

METROPOLITAN
PREMIUM WINES & SAKES

**PREMIUM PORTFOLIO
LICENSEE PRICE LIST - ONTARIO**

SPRING 2024

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PLEASE NOTE: Products are sold by the case only. Prices are approximate and are subject to change by the L.C.B.O. GST and out of town delivery charges are not included. All prices include agency fee.



METROPOLITAN

PREMIUM WINES & SAKES

Katsunuma Winery Yamanashi, JP



ARUGANO VENTO *Koshu; 10% Alc/Vol*

This wine is a crisp, light-bodied white wine with subtle aromas of Japanese citrus, white flowers, pears & complemented by mineral nuances. The delicious taste complements culinary delicacies.

+222504 \$27.95 750ml x 12

Tatsuuma-Honke Brewing Hyogo, JP



HAKUSHIKA KASEN CHOKARA – *Arr. May* *Futsu; 14.5% Alc/Vol*

A distinctly dry sake with a sharp and refreshing finish. Light, well-balanced and smooth with aromas of lemons and green plums on the palate. Great as chilled, room temperature or warmed.

+507649 \$29.95 1.8L x 6

SakeOne Hyogo, JP



SAKEMOTO *Junmai 14.7% Alc/Vol*

From Japan's famous Nada saké region, by a brewery that has 270 years of brewing history. Upfront fruit in the nose, a rich texture & a long, smooth finish. Appeal to both new & seasoned saké drinkers.

+716232 \$19.95 720ml x 12

Momokawa Brewing Co. Aomori, JP



MURAI FAMILY TANREI *Junmai; 14.5% Alc/Vol* *2nd Gr. Prix, US Nat'l Sake Appr. '21*

Brewed in Hachinohe where the port is famous for fresh seafood unloaded daily, this saké is crafted as the ideal sake for sushi/sashimi. Clean, dry & crisp with lovely melon flavours.

+295278 \$15.95 300ml x 12
+446921 \$31.95 720ml x 6



METROPOLITAN

PREMIUM WINES & SAKES

Yoshi no Gawa Sake Co.

Niigata, JP



TOJI NO BANSHAKU
'BREWMASTERS' CHOICE'
Honjozo; 15.5% Alc/Vol
Gold, Concours Mondial 2018

This versatile sake the Brewmasters want to drink on a regular basis themselves, brewed using local Gohyakumangoku rice. Smooth & clean finish.

+420280 \$22.95 720ml x 12



KOME DRY
Honjozo; 15% Alc/Vol
Gold, IWC 2018

Well balanced with a mild sweetness & distinctively dry characteristic. Soft tones of tropical fruits with hints of light moss leading to a clean finish.

+412485 \$14.95 300ml x 12



KOME DAKE NO SAKE
Junmai; 15.5% Alc/Vol

Gohyakumangoku rice polished to 65%. Medium full-bodied & extremely drinkable. Clean & well-balanced on the palate with rich flavours of clementine & passion fruit. Gold Medal winner of Canada Saké Challenge (Vendor Magazine).

+514141 \$16.45 300ml x 12



GOKU JO
Ginjo, 15% Alc/Vol
Wine Spectator 'Very Good'

With a crisp fennel aroma & fresh herbs on the palate, this saké is smooth & refreshing. Rich honeydew & orange-magnolia flavours. Soft acid structure with a long herbaceous finish.

+906874 \$18.95 300ml x 12
+763060 \$35.95 720ml x 12



MINAMO NAKAGUMI – NEW!
LIMITED AVAILABILITY
Junmai Daiginjo, 17.5% Alc/Vol
Platinum, Kuramaster '23

Genshu style brewed w Koshi Tanrei polished to 40% & Niigata yeast. Refreshing, light fruit aroma with rice sweetness. The taste is remarkably mild yet crisp with a very clean finish.

+621192 \$128.00 720ml x 4

**METROPOLITAN**

PREMIUM WINES & SAKES

Miyasaka Brewing Co.

Nagano, JP

**TOKUSEN HONJOZO**
Honjozo; 15% Alc/Vol

Restyled by the Miyasaka team in 2014. Fragrant and light. Highly polished for a standard-style. Enjoy chilled or gently warmed.

