



GRAND TASTING

Digital Programme
24th November 2025





EVENT DETAILS

When: Monday, 24th November 2025

Grand Tasting: 6:00pm – 10pm

Where: The Crypt on the Green, Clerkenwell Close, London. EC1R 0EA
(closest station: Farringdon)

This year's Grand Tasting features some 35 exhibitors showcasing sake, shochu, Japanese spirits (Gin, Whiskey), Japanese food, ceramics, books, and more! With over 80 sakes and 60 shochu to discover, and plenty of inspiration for Christmas gifts, this is truly the unmissable event of the festive season.

Additionally, we are honoured to welcome this year's keynote speaker, Francois Chartier, a famous beverage expert, author, and researcher globally recognised for his work on aromatic science. He will be revealing "Zasshu", the latest sake collaboration between Michael League and Ninki Ichi Shuzo, in the masterclass. We are also privileged to have Takara and Dassai offering premium bottles during their masterclasses on the night.

We look forward to joining you in merriment for one last kanpai before the holiday season.



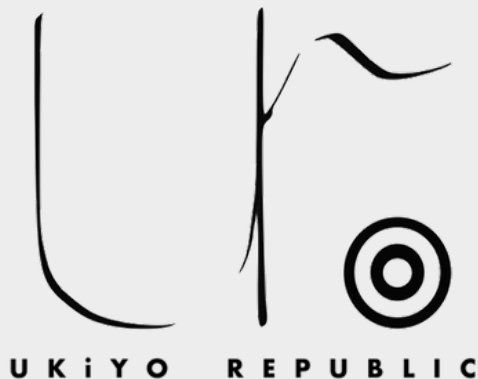
Scan the QR Code to sign up to our mailing list to hear about our upcoming events!

SPONSORS

This year we are honoured to be sponsored by the following companies:

GOLD SPONSORS

TAZAKI



SPONSORS

This year we are honoured to be sponsored by the following companies:

SILVER SPONSORS

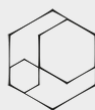


SPONSORS

This year we are honoured to be sponsored by the following companies:

SILVER SPONSORS

HEAVENSAKE



SOGOOD 
SAKE

Shogun Sakes

EXHIBITOR LIST

SAKE & SPIRITS



*Products available for retail

Amathus Drinks

Akashi-Tai

Daimon

Dassai

DREAMSAKE*

Essence 5 by Chartier*

iichiko

International Spirits Challenge

James Eadie Limited

Kanpai*

KAY Sake

Lionrock Imports*

Mai*

Raeburn Fine Wines

Sake Collective*

Sake de Bordeaux

Shogun Sakes *

Shimizu Seizaburo Shoten *

Takara

Tankyu Distillery*

Tazaki

Tengu Sake*

Ukiyo Republic*

Toku*

EXHIBITOR LIST

NON-BEVERAGE

*Products available for retail

Anthony Rose (The Story of Dassai)*

Avanti 4sia

Clearspring*

Imahiko Ceramics*

International Sake School (ISS)

Kichiya*

Noriko Nagaoka Ceramics*

Origami Wonderland*

Shima Japanese Swissroll*

VSF

WAKKA UK LTD (the rice factory London)*





01

EXHIBITORS

SAKE &
SPIRITS
TABLES

INTRODUCTION

Amathus has grown in half a century from a modest North London shop to a 40,000 sq ft warehouse in Park Royal, serving the UK's premier venues and its own award-winning retail estate. Fiercely independent from the very beginning, Amathus has always been at the forefront of emerging and under-appreciated categories, playing a crucial role in the explosion of agaves, gins, whiskeys and rhums. From global brands and world-renowned wineries to cutting-edge new makers and growers, our breadth of portfolio, expertise and last-mile fleet allows us to deliver for our customers every day. And the next.

PRODUCTS

Shichiken

Shichiken Brewery was founded in 1750 at the foot of Mt Kaikoma in the town of Hakashu of the Yamanashi district. The local area is classified as a Unesco Biosphere Reserve, the idea being to preserve the dense alpine vegetation and historic local communities, each with their own traditional agricultural techniques.

Yamanokasumi Sparkling Sake

Unfiltered, so slightly cloudy but with a silky texture, pear, apple and citrus notes with a mineral undertone. Fine lingering mousse.

Furinbizan Junmai

Soft, round and flavoursome with aromas of ripe melon and citrus. Great purity, elegance and depth of flavour. 70% Rice Polishing Ratio.
Rice Type: Hitogogochi, Asahinoyume.

