) IS MADE



shubo

Fermentation starter.

pasteurisation

Pasteurisation stops further

fermentation and prevents

the sake from detting

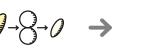
spoiled.

maturation

This process preserves and

softens the flavour and

enhances the aroma.





harverst A special kind of rice is used to produce nihonshu.

rice polishing The quality of *nihonshu* depends on the rice polishing ratio very much.

rice washing Washing cleans and polishes the rice.

rice soaking Soaking softens the rice.









steaming

to grow.

shubo making A mixture of inaredients forms a fermentation starter called

shubo

koji making Koji molud converts the Steaming enables koji starch contained in rice into mould (Asperaillus orvzae) glucose.



#### moromi and fermantaion

The base for nihonshu production is a mixture of koji rice, steamed rice, water and shubo.



filtration All remaining sediments are filtered away

watering down

Water is added to the sake

to obtain the desired alcohol

percentage.

fresh sake

The products of this process are sake and the sweet sake kasu (which can be used as a cooking ingredient, to make a dessert called amazake or be disposed of l.

The second pasteurisation

takes place just before

bottling.

sake pressing The fermented semi-product is pressed to obtain the sake.

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0 0

second pasteurisation



bottling Kanpai!

酒丸田

2



## **AWAMORI**

Awamori is a traditional Japanese distilled spirit only from Okinawa, made from Indica rice with Black Koji mold.

Especially awamori aged for 3 years or more called KUSU has a particularly rich deep aroma like a sweet vanilla.

Others like brown sugar, caramel, fruity scent like apple and pear, rose like smell, orange and citrus smell, and some even smells like chocolate or coffee.





#### Danryu 40%

Type: Ingredients: ABV: Pairing suggestion: Volume: Country / Region: Manufacture:

#### 暖流3年古酒40度

Kusu / Oak Rice koji (Thailand) 40% Luxurious chocolates 720 ml Japan / Okinawa Kamimura

A gold medal has awarded to Danrvu 40% at the SFWSC2021. A sweet and gorgeous scent like vanilla derived from barrel aging, and a rich taste with a long finish were recognized. The aroma derived from oak barrels is outstanding, and it is characterized by a sweet scent that goes through the nose and a pleasant finish. Enjoy it with on-the-rocks as an after-dinner drink with luxurious chocolates.



#### Kumesen Black Kusu 35 久米仙ブラック古酒35度

Type: Kusu Rice koji (Thailand) Ingredients: ABV: 35% Volume: 720 ml Country / Region: Japan / Okinawa Manufacture: Kumesen It's produced with 100% kusu awamori aged for 3

years. While keeping the mellow taste from kusu, it has a sweet glamorous aroma and a thick feeling. Please enjoy the rich and long-lasting taste.



#### Shurei 43% 守禮3年古酒43度

Type: Kusu Rice koji (Thailand) Ingredients: ABV: 43% Volume: 720 ml Country / Region: Japan / Okinawa Manufacture: Kamimura

The sweet vanilla incense born by the careful and time-consuming process is its greatest characteristic. Named after the Shurei gate of the world heritage Shuri castle in Okinawa, Japan.

# 焼 酎 shochu

it is said that the production of Shochu in Japan began somewhere between the 15th century and the 16th century.

Shochu is a traditional Japanese distilled spirits mainly from the island of Kyushu, the southern part of Japan, made from variety of raw materials such as Sweet Potato, Barley, Rice, Buckwheat, Brown Sugar, Sesame. Depending on the climate of the area, the raw materials in the region, the distillation method, the storage method, etc., various flavors and depths of taste are created.

#### **RIHEI GINGER**

Type: Ingredients: ABV: Service Suggestion: Pairing suggestion:

Volume: Country / Region: Manufacture: This is a flavorful Shoo 利平GINGER Barley Ginger Barley, Rice Koji, Ginger 38% Mixed with clubsoda, Mixed with hot water and honey Fish and chips, deep fried foods 750 ml Japan / Miyazaki

**DAIYAME 40** 

Service Suggestion:

Country / Region:

and spirits lovers around the world.

Manufacture:

Sweet potato

Koji) 40%

700 ml

From Japan, A Revolutionary New Cocktail Ingredient Hamada Syuzou proudly presents DAIYAME 40(40% ABV), an addition to its multi-awardwinning DAIYAME series of imo (potato) shochu.