+204403 \$44.95 1.8L x 6**MASUMI KANZUKURI
OKUDEN***Junmai, 15.0% Alc/Vol*

Masumi's ideal Junmai. Mellow and mild-mannered in all aspects, with subtle, organic flavours and a hint of rice's sweetness.

+942515 \$13.95 300ml x 12**MASUMI KAYA BROWN**
Junmai; 14% Alc/Vol
Silver, US Nat'l Sake Appl '22

Kaya is lightly polished to 70% to preserve the savoury depth of the local Miyamanishiki rice. Mild aromas of brown rice and cream lead to sweet savoury notes lifted by clean acidity.

+746858 \$20.95 720ml x 12**MASUMI SHIRO WHITE**
Junmai Ginjo, 12% Alc/Vol

Masumi's 'session sake', with the fruitiness and delicacy of a good junmai ginjo yet is soft & light enough to enjoy every day. Mild and showing lovely citric characteristics.

+746974 \$22.95 720ml x 12



METROPOLITAN

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Miyasaka Brewing Co. Nagano, JP



MASUMI KURO BLACK – Arr. May

Junmai Ginjo; 15% Alc/Vol
Silver, US Nat'l Sake Aprl '23

Kuro offers delicate aromas of apple and banana, followed by a savoury character that brings out the best in the food before finishing dry.

+746890 \$25.95 720ml x 12



MASUMI HIYAOROSHI

Junmai Ginjo; 15% Alc/Vol

A yamahai sake aged for 6 months & released in the fall. Fresh young fruit aromas soar above the acidity, sweetness & savoury finish of a matured sake.

+574987 \$29.95 720ml x 12



MASUMI ORIGARAMI

Junmai Ginjo; 11% Alc/Vol

Created in the Pet-Nat style, this lively, light-bodied sparkler offers a sensory double-entendre, combining crisp bubbles & wine-like acidity w the creamy & savoury richness of sake.

+591254 \$21.95 300ml x 12
+591296 \$35.95 750ml x 6



SANKA

Junmai Daiginjo, 15% Alc/Vol

As fresh and inviting as an alpine meadow. Made with Yamadanishiki rice, Sanka (mountain flowers) shows fresh fragrance and elegant taste, but also great depth & complexity.

+254119 \$18.95 300ml x 12



MASUMI NANAGO

Junmai Daiginjo; 15% Alc/Vol
Gold, KuraMaster '22

Brewed with Kinmon Nishiki rice polished to 40% & Masumi No. 7 Yeast in the traditional yamahai style. Aromas of ripe bananas, yellow peaches & cereal. Subdued sweetness & a clear, expanding umami & firm acidity, with subtle spice.

+608280 \$85.00 720ml x 6



MASUMI YUMEDONO – LTD AVAILABILITY; Arr. May

Junmai Daiginjo; 15% Alc/Vol
Gold, US Nat'l Sake Aprl '21

Yumedono is a perfectly balanced expression of the daiginjo style, with deeply layered aromas of fruit & herbs coupled with a flavour range from sweet to spicy to savoury that satisfies equally sipped alone or paired with food.

+574987 \$125.00 720ml x 3

**METROPOLITAN**

PREMIUM WINES & SAKES

Dewazakura Sake Brewery

Yamagata, JP

**JUNMAI / GINJO CAN***Junmai / Ginjo; 16% Alc/Vol*

Junmai & Ginjo styles in a fun, portable can format. The Junmai shows rice, citrus & umami characteristics, while the Ginjo is clean, fruit-forward and stylish!

+892975 \$7.95 180ml x 30**+346162 \$8.50 180ml x 30****TOBIROKU***Sparkling Ginjo; 15% Alc/Vol
Gold, Fine Sake Awards 2022*

High-quality unfiltered sake with carbonation from a secondary fermentation in the bottle. Light & crisp, this is a "Brut" lovers bubbly brew. Fruit tones like young strawberry, persimmon & Asian apple pear.

+483981 \$16.95 300ml x 12**DEWANOSATO***Junmai; 15% Alc/Vol
IWC Champion Sake, 2016*

Brewed using local Yamagata rice. A youthful, dry style sake with umami notes on the nose. Fresh green apple and spice, with a rich, soft mouth feel and good balance. Beautiful warm sake option.

+413806 \$24.95 720ml x 12**OKA***Ginjo; 15% Alc/Vol
Gold, US Nat'l Sake Appl. '22*

Soft-feeling on the tongue, this groundbreaking Ginjo shows classic Ginjo characteristics. It is floral rather than fruity, though there is a touch of pear and melon.