Birodonoaji Junmai Ginjo

Full of bright, exotic pineapple and nectarine notes leading to a hint of umami and a fresh, crisp finish. 57% Rice Polishing Ratio.

Rice Type: Yumesansui

Kinunoaji Junmai Daiginjo

Lovely creamy texture; refined and long, intense finish with white peach and flowers alongside a hint of umami and grilled nuts. Very elegant and complex. 47% Rice Polishing Ratio.

Rice Type: Yumesansui

Lumière

Lumière is one of the leading wineries of Japan. Japan may be best known for its sake rice wines, but grape growing is long-established and Lumière have a proud history of production stretching back to the late 1800s. Based in Yamanishi, Japan's prime vineyard area, they produce fine wines from Koshu, Japan's indigenous pink grape that's known for its delicate white wines. They also use some international grape varieties. The winery spares no effort in producing wines of the highest quality, with wines winning international awards consecutively over the last 25 years.

Shirakaga Umeshu

A unique wine made from late harvest Semillon that has been infused with plum, lending resulting in a luscious honeyed, floral dessert wine full of quince and papaya notes.

Prestige Class Orange

A skin-contact barrel-aged Koshu from one of Japan's oldest wineries. This superb wine has notes of dried stonefruit and citrus with the merest hint of tannic grip.

AKASHI-TAI



INTRODUCTION

Since 1856, the Yonezawa family has brewed their Sake in the picturesque seaside town of Akashi-city in the Hyogo prefecture. Akashi-city is famous for its exceptional sea bream (Tai) and its dedication to producing the finest sake. Akashi Tai is the best expression of everything we believe in a true artisanal sake. Handmade in small batches by our Toji (Sake Master), Kimio Yonezawa and his close team of trusted craftsmen. A classic and traditional style premium Sake, using only the highest quality, locally sourced rice and natural spring water. The Akashi Sake Brewery uses traditional brewing methods to create sake that embodies the essence of Japanese craftsmanship.

PRODUCTS

Akashi-Tai Junmai Ginjo Sparkling Sake (7%)

Akashi-Tai Ginjo Yuzushu Liqueur (10%)

Akashi-Tai Shiraume Ginjo Umeshu Liqueur (14%)

Akashi-Tai Junmai Daiginjo Genshu Yamadanishiki Sake (16%)

Akashi-Tai Daiginjo Genshu Yamadanishiki Sake (17%)

Akashi-Tai Junmai Tokubetsu Yamadanishiki Sake (15%)

Akashi-Tai Honjozo Tokubetsu Gohyakumangoku Sake (15%)

Akashi-Tai Honjozo Genshu Tokubetsu Gohyak Sake (19%)

Akashi-Tai Honzozo Kuro (15%)

Kagatobi Gokkan Junmai Sake Cup 15%

Kagatobi Nigori Junmai Sake 16%

Kazeyo Mizuyo Hitoyo Junmai 9%

Kuroobi Do-do Yamahai Junmai 15%



135 East Gin (42%)

Hatozaki Finest Blended Whisky (40%)

Hatozaki Pure Malt Whisky (46%)

Hatozaki 12 Year Old Umeshu Cask Whisky (46%)

Hatozaki Triple Cask Reserve Whisky (46%)

DAIMON

SILVER SPONSOR



INTRODUCTION

“The secret ingredient: flowing mountain water”

Daimon Brewery was established in 1826 in the ancestral hunting grounds of the Japanese Imperial Family – the Ikoma mountain range.

For almost 200 years they have been continually brewing this special sake of the Kansai region. Nestled between Osaka, Kyoto and Nara, the Daimon Brewery is one of the few remaining breweries in Japan still producing sake with flowing mountain water.

Over the centuries, Daimon Brewery has developed a strong focus on small batch, hand-crafted production.

They utilize the “Ginjo” method for all of their production, even for the non-ginjo graded sake, by brewing their sake at low temperatures with extended fermentation periods.

In addition, their focus on small batch production means that all of the rice preparation is made in small batches; washing, soaking and steaming, ensuring each step taken is with the greatest attention to detail.

Daimon Brewery is a kamigata umami producer, which means their sake is strong in umami and pairs well with food.

