



**METROPOLITAN**  
PREMIUM WINES & SAKES

**PREMIUM PORTFOLIO**  
**PRICE LIST - QUÉBEC**

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 S.A.Q. All prices include agency fee but are not inclusive of TPS/TVQ.*



# METROPOLITAN

PREMIUM WINES & SAKES

## Yoshi no Gawa Sake Co.

Niigata



**TOJI NO BANSHAKU**  
**'BREWMASTERS' CHOICE'**  
*Honjozo; 15.5% Alc/Vol*

This versatile sake the Brew-masters want to drink on a regular basis themselves., brewed using Niigata's local Gohyakumangoku rice. Smooth & clean finish.

**\$26.95** 720ml x 12  
**\$60.95** 1.8L x 6



**KOME DAKE NO SAKE –**  
***New Formulation Arr. Apr***  
*Tokubetsu Junmai; 15.5% Alc/Vol*

Gohyakumangoku rice polished to 60%. With a smooth palate, it has a rich flavour that brings out the inherent taste and aroma of rice. Whether chilled in a wine glass or warmed to around 45°C, you can enjoy its delicious taste.

**\$19.45** 300ml x 12



**KOME DRY – Arr. Apr**  
*Honjozo; 15% Alc/Vol*  
**Gold, IWC 2018**

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

**\$15.95** 300ml x 12



**GOKU JO**  
*Ginjo, 15.0% Alc/Vol*  
**Wine Spectator 'Très Bon'**

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.

**SAQ+14286599** **\$20.10** 300ml  
**\$38.95** 720ml x 12



**Saura Co. – Arr. Apr**

Miyagi-



**URAKASUMI HONJIKOMI**

*Honjozo, 15% Alc/Vol*

Soft, smooth & very popular & versatile style. A well-balanced weight gives excellent structure to this sake's bright and round profile, complete with a clean refreshing finish.

**\$47.95 1.8L x 6**



**URAKASUMI ZEN**

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

The signature product of Urakasumi. It creates a soft and creamy sensation with a hint of melon, procuring a pleasant flavor and harmony as the initial impressions, and a long and peaceful finish.

**\$37.95 720mL x 6**



**URAKASUMI 12**

*Junmai Ginjo; 15.9% Alc/Vol  
**Double Gold, Milano Sake '23***

With a comfortable acidity that stands out in a balanced Sake that also provides fragrances of muscat and lime, this sake reintroduces the Kyokai Yeast No.12 that made Urakasumi famous all-around Japan for enhancing particular Ginjo flavors such as banana, melon and green apple.

**\$33.95 720mL x 12**



**URAKASUMI 'M'**

**LIMITED AVAILABILITY**  
*Junmai Daiginjo; 16.0% Alc/Vol*

"M" for Miyagi & label designed by a NYC arthouse. Urakasumi's most accomplished product in terms of sake quality: very fragrant & intensive aromas of ripe fruit; elegant, complex & luxurious with a soft, silky mouthfeel

**\$80.00 720mL x 6**

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PREMIUM WINES &amp; SAKES

**Miyasaka Brewing Co.**

Nagano

**MASUMI TOKUSEN***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.

SAQ+14161260 \$13.95 300ml

**MASUMI KAYA BROWN – Arr. Apr***Junmai; 14% Alc/Vol  
Gold, KuraMaster '20*

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.

\$13.95 300ml 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 & showing lovely citric characteristics.

\$25.95 720ml x 12  
\$475.00 18L x 1 – Arr. Apr**MASUMI SUZUMI***Junmai Ginjo; 14% Alc/Vol*

Crafted with white koji, this beautiful sipper has a bright acidity that highlights the freshness of seafood and other vibrant dishes.

\$27.95 720ml x 12

**MASUMI AKA RED – Arr. Apr***Junmai Ginjo, 15% Alc/Vol  
Silver, US Nat'l Sake Apprl '22*

Fruity aromas of banana, stone fruits & red plums. Brewed in the yamahai style for savoury umami, fine acidity, and lactic notes.

\$33.95 720ml x 12

**MASUMI YUMEDONO –  
LTD AVAILABILITY***Junmai Daiginjo; 15% Alc/Vol  
Gold, US Nat'l Sake Apprl '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.

\$135.95 720ml x 3

**METROPOLITAN**

PREMIUM WINES &amp; SAKES

**Dewazakura Sake Brewery**

Yamagata

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

Ginjo styles in a fun, portable can format. Clean, fruit-forward and stylish!

**\$8.95 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.

**\$15.95 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.

**SAQ+14286572 \$31.75 720ml****OKA – Arr. Apr***Ginjo; 15% Alc/Vol  
Gold, US Nat'l Sake Appr.'22*

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

**\$55.00 1.8L x 6****DEWASANSAN – Arr. Apr***Junmai Ginjo; 15% Alc/Vol  
3rd, US Nat'l Sake Appraisal'17*

Brewed with locally-grown Yamagata 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. It has a wholesome freshness, a green apple tartness & a refreshing finish.

**\$31.95 720ml x 12****YUKIMEGAMI 48 – Arr. Apr***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.

**\$37.95 720ml x 12**



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## Doi Shuzo – Arr. Apr 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.