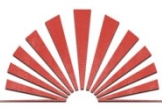
+413814 \$24.95 720ml x 12**+530666 \$49.95 1.8L x 6****DEWASANSAN***Junmai Ginjo; 15% Alc/Vol
Gold, US Nat'l Sake Appl '22*

Brewed with locally-grown rice of the same name, polished to 50%. With its floral nose and mellow fruity flavour, this is a rewarding choice for wine drinkers new to the world of sake. Fresh, with green apple tartness & a refreshing finish.

+413830 \$29.95 720ml x 12**OMACHI***Junmai Ginjo; 16% Alc/Vol
Gr. Prix, US Nat'l Sake Appl' 22*

Beautiful aromas of honey, flower, steamed rice & lemon peel. Deep, rich & round this "Omachi" – an heirloom rice varietal – drinks smooth & lush for all of the outstanding flavours. Expressive yet balanced.

+484724 \$34.95 720ml x 10

**METROPOLITAN**

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Dewazakura Sake Brewery

Yamagata, JP

**YUKIMEGAMI 48***Junmai Daiginjo; 16% Alc/Vol*
Gold, US Nat'l Sake Appraisal '22

Brewed from a newly-developed local Yamagata sakamai polished to 48%. Dense and fruity aroma. A pleasant finish that highlights the umami of rice. Supple and clean.

+757889 \$31.95 720ml x 12**AIYAMA***Junmai Daiginjo; 17% Alc/Vol*

Made using the thoroughbred rice Aiyama polished to 45%. Lovely, vibrant honeydew melon aromas. Pure, clean fruit, very intense and expressive. Elegant with wonderfully textured and long finish.

+483965 \$52.00 720ml x 12**ICHIRO***Junmai Daiginjo; 15% Alc/Vol*
Gold, US Nat'l Sake Appraisal '23

IWC Champion Sake in 2008, brewed with Yamadanishiki rice polished to 45%. Fresh meadowy imprint billows out into a fuller flavour profile replete with young fruit. A dry, gently fading finish.

+414804 \$55.95 720ml x 6**YUKIMANMAN 5 YEARS***Daiginjo; 16% Alc/Vol*
Gold, Japan Fine Sake Awards '24

Yamadanishiki polished to 35%. A rare aged Daiginjo, the five-year aging elements results in a complex brew that drinks round, soft, and fleshy. Superb body notes of plum, melon, ripe pear, and minerals. Wonderful for sipping, but also weighty enough for food pairing.

+143023 \$88.00 720ml x 6



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Nakano Shuzo

Aichi



INDIGO WIND SPARKLING

Junmai Sparkling; 6% Alc/Vol

Citrus and vanilla flavours intertwine in a gentle, satisfying balance of sweetness and acidity. Lightly sparkling, with bits of banana, peach and apricot.

+420231 \$12.95 200ml x 15

KUNIZAKARI SAIKA

*Daiginjo; 15.0% Alc/Vol
Gold, US Sake Nat Appl '22*

Made with Ginpu rice polished to 50%. Elegantly dry with soft fruit & wild floral aromas. Versatile & food-friendly daiginjo.

+463637 \$39.95 720ml x 6**+463611 \$65.00 1.8L x 6**

Suzuki Shuzoten

Akita, JP



LACHAMTE SPARKLING

Sparkling; 8% Alc/Vol

Fruity and stylish, it is hard to believe this elegant flavour comes simply from rice. This mildly-sweet carbonated sake drinks like a champagne. The color is a soft gold that sparkles as bubbles rise to the top.

+966720 \$11.95 280ml x 12

HIDEYOSHI – Arr. May

*Junmai Daiginjo; 15.5% Alc/Vol
Gold, Japan Fine Sake Awards '24*

Blend of local Akita Sake Komachi and Yamadanishiki polished to 40%. Youthful aromas of pineapple, lemon curd and fresh grapes. Delicate and refreshing with a citrus tail. Notes of white flowers with good umami. The delicious green apple acidity begs for a second sip.