With punchy notes of lychee reminiscentof wines from the Alsace region, the super versatile and multi-functional DAIYAME 40 is aspirit like nothing you have ever tasted before. DAIYAME 40 is the new must-have cocktailing redient designed for bartenders, mixologists.

Sweet potato, Malted rice (Black

Moscow Mule, Martini, Fizz

Japan / Kagoshima HAMADA SYUZOU Co..Ltd

Type:

ABV:

Volume:

Ingredients:

OCHIAI SHUZOJYO CO.,LTD.

This is a flavorful Shochu with refreshing ginger aroma that uses rice koji, barley and ginger and is distilled by single system vacuum distillation. Ginger, approximately 20% of weight ratio, is steamed, the harshness is removed and it is smashed into pieces and fermented with barley based MOROMI mash.





#### KANNOKO

Type: Ingredients: ABV: Service Suggestion:

Pairing suggestion: Volume: Country / Region: Manufacture:

#### 神の河

Barley Oak barrel Barley, Barley Koji 25%

 Enjoy it straight, on the rocks,or mixed with water or clubsoda.
Sushi, ChickenTeriyaki, Barbecue, etc.
720 ml

#### Japan / Kagoshima SATSUMA SHUZO CO.,LTD.

This premium Shochu is made from 100% select barley. Kannoko, which means 'riverprotected by the gods' in Kagoshima dialect, is the named after a stream in SouthKagoshima. Kannoko has rich and mellow flavor with fragrant aroma. Kannoko'samber color comes naturally from the oak barrel aging process for 3 years. Allnatural ingredients. No additives .



#### Beniotome Gold 38% 紅乙女ゴールド 38度 Type: Sesame

Type: Ingredients: ABV: Service Suggestion:

Country / Region:

Manufacture:

Volume:

Barley, Rice koji, Sesame 38% Enjoy it straight, on the rocks 720 ml Japan / Fukuoka BENIOTOME SHUZO CO,LTD

It has a soft taste and a mellow sesame aroma. It is a representative brand that is often handled at hotels. The recommended way to drink is rock. As an after-dinner liquor, simply enjoy the richness of the liquor itself.

酒丸田 6

## 日 本 NIHONSHU 酒 (SAKE)

Nihonshu is the Japan's national alcohol beverage, and Japan's most ancient beverage. Stories of how this drink of gods was first brewed are part of myth, and even today Nihonshu has a profound role in native Shinto belief. In the Shinto wedding ceremony, by which most couples are joined, it is the exchange of cups and drinking of Nihonshu that seals the marriage.

Today, small and medium-sized sake breweries in each region are sticking to the local natural water and rice, and while making use of their old wisdom, they are making new challenges. Enjoy natural taste created by traditional methods such as Kimoto, Yamahai and Bodaimoto, and also deep and complex tastes created by unique long-term aging.





#### Breath of Heaven Bliss 2009BY 天の息吹 特別純米 Bliss 2009BY Rice: Gin no Sato

Rice:Gin no SatoMilling rate:65%Type:Aged sakeIngredients:Rice, Rice kojiABV:15,5%Volume:500 mlCountry / Region: Japan / SagaManufacture:AMABUKI SHUZO CO., LTD.

A special junmai sake brewed in 2009. A brilliant amber color, a rich cheese-like aroma and a rich mouthfeel. The aging feeling and acid taste are in harmony in the mouth, and you can enjoy a pleasant and calming taste. It goes well with grilled meat, sautéed foie gras, cheese fondue, which have a strong taste.

#### Genroku no Sake 馥郁元禄之酒 (ふくいくげんろくのさけ)

Rice:	Yume Ikkon
Milling rate:	80%
Туре:	Aged sake
Ingredients:	Rice, Rice koji
ABV:	17%
Volume:	720 ml
Country / Region	: Japan / Fukuoka
Manufacture:	Wakatakeya Sake Brewery
	Co.,Ltd.

Aged Junmai sake that reproduces the manufacturing method back to more than 300 years ago. It reminds you sherry or Shaoxing wine. When poured in a glass, you enjoy amber color and brown sugar like sweetness and complex flavors having spiciness, acidity, astringency, bitterness.