PRODUCTS

Daimon Series

A modern taste profile, with an umami focus, made to pair with all kinds of cuisines

1. Daimon 35 - Junmai Daiginjo 大門 35 純米大吟醸

The brewery combined 200 years of sake making experience and rice milling technology to create this low milling rate premium sake. This sake has won multiple gold awards, including the 2021 International Wine Challenge GOLD Award. This sake is served at Michelin Starred restaurants and featured in the G20 Summit in Osaka in 2019 for the world leaders and dignitaries. A very refined sake that signifies the elegance of the Kansai region.

2. Daimon 45 - Junmai Daiginjo 大門 45 純米大吟醸

This award-winning sake, specially made with white koji, has an exceptional balance between acidity, umami and dryness. This rich junmai daiginjo with a strong umami is an excellent example of a “food pairing” sake (i.e. a sake which is made to be enjoyed with a wide variety of ingredients and/or cooking methods).

3. Daimon 55 - Junmai Ginjo 大門 55 純米吟醸

With a higher milling rate, this sake is flavorful and bolder relative to others in the Daimon series. However, it stays true to the premium quality of this series with its mild bouquet and refreshing finish. Smooth with a light Kansai Umami note – very complementary food.

Rikyubai Series

Traditional tasting sake flavours

1. Shizuka - Junmai Ginjo 利休梅 静香 純米吟醸

Shizuka Junmai Ginjo is a "Gentle Giant", a traditional favourite that represents the subtleties of the Kansai region – subtle sweetness and clarity. It won the overall Grand Champion of the Hong Kong Tasting Trendies Sake Awards Competition (TTSA) 2020!

2. Seizan Ryokusui - Tokubetsu Junmai 利休梅 青山緑水 特別純米

Description: A refreshing crisp sake with a touch of nihonbare rice. A very traditional sake for the local region. A fine example of a Katano Sake style to be enjoyed with street foods or on its own. This sake can be drunk chilled or warm.

3. Iwafune - Tokubetsu Honjozo 利休梅 磐船 特別本醸造

Sharp, clear and smooth. A very special honjozo that represents the true history of the Brewery. Easy to drink and is used by many Izakaya's as their house sake.

DASSAI



DASSAI

INTRODUCTION

A sake to brighten your life, not to drive sales or to get you drunk.

Here at Asahi Shuzo, we strive to create the highest quality sake for our customers to simply enjoy its taste and flavors, it isn't intended to be a product of mass consumption. Dassai is meant to be a way to a pleasant lifestyle. At the same time, we do not want Dassai to be a sake so special, so rare that nobody could enjoy it: Dassai should be available for anyone to enjoy.

PRODUCTS

Dassai 23

To craft the ultimate Junmai-Daiginjo sake, we polished down Yamada-Nishiki rice to 23%. Delivering delicate floral aromas with a palate reminiscent of honey and an elegant lasting finish.

Dassai 39

Showing a luscious and juicy character with a nectar like sweetness on the palate, followed by a long bright finale.

Dassai 45 Sparkling

Naturally fermented in bottle, resulting in a pleasant fruitiness and refreshing finish, this sake flavor and aroma are both smooth and fragrant.

This uniquely lighter nigori style is reflective of the premium elegance of Dassai Junmai Daiginjo.



DREAMSAKE

DREAMSAKE®

INTRODUCTION

DREAMSAKE was founded on the belief that one of the world's oldest and purest drinks deserves a modern stage. Co-founded by Matt Brunault, Adam Levene, and Hector Butler, and produced in Hyōgo, Japan.

DREAMSAKE is designed to pair with Japanese food, embodying elegance, versatility, and timeless craftsmanship: a bold new dream for an ancient drink.

PRODUCTS

DREAMSAKE® Daiginjo No. 1 – delicate notes of honeydew melon and pear.
Event retail price: £25 / 750ml bottle`

ESSENCE 5 BY CHARTIER



Essence5
by CHARTIER

INTRODUCTION

After revolutionizing the sake world with Tanaka 1789 X Chartier, François Chartier — world-renowned creator of harmonies and master blender — introduces Essence5, an innovative project uniting aromatic science and his new art of sake blending crafted for wine lovers. Drawing on 40 years of expertise, he creates unique sake blends while unveiling hidden gems from Japan's finest microbreweries. Essence5 embodies the meeting point between Japanese tradition and contemporary aromatic creativity.

Its latest creation, ZASSHU 雑種 — an electrifying and unprecedented blend — was crafted with his friend Michael League, leader of the Grammy Award-winning music collective Snarky Puppy.