+966712 \$55.00 720ml x 12



Doi Shuzo Shizuoka, JP



KAIUN IWAIZAKE TOK HONJOZO

Tok Honjozo; 15.5% Alc/Vol

This celebrated brewery's flagship: melon, pear & banana drive the aromas & combine with a subtle sweet touch highlighted by a subdued acidity in the butter-tinged flavour. Great depth & complexity.

+199918 \$11.95 300ml x 12

+199942 \$24.95 720ml x 6

+287069 \$41.95 1.8L x 6



KAIUN LUCKY CAT 'KUZU' - NEW!

Junmai; 16% Alc/Vol

Small-batch, special series from Doi. This style is made with local Homarefuji rice polished to 55%. Smooth & clean with notes of savouriness and umami & juicy acidity.

+305499 \$31.95 720ml x 6



KAIUN JUNMAI GINJO

Junmai Ginjo; 15.5% Alc/Vol

Gold, IWC 2021

Beautiful notes of melon, muscat and berries. Clean umami and round sweetness are well balanced with refreshing acidity in the finish.

+199975 \$40.95 720ml x 6



KAIUN JUNMAI DAIGINJO- NEW!

Junmai Daiginjo; 16% Alc/Vol

Brewed with Yamada Nishiki polished to 40%. Aromas of melon, pear, apple & honey. Plump & velvety, with balanced notes of fruit compote, rich pear, honeydew, with hints of banana.

+304302 \$60.00 720ml x 6

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**Kamoizumi Sake Brewery
Hiroshima, JP****KOME KOME***Low Alcohol; 7.5% Alc/Vol*

Light as can be, this crisp, charming low-alcohol sake is pleasantly tart, piquant and mildly sweet, like a Kabinett-style Riesling.

+712181 \$19.95 500ml x 12**SHUSEN HONJIKOMI***Junmai Ginjo; 16% Alc/Vol*

Rich, robust, with a woody *shiitake*, forest floor aroma, this is an unexpected junmai ginjo. There is a lot to explore in this big-boned sake, served either cool or especially delicious warm.

+712041 \$32.95 720ml x 12**JUNMAI DAIGINJO***Junmai Daiginjo; 16% Alc/Vol*

Faint notes of persimmon, shiitake and autumn leaves. An easy to drink daiginjo label brewed using Yamadanishiki with just the right balance of tartness, shibumi (astringency) and sweetness.

+712157 \$25.95 500ml x 12**Yoshida Sake Brewery
Ishikawa, JP****TEDORIGAWA 'U'***Yamahai Junmai; 13.5% Alc/Vol
Gold, US Nat'l Sake Apprl. '22*

Made with local Ishikawamon rice, "u" means kind & gentle in Japanese. Juicy aromas like muscat, banana & lychee. Easy drinking with a hint of pear & grapefruit notes. Pleasant acidity is coming from the Yamahai style. Non-carbon filtered & undiluted.

+183060 \$31.95 720ml x 12**TEDORIGAWA YAMAHAI***Junmai; 15.8% Alc/Vol
Silver, US Nat'l Sake Appr. '21*

A classic *yamahai* junmai: dry, sharp & smooth all in one. Its mild astringency, characteristic of sakes made using the old *yamahai* method, is balanced by a faintly discernible sweetness.

+789958 \$35.95 720ml x 12**TEDORIGAWA MEIRYU – New!***Daiginjo; 16% Alc/Vol*

A competition-style Daiginjo made from Hyogo Yamadanashiki rice polished to 40%. Aged unpasteurized at cold temperatures for six months, this premium sake is smooth as silk, beautifully aromatic and delicate.

+945468 \$47.95 720ml x 12

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Kikuchi Sake Brewery

Okayama, JP

**SANZEN OMACHI TOK JUNMAI***Tok Junmai; 15.5% Alc/Vol
Gold, Fine Sake Awards '23*

Made from one of the hardest strains of rice to grow, harvest & brew, this sake offers lovely flavours & aromas distinct to this celebrated heirloom rice, with earth, mushroom & spice. Well-balanced, and enjoyable both chilled & warmed.

**SANZEN OMACHI JDG***Junmai Daiginjo; 16.5% Alc/Vol
Gr Gold, Fine Sake Awards '20*

Brewed from 100% Bizen Omachi rice. Premium & luxurious, this smooth, flavourful sake is elegantly structured, balanced, and nuanced.