11



#### Sake stored in whisky casks. **FUKUGAO** ウィスキー樽で貯蔵した日本 酒。FUKUGAO Rice: Gohyakumangoku Milling rate: 60% Type: Aged sake Ingredients: Rice, Rice koji

ABV: 19% Volume: 720 ml Country / Region: Japan / Niigata Manufacture: FUKUGAO BREWERY CO.,LTD

Japanese Sake that's stored in whiskey barrels. The combination of Japanese sake with the subtle hint of oak from the whiskey barrel brings together an unprecedented flavor to form a new sake, never tasted before. Take it chilled and straight or on the rocks, just like a whiskey. Recommended with Chocolate, nuts, cheese, smoked salmon, roast pork and ice cream.

#### **FUKUGEN Junmai Daiginjo** 純米大吟醸 無濾過原酒・生貯

Yamada nishiki Rice: Milling rate: 39% Junmai Daiginjo, Non-Type: filtered, Semifresh Ingredients: Rice, Rice koji ABV: 16% Volume: 720ml Country / Region: Japan / Nagano Manufacture: FUKUGEN BREWERY Brewed according to the traditional method inherited by chief-brewers. Daiginjoshu is a highest-guality sake which has a strong body with sensitive&mature flavor. Rice is Yamadanishiki and they are grown and harvested in our filed. Brewed by hand with our traditional recipe which was passed for generations. Medium-dry, Clean and smooth taste and refined ginjo fragrance.





#### Sake stored in brandy casks. **FUKUGAO** ブランデー樽で貯蔵した日本 酒。FUKUGAO

Rice: Gohyakumangoku Milling rate: 60% Type: Aged sake Rice, Rice koji Inaredients: ABV: 19% Volume: 750 ml Country / Region: Japan / Niigata Manufacture: FUKUGAO BREWERY CO..LTD

Japanese Sake that's stored in French Oak brandy barrels. French barrels called barriques are often used to age premium wines and are the most sought after and exclusive barrels available. This is Fukugao's contemporary sake infused with a sweet and savory aroma from the brandy barrels. Take it chilled and straight or on the rocks.

#### **FUKUGEN Junmai** 純米酒 無濾過原酒・牛

Rice:	Hitogokochi (Made in
	Nagano)
Milling rate:	59%
Type:	Junmai Daiginjo, Non-
	filtered, Semifresh
Ingredients:	Rice, Rice koji
ABV:	16%
Volume:	720ml
Country / Region	: Japan / Nagano
Manufacture:	FUKUGEN BREWERY
lt's very well-baland	ced full body type's non filte-
red Jyunmaishu. M	ellow and elegant flavor in all
	naturity. Take a long process
5 5 5	richest taste of Fukugen Jy-
unmaishu. Sweet a	and rich body





#### Kuragokoro Kimoto Junmai 即前蔵心 生もと純米

	しゃで、
Rice:	Yamadanishiki (Koji), Ginfubuki
	(Kake)
Milling rate:	60%
Туре:	Kimoto
Ingredients:	Rice, Rice koji
ABV:	15%
Volume:	720ml
Country / Region: Japan / Saga	
Manufacture:	Yano Shuzo
Brewed with traditional Kimoto method using lactobacillus ori- ginally living in the brewery. This unique sour and umami rich taste is what Kimoto method enable. By warming up, the taste increases richness.	

#### Kuragogoro Junmai Daiginjo Gonuemon 肥前蔵心 純米大吟醸 権右衛門

Rice: Yamadanishiki (100%) Milling rate: 38% Type: Junmai, Daiginjo Ingredients: Rice, Rice koji ABV: 16% Volume: 720ml Country / Region: Japan / Saga Manufacture: Yano Shuzo

The masterpiece of JunmaiDiamino is characterized by glamorous sweetness without unpleasant miscellaneous tastes. The secret flavors such as ripe apple is beyond description.





65%

Rice: Milling rate: Type: Ingredients: ABV: Volume: Manufacture:

Yamahai Rice, Rice koji 15,5% 720ml Country / Region: Japan / Saga AMABUKI SHUZO CO., LTD. The soft flavor and the rich taste of rice that spreads in the mouth. Moderate sweetness and acidity will make your meal more enjoyable. It is an excellent sake as an in-meal drink. It is recommended to drink in a range of room tempereture or above.