Find more on Instagram: @essence5_sake

PRODUCTS

Zasshu

An electrifying sake blend unlike anything in the codified world of Japanese sake. Inspired by Essence 5 art of sake blending, François Chartier and Michael League (leader of Grammy-winning music collective Snarky Puppy) unite young junmai daiginjo and junmai ginjo with a touch of young ginjo and aged ginjo jukusei — echoing the art of wine blending — to bring depth, length, and harmony.

A cultural and temporal hybrid where youth and maturity meet to create a kaleidoscope of flavours — a signature, a sound, a soul.

Discounted event price: £46.80

ESSENCE 5 BY CHARTIER - CONT'D

Essence 5 by Chartier // Nagayama Shuzo, Yamaguchi, Japan

Sake Blend Charme "Essence 5 by Chartier"

This sake is made by blending three distinctive sakes:

- Junmai Daiginjo (2022): Voluptuous, floral, and bursting with fruit.
- Daiginjo (2022): Fresh and vibrant, offering remarkable longevity.
- Jukuseishu (1999): Aged for four years, with a small percentage added to bring complexity and nutty depth.

The result is a harmonious and complex sake crafted for wine lovers. This bottle could stay open for up to 2 months and has the potential to age in cellar until 2035.

Discounted event price: £52.80

Essence 5 by Chartier // Nagayama Shuzo, Yamaguchi, Japan

Sake Drunk Monkey "Essence 5 by Chartier", Junmai Daiginjo

This award-winning 100% Yamada Nishiki Junmai Daiginjo handcrafted sake, designed with wine lovers in mind, couldn't be tastier. It's dense and enveloping, with obvious charm, brightness and freshness from its vibrant natural acidity, not unlike the texture of great white wines.

Discounted event price: £43.20

Essence 5 by Chartier // Nagayama Shuzo, Yamaguchi, Japan

Sake Yamazaru Jukusei Aged Sake "Essence 5 by Chartier"

This 6-year-old Yamadanishiki sake has an aromatic profile reminiscent of the best amontillado sherries from Spain and tawny-style ports from Portugal. Yet what makes it stand out is its dry character, smooth, velvety texture, and umami richness typical of exceptional aged Japanese sakes.

Discounted event price: £47.10



IICHIKO

(REPRESENTED BY SPECIALTY BRANDS)

i i c h i k o
SHOCHU
JAPAN

INTRODUCTION

iichiko is Japan's leading barley shochu brand, produced by Sanwa Shurui in Oita Prefecture. Since its launch in 1979, iichiko has become a household name, celebrated for its clean flavour and approachable style, playing a key role in popularising mugi (barley) shochu across Japan.

The range emphasises purity, craftsmanship, and accessibility, using high-quality ingredients, traditional Honkaku distillation methods, and soft volcanic spring water. With its reputation for quality, iichiko has grown beyond Japan to become a global ambassador for shochu, appealing to both traditional drinkers and modern bartenders.

PRODUCTS

iichiko Saiten

iichiko Saiten, meaning to make a mark, is a Japanese Honkaku shochu, the most strictly regulated style of shochu, made from 100% barley and created specifically for cocktails. It is distilled at the family-run Sanwa Shurui distillery on the southern Japanese island of Kyushu, the birthplace of the spirit and home to the 500-year distilling tradition.

Event Retail Price - £37.50

iichiko Shinwa

iichiko Shinwa is a Japanese Honkaku shochu, the most strictly regulated style of shochu, made from 100% barley. The name Shinwa means 'harmonious heart' and was developed to create a specific flavour profile in collaboration with globally renowned Japanese bartenders. Distilled at the family-run Sanwa Shurui distillery on the southern island of Kyushu, the birthplace of this spirit and home to the 500-year distilling tradition, iichiko Shinwa embodies both tradition and innovation.

Event Retail Price: £37.50

iichiko Silhouette

iichiko Silhouette is a traditional Japanese Honkaku shochu, the most strictly regulated style of traditional shochu. Made from 100% barley, it is recognised as the best-selling barley shochu in Japan. It is distilled at the family-run Sanwa Shurui distillery on the southern Japanese island of Kyushu, the birthplace of this unique spirit and home to the 500-year distilling tradition.