**\$13.95 300ml x 12**



**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.

**\$34.95 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.

**\$65.00 720ml x 6**



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## Suzuki Shuzoten

Akita, JP



### LACHAMTE SPARKLING –

**Arr. Apr**

*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.

**\$13.95 280ml x 12**



### HIDEYOSHI

*Junmai Daiginjo; 15.5% Alc/Vol*  
**Daiginjo Trophy, IWC '19**

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.

**\$58.00 720ml x 6**

## Kikuchi Sake Brewery

Okayama, JP



### SANZEN OMACHI TOK JUNMAI

**– Arr. Apr**

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

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

**\$28.95 720ml x 12**



### 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.

**\$39.95 720ml x 12**



### SANZEN YUZU NO OSAKE –

**New!**

*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

**\$31.95 720ml x 12**





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## Okunomatsu Brewery

Fukushima



### SPARKLING JUNMAI DAIGINJO

*Junmai Daiginjo;*  
11.4% Alc/Vol

A sparkling junmai daiginjo with aromas of fresh fruit. Refreshing fine bubbles (from secondary fermentation) with a hint of sweetness. Finishes with crisp acidity.

**\$22.95** 290ml x 12



### ADATARA

*Ginjo; 15% Alc/Vol*  
**IWC Champion Sake, 2018**

Floral note of honeysuckle, jasmine, peach, ripe pear, and melon fruits. Clean and balanced, with a fresh and gentle dry palate of stone fruits. Layered, silky mouthfeel.

**\$41.95** 720ml x 6



### SAKURA – Arr. Apr

*Daiginjo; 15.4% Alc/Vol*

Silky, dry-yet-fruity. Light-to-medium body with a pineapple sorbet, meringue, and salted radish accented finish. A soft, alluring sake with a nice balance of fruit.

**\$54.95** 720ml x 6

## Yoshida Brewery

Ishikawa



### TEDORIGAWA YAMAHAI – Arr. Apr

*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.

**\$34.95** 720ml x 12

## Nakano Shuzo

Aichi



### KUNIZAKARI SAIKA

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

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

**\$75.95** 1.8L x 6





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## Akebono Shuzo – Arr. Apr Fukushima, JP



**TENMEI ORANGE**  
*Junmai; 16% Alc/Vol*

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

**\$38.95 720ml x 12**



**TENMEI BLACK**  
*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.

**\$43.95 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.

**\$44.95 720ml x 12**

## Kamoizumi Sake Brewery Hiroshima, JP



**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.

**SAQ+15187761 \$28.20 500ml**

## Daishichi Brewery Fukushima, JP



**KIMOTO JUNMAI – Arr. May**  
*Junmai; 15% Alc/Vol*

Represents the characteristic flavour of Daishichi. Rich & deeply flavored, it is matured 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.

**\$65.00 720ml x 6**

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**Banjo Jozo Co., Ltd – NEW! Arr. Apr**  
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.

**\$35.95 720ml x 12****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.

**\$51.95 720ml x 12****Kojima Sohonten**  
Yamagata**TOKO JUNMAI***Junmai; 15.0% Alc/Vol*  
**Gold, JP Fine Sake Awards '18**

100% Haneuki rice polished to 60%. Soft, delicate texture spreads across the palate, along with sweet fragrance of ripening melon and bananas. Enjoy warm or chilled.

**\$46.95 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.

**\$195.00 720ml x 2**

**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.

**\$30.95** 300ml x 12  
**\$56.95** 720ml x 12  
**\$115.00** 1.8L x 6



**DASSAI '39' – Privat Order Only**

*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.

**\$79.95** 300ml x 12 (w box)



**DASSAI '45' NIGORI**

*Junmai Daiginjo; 15.5% Alc/Vol*  
**Category Gold, Toronto Int'l Sake**

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.

**\$30.95** 300ml x 12



**DASSAI '23'**

*Junmai Daiginjo; 15.5% Alc/Vol*  
**Gold, US Nat'l Sake Aprl '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.

**\$69.95** 300ml x 12 – *Arr. May*  
**\$150.00** 720ml x 12 (w box) –  
**Private Order Only**



### ALL-NATURAL FRUIT LIQUEURS

#### Nakano Shuzo

Aichi



#### 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.

**\$15.45 300ml x 20**  
**\$70.95 2L x 6**



#### ROSE SPARKLING UME

*Umeshu; 5.5% Alc/Vol*

Fruity and fragrant with drifts of noble Rose in this refreshingly carbonated masterpiece.

**\$21.95 300ml x 12**



#### OBAACHAN'S YUZU-SHU

*Yuzu-shu; 7% Alc/Vol*

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

**\$19.95 300ml x 12**



#### MOMO

*7% Alc/Vol*

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

**\$19.95 300ml x 12**



#### NASHI – Arr. Apr

*7% Alc/Vol*

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

**\$15.95 300ml x 12**



### PREMIUM SHOCHU



#### 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.

**\$34.95 750ml 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.

**\$45.95 720ml x 12**

### PREMIUM JAPANESE BEERS



#### TOKYO WHITE – Arr. Apr

*5% Alc/Vol*

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.

**\$6.25 330ml x 24**



#### TOKYO IPA – Arr. Apr

*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 \$5.50 330ml x 24**