Amabuki Kimoto Junmai Daiginjo Omachi 天吹 生酛純米大吟醸 雄町

Rice:	Omachi
Milling rate:	40%
Туре:	Kimoto
Ingredients:	Rice, Rice koji
ABV:	16,5%
Volume:	720ml
Country / Region: <b>Japan / Saga</b>	
Manufacture:	AMABUKI SHUZO CO., LTD.
It is characterized by its gorgeous scent that comes into your nose, and	
the firm, complex and unique umami that you feel when you put it in	
your mouth. The taste changes depending on the temperature range	

compatibility with Seafood and Waqyu, Japanese beef.

you drink, which is also one of the pleasures of this sake. Excellent





#### Kuragokoro Junmai Ginjo 即前黄心 纯半哈藤

りし けり ぼん・し・ ホモノト	「7月衣
Rice:	Yamadanishiki (100%)
Villing rate:	50%
Туре:	Junmai, Daiginjo
ngredients:	Rice, Rice koji
ABV:	15%
Volume:	720ml
Country / Region: <b>Japan / Saga</b>	
Manufacture:	Yano Shuzo
This representative sake from Yano Shuzo is fruity and juicy with slight sweet sour. Works well with plain and light food at slightly chilled temperature.	
5, 1	



#### Shichida Kimoto Junmai Ginjo 七田 生酛 純米吟醸

55%

Kimoto

Yamadanishiki

Rice, Rice koji

Rice: Milling rate: Type: Ingredients: ABV: Volume:

16% 720ml

Country / Region: Japan / Saga

#### Manufacture: **TENZAN SAKE BREWERY Co., Ltd.**

Modernised Kimoto Junmai Ginjo brewed by the power of nature and the efforts of Kurodo (artisans). Refreshing acidity with a hint of citrus and a volume to take up what feels like your entire mouth with flavour. This is the novel 'Shichida' with Shichida's umami and the depth of Kimoto that gives you aftertastes to appreciate.

#### **GO VINTAGE 9 years** 9年熟成古酒 郷 (GO) VINTAGE Rice: Yamadanishiki 60% Milling rate: Type: Aged sake Rice, Rice koji Ingredients: ABV: 16% 720 ml Volume: Country / Region: Japan / Niigata Manufacture: **TSUNAN SAKE BREWERT**

Tsunan Brewery is an unexplored brewery located in a village with the cleanest melted snow in the world. This long-term aged sake is completely different from regular sake and characterized by its unique aroma and taste.





#### GO VINO 郷 (GO) VINO Rice:

Rice:YamadanishikiMilling rate:65%Type:JunmaiIngredients:Rice, Rice kojiABV:15%Volume:720 mlCountry / Region:Japan / NiigataManufacture:TSUNAN SAKE BREWERT

Tsunan Brewery is an unexplored brewery located in a village with the cleanest melted snow in the world. GO VINO is characterized by its moderate acidity and fruity taste like white wine.

#### GO DOLCE 郷 (GO) DOLCE

Rice:	Yamadanishiki
Milling rate:	55%
Туре:	Junmai Ginjo
Ingredients:	Rice, Rice koji
ABV:	13%
Volume:	720 ml
Country / Reg	gion: <b>Japan / Niigata</b>
Manufacture:	TSUNAN SAKE BREWERT
<b>T</b> D	and the second

Tsunan Brewery is an unexplored brewery located in a village with the cleanest melted snow in the world. GO DOLCE is characterized by its fruity sweetness that makes it hard to believe that it is Niigata sake. A scene of drinking sake while eating cake. Or a scene where macaroons appear on the knob of sake. This is a bottle of sake that has expanded new way to enjoy.

#### Bodaimoto Shohei 菩提酛 純米 升平

Rice:	Hino Hikari, Yamadanishiki
Milling rate:	70%
Туре:	Bodaimoto
Ingredients:	Rice, Rice koji
ABV:	15%
Volume:	720ml
Country / Region: Japan / Nara	
Manufacture:	YAGI SYUZO CO., LTD.
Bodaimoto is an ancient fermentation starter method that	
is considered as an origin of current fermentation starter	
method of Sake. In 1999 this method has been reproduced	
after 500 years idle period in Nara prefecture.	





#### MABOROSHI NO SAKE KASEN

Milling rate: 60% Tokubetsu Honjozo Type: ABV: 15% Volume: 720 ml Country / Region: Japan Manufacture: **TAMURA BEREWERY** One of Tamura Shuzojo's most famous labels. A taste that never grows old. Slightly smoky aftertaste is acquired through nihonshu being aged for 3-6 months - an unusual procedure in the world of sake.