Event Retail Price: £22.00

INTERNATIONAL SPIRITS CHALLENGE



INTRODUCTION

The International Spirits Challenge (ISC) is the world's longest-running dedicated spirits competition, built on over 30 years of trust, respect, and expertise. Defined by its rigorous, independent judging process, the ISC upholds the highest standards in spirits and packaging design. With thousands of entries from 70+ countries each year, it stands as a global celebration of quality and craftsmanship. Recognised by leading producers as the ultimate benchmark for excellence, an ISC award is a prestigious mark of achievement earned through a meticulous blind-tasting process by expert judges.

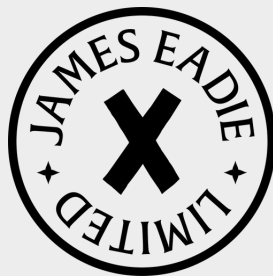
For more information, please scan this QR code:



PRODUCTS

Visit the table to sample the ISC 2025 shochu winners on offer.

JAMES EADIE LIMITED



INTRODUCTION

James Eadie Ltd is a multi-award winning independent bottler and blender of Scotch whisky. Originally founded in 1854, the company was renowned for producing high quality whiskies for over 100 years. After lying dormant for 70 years, Rupert Patrick revived his great-great-grandfather's whisky, Trade Mark 'X', which recently won Best Blended Scotch at the Tokyo Wine & Spirits Competition. As well as Trade Mark 'X', James Eadie are well-renowned as independent bottlers of high-quality single malts, and have also published two books on historical whisky in conjunction with the British Library.

PRODUCTS

Whiskies:

James Eadie's Trade Mark 'X' - 45.6% vol.

James Eadie's Trade Mark 'X' 100 Proof - 57.1% vol.

James Eadie's Highland 11 Year Old Single Malt - Malaga Cask Finish - 48.3% vol.

James Eadie's Speyside 10 Year Old Single Malt - Oloroso Sherry Cask Finish - 48.3% vol.

KANPAI



INTRODUCTION

The pioneers of British sake, founded in 2016, KANPAI is the UK's first sake brewery. We craft award-winning modern British sake, using traditional Japanese ingredients and techniques. We take a zero-compromise approach to our ingredient sourcing and a patient approach to our low-temperature extended brewing methods.

KANPAI is experimental at heart and ongoing exploration forms a huge part of our motivation to brew sake – we launch one-off limited edition and seasonal styles, alongside our core range sakes. Our sake is crafted by us, for you; using the very best ingredients, custom equipment and love.

All KANPAI sake is made from start to finish on site in our London Bridge brewery. We even hand fill and label every bottle ourselves to ensure the highest quality.

PRODUCTS

WHITE KOJI - Sparkling "Traditional Method"

A bright, fresh and elegant white koji sparkling sake. With notes of citrus zest, tropical fruits and brioche.

This sparkling sake was made following the traditional method – undergoing secondary fermentation in bottle, to produce a fine natural mousse. Brewed using white koji to produce bright acidity, and fermented at low temperature with Japanese shochu yeast; followed by Champagne yeast for secondary fermentation for natural carbonation.

Dry (+3 SMV)

Akebono rice (Okayama, Japan) – 60% polishing rate

Japanese shochu yeast + Champagne Yeast

11.5% ABV

Retail price £45 / BSA Grand Tasting price £38

TORI - Junmai Daiginjo

Once a year, single tank, ultra-premium – fewer than 500 bottles made! A soft, aromatic, well-balanced junmai daiginjo sake. Notes of ripe tropical fruits and freshly cut herbs.

TORI is an elegant, inviting, modern interpretation within the infamous junmai daiginjo categorisation. A modern classic – enjoy at 10C with seafood, as an aperitif or during special occasions.

Medium/Sweet (-5 SMV)

Yamada Nishiki rice (Hyogo, Japan) – polishing 45%

MEIRI Japanese sake yeast

14.5% ABV

Retail price £60 / BSA Grand Tasting price £50

HIRO - Tokubetsu Honjozo

A bold, powerful, dry tokubetsu honjozo genshu sake. Notes of malted cereal, ripe cantaloupe, liquorice and warming spices.

HIRO is an undiluted genshu sake, which has pronounced and elevated alcohol character. A big, proud, unapologetic take on a traditional Japanese sake categorisation. Brewed slowly at low temperature, producing depth and complexity. Elevated umami makes this a true food-friendly style, that is versatile at a range of temperatures.

Enjoy with an ice cube or chill to 10C with seafood; or heat to 50C with a Sunday roast, smoked meat/tofu, and aged cheese.

