



NEW SAKE OFFERINGS

FROM KOMÉ COLLECTIVE



DAISHINSHU HIKARISASU

Junmai Daiginjo | Nagano Prefecture

A symbol of light and forward momentum, this sake reflects a dedication to excellence—both in rice cultivation and brewing craftsmanship. Crafted using Yumeminishiki, a newly developed sake rice from the Nagano Prefecture Brewing Association.

TASTING NOTES: Jasmine, lily, grapefruit, spicy texture.



DEWATSURU QUILL

Junmai Ginjo | Akita Prefecture

The ultimate palate cleanser. Brewed entirely with white koji and akita sake komachi, the most prestigious akita rice, Quill takes an uncommon approach to Junmai Ginjo.

TASTING NOTES: Notes of Meyer lemon, lime and green apple.



DEWATSURU PLUME

*Kimoto Junmai | Akita Prefecture | *Available in 720ml & 1.8L formats*

Plume showcases Dewatsuru's Akita-style approach to kimoto brewing, swapping the old hand-pounded starter for a cleaner, more controlled ferment.

TASTING NOTES: Notes of chestnut, applesauce and white pepper.



FUKUCHO HYAKUSHI SENKAI

Junmai Daiginjo Muroka Genshu | Hiroshima Prefecture

The ultimate expression of Miho Imada's pursuit of excellence. Brewed from Hattanso, an heirloom Hiroshima rice lost to cultivation for more than a century before Imada revived it.

TASTING NOTES: Opulent yet weightless — a velvety texture that only Hiroshima's legendary soft water can produce.



FUKUCHO SEAHORSE

Junmai | Hiroshima Prefecture

Crafted using white Koji and a strain of lactic acid bacteria isolated at the brewery to create a sake that is juicy, richly textured, and the perfect vacation sip.

TASTING NOTES: Notes of salted lemon, white peach nectar and layered texture.



MASUDA BLACK SAMURAI

Premium Japanese Sake | Toyama Prefecture

Developed by NBA star Rui Hachimura, Black Samurai is a tribute to his multicultural heritage and deep connection to Japan.

TASTING NOTES: Silky and ethereal, yet persistent with a long lasting.



KOMÉ COLLECTIVE

www.komecollective.com