#### TOKUBETSU JUNMAI TOKYO WAJO

Milling rate:60%Type:Tokubetsu JunmaiABV:15%Volume:720 mlCountry / Region:JapanManufacture:TAMURA BEREWERYPure rice sake with a spicy flavor madeusing a special method. A tribute to thecity of Tokyo. Perfect for savory meats andespecially red fish.



#### TOKUBETSU JUNMAI TOKYO WAJO

Milling rate:55%Type:Junmai GinjoABV:16%Volume:720 mlCountry / Region:JapanManufacture:TAMURA BEREWERYA Junmaiginjo pure rice sake with a rich aroma and<br/>smooth mouth feel with a subtle taste of umami. The<br/>most popular product among Michelin-starred restau-<br/>rants in Japan.



Umeshu is one of Japan's leading liqueurs. Ume (plum) fruits are soaked in alcoholic beverages and sugars, and aged for several months to years to extract the ingredients. In Japan, Umeshu is made at home at the beginning of summer. It is very popular with all the generations because it is easy to enjoy.

Ume is a tall tree plant of the Rosaceae family native to China, and is described in Chinese books around 2000 BC. It is one of the trees that has been loved more in Japan for along time, and can be often seen in temples, shrines, and gardens of private homes. Ume fruits have been popular for many years as preserved foods and home remedies. A document written about 300 years ago already describes how to make Umeshu.



#### **Umeshu SHIRO**

Type: Umeshu ABV: 12% 720 ml Volume: Country / Region: Japan Manufacture: Nakata Foods Co., Ltd. A classic version of umeshu with ume's natural

酒丸 Ð acids and round, tree-ripened fruitiness. Enjoyable with most dishes, sweet or savory



#### Umeshu AKA

Type: Umeshu ABV: 12% 720 ml Volume: Country / Region: Japan Manufacture: Nakata Foods Co., Ltd. Tree-ripened fruit flavor with a brilliant red color and gem-like lightness. Great for pairing with lighter foods and desserts. Best served chilled.



#### YUZU Umeshu

Type: Umeshu ABV: 12% 720 ml Volume: Country / Region: Japan Nakata Foods Co., Ltd. Manufacture: Yuzu's bright sour notes are a perfect counterpoint for ume's long-lasting fruit aroma. A umeshu that tastes the best cold.

#### **HONEY Umeshu**

Type:	Umeshu	
ABV:	12%	
Volume:	720 ml	
Country / Region:	Japan	
Manufacture:	Nakata Foods Co., Ltd.	
Blended with natural honey and real royal jelly al-		
lows you to enjoy a traditional elegant aroma and		
healthy ingredients		





#### **GREEN TEA Umeshu**

Umeshu Type: ABV: 12% Volume: 720 ml Country / Region: Japan Manufacture: Nakata Foods Co., Ltd. Authentic Japanese green tea balances umeshu's sweetness with a pleasant bitterness and brings a full aroma as well.

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## FERMENTED SEASONING

There are various fermented seasonings in each regions of Japan that suit the climate and life style. The taste and nutritional value of these seasonings can be improved by making full use of the technology of Koji. Soy sauce, Miso, Mirin, etc. are indispensable elements when making authentic Japanese food, and recently they are often used in European-style cuisines as well. In addition, Japanese fermented seasonings not only enhance the taste of food, but also have the effect of improving the texture of ingredients such as meat and fish.



#### Shizen Ichi Shoyu 2 year

Type: Ingredients: Volume: Country / Region: Manufacture: 2 year 自然一醤油

Wheat, Soy bean, Salt, Rice 900ml Japan / Saga

#### MARUHIDE

Naturally brewed Japanese soy sauce made from whole soybeans and slowly fermented and aged for two years. The natural brewing brings out more than 300 kinds of aroma components, and this shoyu enhances the characteristics of any material. Enjoy the natural umami and sweetness created by Rice Koji.



#### Mirin lees paste

Type: Ingredients: Volume: Country / Region: Manufacture:

#### みりん粕 やわらかペースト Mirin Sticky rice, rice koji, Rice shochu 300g

300g Japan / Aichi KOKONOE MIRIN Co..Ltd.

A lees of Hon-mirin, Kokonoe Sakura This special seasoning brings out its umami and richiness from food stuffs. It has a natural sweetness and elegant aroma derived from rice. Put it on the pickles, meat and fish, and put it in soup. You can use it for varirty of dishes.