Dry/Bold (+11 SMV)

Yamada Nishiki rice (Hyogo, Japan) - polishing 60%

#901 Japanese sake yeast

19.0% ABV

Retail price £38 / BSA Grand Tasting price £32

4) KIJOSHU (Prototype Preview)

-XX SMV

Gohyakumangoku rice (Toyama, Japan) - 70% polishing rate

Yamada Nishiki rice (Hyogo, Japan) - polishing 45%

Yeast Blend

XX.X% ABV

Not for sale / Special opportunity to taste

KAY SAKE



INTRODUCTION

KAY Sake is a premium Junmai Daiginjo, crafted in Japan and introduced to the market with the aim of redefining modern sake culture. The brand blends traditional Japanese craftsmanship with a contemporary aesthetic, appealing to both experienced sake drinkers and those new to the category.

Positioned at the high end of the market, KAY is distributed in the UK through Nightcap brands. Its smooth, aromatic profile pairs effortlessly with both Eastern and Western cuisine.

Guided by the ethos "Tradition refined, not restrained," KAY seeks to honour Japan's heritage while reimagining how and where sake is enjoyed, notably by introducing sake to the aperitivo occasion, positioning it as a sophisticated, refreshing alternative to wine or spirits.

PRODUCTS

KAY Sake Junmai Daiginjo

Niigata, Japan

LIONROCK & PARTNERS

SILVER SPONSOR



LION ROCK
IMPORT

INTRODUCTION

Let's Grow the Sake Market Together

At Lion Rock Import Limited, we're an independent UK-based sake importer dedicated to bringing the finest Japanese sakes directly to your restaurant or retail store. We carefully select premium sakes from artisan producers across Japan, ensuring your customers experience authentic, high-quality flavors.

Partner with us to expand your sake offerings and boost your sales with our expert support and curated selection. Together, we can cultivate a thriving sake market that delights your customers and drives your business growth.

PRODUCTS

Miura Shuzo 三浦酒造

Houhai Tokubetsu Junmai 豊盃 特別純米

Houhai Junmai Ginjo Houhai-mai 豊盃 純米吟醸 豊盃米

Houhai Junmai Daiginjo Midori Nanakonuri Moyou

豊盃 純米大吟醸 緑なご塗模様

Hikami Shuzo 簸上酒造

Nanakamba Junmai 七冠馬 純米

Nanankanba Junmai Ginjo Ichiban Ninki 七冠馬 純米吟醸 一番人気

Nanankanba Junmai Daiginjo 七冠馬 純米大吟醸

Kuge Honten 久家本店

Fruit Family Yuzu 久家本店 柚子酒

Fruit Family Peach 久家本店 もも酒



Lagoon Brewery (Niigata)

Lagoon HOP SAKE "Hoppe"

Lagoon SAKE Margherita

Lagoon Koshitanrei Junmai Daiginjo 越淡麗 純米大吟釀

Kidoizumi Shuzo 木戸泉酒造

AFS Stratae Kijoshu

Afruge No.2 2018

Matsui Shuzo 松井酒造

Kagura Junmai Unfiltered Genshu Ruri

神蔵 純米 無濾過・無加水・生酒（ルリ）

MAI

SILVER SPONSOR

The mai logo is a lowercase 'mai' in a bold, sans-serif font, centered within a light orange circle.

INTRODUCTION

Welcome to Mai, your go-to destination for Japanese sake.

Discover our sake, stories, and community.

www.maisake.com

@drinkmaisake

PRODUCTS

Mahoroba Junmai

Enjoy the fruity notes of apples and muscat melon, combined with citrus and yoghurt flavours reminiscent of Yakult. While flavourful on the palate, a clean and crisp finish follows, preparing you for the next sip. Tastes like...fuji apples and yakult, with a clean finish.

Discounted event price: £28.80

Kanadel Kimoto Nama

This unpasteurised sake is made at Obata Brewery's 'Gakkogura': a sustainable sake brewing experience open to visitors around the world. The 'nama' or unpasteurised status brings an elevated vibrancy and juiciness to this moreish brew. Tastes like...almond milk, vanilla pudding, and green apples.

Discounted event price: £31.00

RIHACHI Junmai Ginjo 1801

Award-Winning Sake - Gold Medal, International Wine Challenge 2025

A bright and zesty sake with notes of Muscat grape and citrus fruit, complemented by a refreshing tingling acidity. The harmony of sweetness, acidity, and delicate rice umami makes for a beautifully refined sip. Tastes like...citrus, Muscat grapes, with a zesty finish.