**SANZEN YUZU NO OSAKE – New!***Arr. May
7% Alc/Vol*

Made using sake and yuzu juice, offering the clean, refreshing aromas of yuzu with the gentle sweetness of Sake. Elegant, well-balanced, with refreshing acidity

+603612 \$28.95 720ml x 12 +603604 \$34.95 720ml x 12 +109511 \$25.95 720ml x 12**Banjo Jozo Co., Ltd – NEW!**

Aiichi, JP

**KAMOSHIBITO KUHEIJI
EAU DU DÉSIR***Junmai Daiginjo; 15% Alc/Vol*

Made with Yamadanishiki late-growing breeds, this brew features the deep and profound flavors indicative of this variety. These grains are also well suited for long-term aging while gifting the sake brewed from them a velvety and pleasant mouthfeel.

**KAMOSHIBITO KUHEIJI
KA NO CHI***Junmai Daiginjo; 16% Alc/Vol*

Brewed using estate-grown Yamadanishiki polished down to 40. Fresh, with lively & juicy notes of pear & strawberry. Finishes with balanced acidity & a hint of pepper & umami depth of this matured sake.

**KAMOSHIBITO KUHEIJI
BETSU ATSURAE***Junmai Daiginjo; 16% Alc/Vol*

Brewed using estate-grown Yamadanishiki polished down to 35%, it shows the notes of pear, melon and apple with the subtle hints of white pepper. Rich in umami, it is delicate, elegant and crisp with pleasant acidity.

+894062 \$32.95 720ml x 12 +894112 \$47.95 720ml x 12 +894047 \$65.00 720ml x 12

**METROPOLITAN**

PREMIUM WINES & SAKES

Akebono Shuzo

Fukushima, JP

**TENMEI ORANGE***Junmai; 16% Alc/Vol***Gold, Kuramaster 2023**

Brewed using local Yamadanishiki rice polished to 65%. Lucious umami and flavourful and hints of sweetness with enough acidity to bring balance.

+268598 \$33.95 720ml x 12**TENMEI BLACK – Arr. May***Junmai Ginjo; 16.2% Alc/Vol***Silver, IWC 2022**

Brewed using local Yamadanisiki rice polished to 50% & a blend of original Fukushima Yeast, Fukushima Yume Yeast (F701) & Tenmei's house yeast. Balanced & clean, with a lovely lychee finish.

+268630 \$40.95 720ml x 12**TENMEI BROWN***Junmai Daiginjo; 16% Alc/Vol*

This one-year aged genshu presents with signature Fukushima flavour and balance. Its unique aging method finds it aged unpasteurized at freezing temps. Melon, cereal, apple & honey in a round, smooth, soft yet bold offering.

+268614 \$37.95 720ml x 12**TENMEI GOLD YUMENOKA – New!***Junmai Daiginjo; 16% Alc/Vol*

Brewed using Fukushima Yumenoka rice polished to 40%. A silky smooth mouthfeel. Rich and delicate taste spreads gracefully, accompanied by a soft acidity that gives a refreshing feeling.

+398783 \$49.95 720ml x 12



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Joyo Sake Brewery – New!

Kyoto, JP



JOSYU UJI MATCHA
Umeshu; 11% Alc/Vol

A super-interesting plum-based product blended with Matcha green tea. Expressive, complex & elegant, this will be an exceptional digestif or dessert pairing.

+529668 \$33.95 720ml x 12



JOYO 60 – Arr. May
Tokub Junmai.; 15% Alc/Vol
Gold, IWC '21

Inviting nose of Fuji Apple, fig and banana. Honey, melon and aromatic citrus. Flamboyant with a zesty finish.

+513787 \$29.95 720ml x 12



JOYO 55
Junmai Ginjo; 15% Alc/Vol

Made with Gohyakumangoku rice from Kyoto, with a perfect blend of gentle presence, umami, and crisp acidity.

+513795 \$41.95 720ml x 12



JOYO 40
Junmai Daiginjo; 15% Alc/Vol

Made with Gohyakumangoku rice polished to 40%, exuding delicate aromas, a pure & fresh body balanced with lingering acidity.

+513779 \$60.00 720ml x 12

**METROPOLITAN**

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Raifuku Sake Brewing Co. – New!

Ibaraki, JP

**RAIFUKU SYUNYO**
Junmai; 17% Alc/Vol

Brewed with a brown rice strain, this wine-like, brand new release from Raifuku offers aromas of melon and tropical fruit, with muscat & lychees on the palette. Light & crisp with vibrant acidity.