#### **Fermanted Nori Sauce**

Type: Ingredients:

Volume: Country / Region: Manufacture: 海の醤

Fermented Nori Sauce Nori (Seaweed), Mirin (Sweet sake),

Salt, Sugar, Kelp, Shitake Mushroom, Yeast extract

Kokonoe Sakura

100ml Japan / Saga MARUHIDE

It's ideal for those who are worried about wheat gluten, soybeans or animal-derived ingredients! A new Japanese "fermented seaweed" seasoning. The premium seasoning that can be used in a wide range of dishes such as sushi, teriyaki, teppanyaki, and soba dipping soup, is mainly made from the uniquely developed "fermented nori extract." Free from wheat, soy, animal-derived ingredients, preservatives or genetically modified foods.

Type:

Volume:

Ingredients:

Manufacture:

Country / Region:



九重櫻

九 Mirin Sticky rice, rice koji, Rice shochu 500ml Japan / Aichi

#### Japan / Aichi KOKONOE MIRIN Co.,Ltd.

Kokonoe Sakura, our signature product, has been around since the Edo Period. It is our hallmark product and is brewed using only carefully selected, domestically produced glutinous rice, koji rice, and genuine rice-derived shochu liquor and through traditional techniques employed since the time of our establishment. The natural sweetness and robust aroma from glutinous rice as well as the rich flavor components give dishes an exceptional flavor. This hon mirin is even selected by the fastidious chefs of high-end Japanese restaurants and other eateries.

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It is a traditional drink made from rice koji and water without using sugar.

The enzyme power of rice koji saccharifies rice starch to bring out a gentle sweetness.

Since it does not contain any alcohol, it has an advantage that anyone can enjoy.

It is rich in various vitamins, essential amino acids, dietary fiber, oligosaccharides, etc., and is also called a drinkable IV shot.





Japanese food often comes with "condiments" that enhance the taste and visual.

The reason for adding condiments is not just to enjoy the change in taste. Condiments are said to have various effects, as there are many ingredients used in Chinese medicine.

It has various condiments such as recovery from fatigue, activation of stomach function, and appetite promotion. Chili peppers, which are high in capsaicin, have the effect of improving blood circulation and promoting sweating. In addition, many condiments have a strong taste and aroma, so even a mall amount of condiments can increase your appetite.





#### Koji Amazake Daiginjo 大吟醸米糀甘酒

Type: Ingredients: Volume: Country / Region: Manufacture: Koji Amazake Rice koji 540g Japan / Nagano

Best Scene

Koji Amazake is made from Rice koji only. It has a smooth taste and a natural sweetness, so it is recommended for those who are new to Koji Amazake. You can enjoy it not only straight, but also mix with yogurt. Recommended for breakfast every morning. You can enjoy it deliciously even if you blend it with your favorite fruit as a smoothie.



#### Shichimi Togarashi 七味唐からし

Ingredients:

Chili pepper, Chenpi, Sesame seeds, Hemp seeds, Shiso, Sansho, Ginger 14g

Volume: Country / Region:

: Japan / Nagano YAWATAYA ISOGORO.

Manufacture: YAWATAYA ISOGORO. Shichimi Togarashi is a common Japanese condiment made from a mixture of seven ingredients. It is over 350 years old, with a recipe whose origins lie in herbal medicines.



#### Yuzu Shichimi

Ingredients:

Chili pepper, Yuzu, Chenpi, Sesame seeds, Hemp seeds, Shiso, Sansho, Ginger 12a

Volume<sup>.</sup>

Country / Region: Japan / Nagano Manufacture: YAWATAYA ISOGORO. Shichimi with added yuzu. A sprinkle of this spice in the pot or in a bowl of miso soup brings out the aroma of yuzu.

ゆず七味

#### **Roasted Ichimi** Ingredients: Chili pepper Volume:

12g Country / Region: Japan / Nagano

Manufacture: YAWATAYA ISOGORO. Roasted Ichimi, which is made by roasting and crushing carefully selected "domestic chili peppers" with using a special manufacturing method. It has a spicy and fragrant flavor that is appetizing you.



Pickles are a vast domain in Japanese cuisine. There is endless variety of pickled foods. preserved in all sorts of ways, and they play an important role in the dietary life of the Japanese people.

### PICKLES

Rice and pickles are to the Japanese what bread and cheese are to the European.

Pickling began in ancient times as a means of preserving food, and over the years pickles become an important part of the Japanese meals.