+971639 \$31.95 720ml x 12**RAIFUKU HATTANNISHIKI**
Junmai; 15% Alc/Vol
Gold, Kuramaster '23

Delicate, with scented strawberry, cantaloupe and mace with a creamy texture. Spiced finish, lively and vibrant.

+608009 \$33.95 720ml x 12**RAIFUKU NADESHIKO**
Junmai Ginjo; 15% Alc/Vol
Gold, US Nat'l Sake Apprl '23

Chestnuts and tropical fruits aroma with hints of apricot. Fruity mouthfeel with stone fruit, ripe pear with a juicy, textured finish.

+607894 \$33.95 720ml x 12**RAIFUKU BETSUATSUREA –**
Arr. May
Junmai Daiginjo; 16% Alc/Vol
Silver, IWC '22

Made with Aiyama rice polished to 29%, this is a silky melon sake with aromas of guava cherries, key lime pie, passion fruit with a pleasant lasting finish

+607928 \$115.00 720ml x 6

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Yoshida Brewery

Shimane, JP

**GASSAN IZUMO***Junmai Ginjo; 15% Alc/Vol
Platinum, Kura Master '22*

Beautifully structured, this sake offers aromas of blackberries, minerals, steamed rice & a hint of pineapple. Plump and soft on the palate with hints of oats, cotton, pineapple & overall umami.

+494400 \$49.95 720ml x 6**GASSAN Junmai Daiginjo***Junmai Daiginjo; 15% Alc/Vol
Silver, IWC '23*

Yamanishiki rice polished to 50%. Berry-like sweetness and acidity open up leading to a long finish. A refined sake with a sweet creamy essence crafted from the softest waters.

+468115 \$62.00 720ml x 6**Kojima Sohenten**

Yamagata, JP

**TOKO JUNMAI
GINJO GENSHU***Junmai Ginjo; 16% Alc/Vol
Gold, Japan Fine Sake Awards '20*

Aromas of sweet orange & rice. Fruity & lovely sake, undiluted for loads of umami, but still soft yet rich on the palate. Ripe apple, pineapple & pear notes.

+468024 \$45.95 720ml x 6**TOKO FUKUROSURI
Ltd Availability***Junmai Daiginjo; 16% Alc/Vol
Gold, Japan Fine Sake Awards '18*

Ultraluxe style made with 100% Yamadanishiki rice polished to 35%. Shizuku drip-press yields magnificent aromatics and smooth, elegant, complex flavours of Fuji apple, melon, and wild strawberries.

+468040 \$175.00 720ml x 2



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Tanaka Shuzo Miyagi, JP



TANAKA 1789 x CHARTIER 2019 (Blend 001)

Junmai; 16% Alc/Vol

Aniseed & basil aromas. Dense, round & creamy, with a vivid finish of peach, pineapple & almond milk. Crafted for food, with an elegance & versatility similar to the best white wines.

+897115 \$89.95 500ml x 6



TANAKA 1789 x CHARTIER 2018 (Blend 002)

Junmai Daiginjo; 16% Alc/Vol

Bold exotic fruity aromas & its explosive, juicy fruit attack, coupled with a sensual texture & balanced by a naturally fresh acidity. Crafted for food, with an elegance & versatility similar to the best white wines.

+271659 \$120.00 500ml x 6

Daishichi Sake Brewery Fukushima



KIMOTO JUNMAI

Junmai; 15% Alc/Vol

This sake displays the characteristic flavour of Daishichi: rich & deeply flavoured from its maturation for a full year. Calming mineral fragrances with creamy overtones produce soft, swelling flavours in which all the elements are harmonized. Best enjoyed at room temperature or gently warmed.

+463629 \$58.00 720ml x 6



MINOWAMON

Junmai Daiginjo; 15% Alc/Vol

Made with Yamadanishiki rice polished to 50%, this sake was the first to utilize the Super-Flat Polishing method, now used for all Daishichi sakes. Clean mouth feel with underlying umami richness and naturally elegant notes of pears, bananas & mangos. Gentle silky, creamy, mellow textures.

+463645 \$125.00 720ml x 6

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Asahi Shuzo

Yamaguchi, JP

**DASSAI '45'***Junmai Daiginjo; 15.5% Alc/Vol*

Graceful & elegant, this well-balanced sake offers a light sweetness & vibrant acidity. Notes of ripe melons lead to a dry, wistfully clean finish. Extremely popular sake in Japan & N. America.

+643303 \$27.95 300ml x 12
+615186 \$50.95 720ml x 12
+615202 \$99.95 1.8L x 6

**DASSAI '45' NIGORI**

Junmai Daiginjo; 15.5% Alc/Vol
Category Gold, Toronto Int'l Sake Challenge 2015 & 2016

A Nigori version of the famous Dassai "45" – this cloudy type saké is light and pleasantly sweet with a super clean finish. Great to enjoy with rich and spicy foods.

+634757 \$28.95 300ml x 12

**DASSAI '39'***Junmai Daiginjo; 15.5% Alc/Vol*

Extremely light, pure, and fruity, this is a delight to drink. Aromatic layers of fresh pineapple, ripe pear, mango & delicate anise with a dry, clean touch on the palate.

+195148 \$36.95 300ml x 12
+302470 \$74.95 720ml x 12 (w box)

**DASSAI '23'**

Junmai Daiginjo; 15.5% Alc/Vol
Gold, US Nat'l Sake Apprl '23

Painstakingly polished to 23% of the original rice grain. Cucumber, melon, and fresh rain water. Incredibly balanced with delicate aromas and excellent depth of flavour.

+195130 \$65.00 300ml x 12 – Arr. May
+302462 \$145.00 720ml x 12 (w box)

**METROPOLITAN**

PREMIUM WINES & SAKES

SakeOne

Oregon, USA

**MOMOKAWA DIAMOND***Junmai Ginjo; 14.8% Alc/Vol*

A well balanced classic saké, off-dry, well-structured with aspects of ripened cantaloupe & light honey. A lovely hint of spice & mineral rounds out this easy sipper.

LCBO+981258 \$21.30 750ml

**MOMOKAWA PEARL***Junmai Ginjo Nigori; 14.5% Alc/Vol*

**Gold, Nigori Category,
Toronto Int'l Sake Challenge**

This rough-filtered, creamy saké, offers fantastic texture, body & flavours – melons, bananas & coconut notes abound in a tight, dry finish.

+274737 \$12.95 300ml x 12

+834887 \$21.95 750ml x 12

**MOONSTONE ASIAN PEAR***Ginjo; 12% Alc/Vol*

The infusion of Asian Pear essence is added just prior to bottling to maintain freshness of flavours. An aromatic saké, mildly sweet with a crisp finish. Very light & easy to drink. Excellent mixer also.

+465814 \$12.95 300ml x 12

+834846 \$22.95 750ml x 12

**MOONSTONE PLUM***Ginjo; 8.0% Alc/Vol*

Luscious ripe plum, creamy almond & bright citrus notes blend seamlessly in this light-bodied infused saké. Elegant & without the sugary thickness of plum wines.

+111608 \$15.95 750ml x 12



METROPOLITAN

PREMIUM WINES & SAKES

Premium Sake Spritz – *New!*



SAKEBANA UME x YUZU

3.5% Alc/Vol

Premium junmai sake infused with 5% pure yuzu juice and ume extract. Lovely and round on the palate, with the ume providing delicate apricot & tropical notes.

+ 697713 \$8.95 330ml x 12

Japanese Low-Alcohol Liqueurs

All-Natural



UME

Umeshu; 10% Alc/Vol

Refreshing & unique, with the sweet, deep essence of plum. Its mild spicy tartness balances nicely. Excellent sipper, on the rocks, or for use in cocktails.

+669076 \$12.95 300ml x 20

+310648 \$55.00 2L x 6



ROSE UME

Umeshu; 9% Alc/Vol

Made from plums of the Nakano region, Japan, this sweet refreshing plum wine offers strawberry, rhubarb, cherry, rose petals with elegant notes of apricot and soft pastry.

+137934 \$15.95 300ml x 12



LAVENDER UME

Umeshu; 9% Alc/Vol

Sweet herbaceous, earthy flavours of Lavender flowers coddled in elegant, ripe plum. Sweet floral with mild mint.