KAMINARI

Ingredients:

Chili pepper, Rice koji, Yuzu.Salt 40g

Volume: Country / Region: Japan / Niigata KAMINARI Co. Ltd Manufacture:

Kanzuri is a unique traditional paste made inNiigata prefecture, located along the northwestern coast of Japan. The red chili used for this condiment is harvested each summer, laid out and exposed in the snow during the cold winter to boost the sweetness of the ingredient. It is then mixed with rice malt, yuzu and salt, then fermented and aged for 3 years. This process not only refines the spiciness, but creates depth and body to the taste, making it an all-purpose condiment to enhance the flavor of any dish.

かんずり **KAMINARI Chili Sause RED** 雷チリソース

焙煎一味

Inaredients: Sov sauce.Habanero (red),Kanzuri 60ml

Volume:

Country / Region: Japan / Niigata KAMINARI Co. Ltd Manufacture:

The chili peppers "Carolina Reaper" and "Habanero" are extremely spicy varieties that have been certified as the hottest chili peppers in the world by Guinness Book. Combining rare domestically-grown hot chili peppers and "Kanzuri", we have created a hot sauce where you can feel the richness and umami firmly in the deep spicy.





#### **Kyoto Pickles** 京都のお野菜漬け

We use organic cucumber and eggplant that have been aged for one year using traditional Kyoto pickling techniques. Authentic soy sauce, rice vinegar and dashi made from Rishiri kelp are combined, so the Umami taste is condensed. Paring with Sake or simple steam rice is excellent. KYOZUKE Co., Ltd 90a

Organic cucumber, Organic eggplant, Organic shiso, Organic ginger, Organic garlic, Organic soy sauce, Organic rice vinegar, salt, Kelp, Sake

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## NOODLES

Noodles have a long history in Japan and though they are probably most consumed in Japan's daily eating scene. They are the original Japanese fast food that can be quickly and economically made.

There are some many type of noodles in Japan such as Soba, Udon, Somen and Ramen, etc..

Today, with the growing demand for gluten-free noodles in Europe, we are looking forward to a more casual style of enjoying rice flour-based noodles.





#### Snack Ramen Shoyu

Snack Ramen Shoyu is Gluten -free, No MSG, VEGAN, HALAL, Instant Rice noodle. Even those who concerns wheat gluten or who are health conscious, can easily enjoy delicious ramen at home.

Kobayashi Noodle Co.,Ltd 75g + 9g

Noodle: White rice flour, Potato starch, Water, Alginic acid ester, Vitamin B2(color), Modified starch. Soup base: Salt, Powdered Soy Sauce (GF), Starch (Corn, Potato, Sweet Potato), Hydrolyzed Vegetable Protein, Flavoring Oil, Garlic Powder, Pepper, Powdered Kelp, Ginger Powder

#### Snack Ramen Miso

Snack Ramen

Snack Ramen Shoyu is Gluten -free, No MSG, VEGAN, HALAL, Instant Rice noodle. Even those who concerns wheat gluten or who are health conscious, can easily enjoy delicious ramen at home.

Kobayashi Noodle Co.,Ltd 75g + 14g

Noodle: White rice flour, Potato starch, Water, Alginic acid ester, Vitamin B2(color), Modified starch. Soup base: Salt, Powdered Miso (Soy Bean Paste), Starch (Corn, Potato, Sweet Potato), Hydrolyzed Vegetable Protein, Powdered Soy Milk, Yeat Extract, Sugar, Garlic Powder, Soybean Oil, Flavoring Oil

#### Snack Ramen Tonkotsu

Snack Ramen

Snack Ramen Shoyu is Gluten -free, No MSG, VEGAN, HALAL, Instant Rice noodle. Even those who concerns wheat gluten or who are health conscious, can easily enjoy delicious ramen at home.

Kobayashi Noodle Co.,Ltd 75g + 17g

Noodle: White rice flour, Potato starch, Water, Alginic acid ester, Vitamin B2(color), Modified starch. Soup base: Salt, Powdered Soy Milk, Malted Rice Powder, Starch (Corn, Potato, Sweet Potato), Yeat Extract, Hydrolyzed Vegetable Protein, Powdered Soy Sauce (GF), Garlic Powder, Soybean Oil, Flavoring Oil, Onion Powder, Pepper

#### NOTES



#### **CONTACT PAGE**

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