+522101 \$39.95 720ml x 6



METROPOLITAN

PREMIUM WINES & SAKES

Japanese Low-Alcohol Liqueu All-Natural



OBAACHAN'S YUZU-SHU
7% Alc/Vol

100% local yuzu citrus.
Refreshing natural acidity & sweetness from citrus. No artificial flavour, colour or seasoning added.

+698539 \$15.95 300ml x 12



MOMO
7% Alc/Vol

100% Japanese white peach.
Intense, round flavours & all-natural.

+264704 \$15.95 300ml x 12



NASHI
7% Alc/Vol

100% Asian pear. Very clean and pure, like enjoying a freshly-picked fruit.

+556760 \$15.95 300 x 12



MIKAN
7% Alc/Vol

100% Mandarin orange.
Bright & natural refreshing flavour.

+264720 \$17.95 300 x 12



TORO MELT LYCHEE – New!
7.5% Alc/Vol

Melt in your mouth, chewy viscosity with hints of rose, pear and watermelon.

+513720 \$18.95 300ml x 12

Premium Japanese Beers



KAGUA BLANC
8% Alc/Vol

Refreshing Belgian-style ale with a flavor of Yuzu. Hint of malt & hop flavour, balanced bitters & a wheat-derived creamy taste. Full-bodied, elegant & smooth

+405117 \$4.95 330ml x 24



KAGUA ROUGE
9% Alc/Vol

Rich & full-bodied Belgian-style ale with flavours of roasted malt & spicy Sansho. Rosy dark copper color with a creamy head. Well-balanced, complex & refreshingly spicy.

+405109 \$4.95 330ml x 24



TOKYO WHITE
5% Alc/Vol

Bronze, World Beer Cup 2022

Barley & Wheat. Medium-light body. Well balanced fresh hops and fruity aroma. Low hop bitterness combined with a dry finish that has a pleasant acidic touch.

+270768 \$4.50 330ml x 24



TOKYO BLONDE
5% Alc/Vol

Barley. Medium-light body. Fresh hop aroma is dominant, with a complementary medium-malt flavour. Well balanced malt and hop flavor that is clear, and finishes dry

+270776 \$4.95 330ml x 24



TOKYO IPA
6% Alc/Vol

Barley & Wheat. Medium body. Well balanced hops, malts and fruity aroma. Citrusy hop flavour and bitterness with a hint of roasted malt flavour.

+270784 \$4.95 330ml x 24

**METROPOLITAN**

PREMIUM WINES & SAKES

Premium Shochu – Japanese White Spirit**TANAKA MOONLIGHT***Barley Mugi Shochu*

Smooth and soft, this shochu goes down well on its own, over a bit of ice, or mixed in a splash of hot water with an umé. Dry with a light malty nuance. Easy to create amazing cocktails with this light, clean vodka.

+320605 \$29.95 750ml x 12**MASUMI SUMI 25***Rice Shochu*

Distilled from Masumi's best sake kasu, or lees, Sumi is a rare type of shochu that captures the spirit of this famous sake brewery. Shochu fans will love its clean, soft character.

+320605 \$37.95 720ml x 12**TAN-TAKA-TAN***Shiso (Herb) Shochu*

Hand-picked purple shiso leaves are used to create this intriguing aromatic shochu. Very easy sipper, it is fresh, clean tasting with the essence of flowers and fresh cut herbs. Delicious over ice or with a splash of hot water.

+412451 \$42.95 720ml x 12**Premium Japanese Whisky****DAN DAN***Imo Sweet Potato Shochu*

Spicy and subtly sweet, the name 'Dan Dan' comes from a local Southern Japanese dialect meaning "thank you". Distilled in small batches, this shochu is light, dry and mildly fragrant.

+756295 \$44.95 720ml x 12**IWAI***Corn & Malt*

Sweet with fruit flavors like pear, quince and hints of red fruits and vanilla. This whisky is inspired by great whiskies of America. A majority of corn balanced with light malt aged in ex bourbon barrels. Ideal for daily sipping, in a mint julep or an old fashioned.

+841262 \$75.00 750ml x 6**IWAI TRADITION***Malt*

Ripe cherry, honey toffee with a beautiful ginger spice. This malt-driven spirit is truly a reflection of contemporary Japanese whisky. Incredibly balanced, soft and layered. A blending of sherry, bourbon and wine casks with hints delicate hints of peat make for a harmonious whisky.

+857052 \$99.95 750ml x 6