Discounted event price: £47.90

RAEBURN FINE WINES

Raeburn Fine Wines

Shippers & Wholesalers of Fine Wines



INTRODUCTION

Raeburn Fine Wines import and distribute mid-to-top end artisan wines from France, Italy, little beyond. Our approach to sake follows suit: we crave character, value vertical integration and organics. Working with Yoigokochi, we select Junmai-focused breweries at the heart of Japan's own sake renaissance. You can confidently expect to find a very wide variety of qualities, suited to all manner of dishes and cuisines, like in the contents of a good wine cellar.

PRODUCTS

TERADA HONKE, Daigo no Shizuku - 'sennen-no-sake'

ABV: varies

Rice Polishing Ratio: 92%

Rice: Organic rice

Yeast: Ambient Yeast

TERADA HONKE, Katori 90 - 'liquid rice'

ABV: 15%

Rice Polishing Ratio: 90%

Rice: Organic rice

TERADA HONKE, Katori 90 nama - 'liquid rice'

ABV: 19-21%

Rice Polishing Ratio: 90%

Rice: Organic rice

SENKIN, Kame-no-o Daiginjo

ABV: 15%

Rice Polishing ratio: 50%

AKISHIKA SHUZO, Yama nama 'mountain label'

ABV: 17%

Rice Polishing Ratio: 70%

Rice: Organic estate rice

KIREI SHUZO, Hachi-Ku (means '89')

ABV: 17%

Rice Polishing Ratio: 70%

Koji Ratio: 89%

MII NO KOTOBUKI, Mii no Umeshu – made from ume and base sake that was polished down to 65% and aged for 25 years

ABV: 10%

MANZEN Sweet Potato Shochu

ABV: 25%

Distillation: Single distillation from Wooden Pot Still

Maturation: Ceramic aged

INTRODUCTION

We at Sake Collective import sake as well as all kinds of other Japanese drinks from lesser known breweries and distilleries straight from Japan. While we no longer have a physical store, our entire range is available on our website, delivered UK-wide. We also host events ranging from corporate to pop-up bars and tastings, and everything in between.

PRODUCTS

Aumont Tatsu Junmai Daiginjo (2024)

Aumont Shuzo, Niigata

Junmai Daiginjo, 15% ABV, 50% RPR, Koshitanrei Rice

£75.65

Shizenshu Nigori

Niida Honke, Fukushima

Kimoto Junmai Nigori, 16% ABV, 85% RPR, Toyonishiki Rice

£37.90

Yamagata Masamune Umeshu

Mitobe Shuzo, Yamagata

Sake base Umeshu, 10% ABV

£43.50

IMUGE

Kumeshima no Kumesen, Okinawa

Image, 25% ABV, Okinawan Sweet Potato, Brown Sugar

£47.90

SAKE DE BORDEAUX



INTRODUCTION

Bordeaux, long known as the wine capital, has become a true city of fermentation, now home to a thriving craft beer scene.

Brewing sake here is seen as a natural next step in this evolving culture.

While wine relies on fruit, both beer and sake use grains, allowing flexibility and mobility in production.

Using local French rice, water, and yeast, the brewers bring Japanese sake traditions to Bordeaux, aiming to enrich the region's diverse fermentation landscape and share the depth of sake with the world.

PRODUCTS

HERITAGE

Crafted with organic MANOBI rice from Camargue, white wine yeast, and pristine local water, Heritage captures the elegance and complexity of traditional Japanese sake. This sake is dry yet rich, with subtle aromas of banana and pineapple, offering a refined balance that pairs beautifully with seafood, white meats, and vegetable dishes.



PRESTIGE

Prestige is brewed using the same organic MANOBI rice and local water, but with a character inspired by Bordeaux white wine. Slightly off-dry with lively acidity and a delicate grape-like note, it's a versatile sake perfect for pairing with seafood or enjoying on its own as a refreshing aperitif.

SAKE DE BORDEAUX - CONT'D

SAKE PÉTILLANT

Our sparkling sake, Sake Pétillant, is bottle-fermented using the traditional méthode . Made from Camargue rice and local water, it offers a touch of sweetness, crisp acidity, and fine bubbles — a celebratory drink ideal for any occasion, and a delightful alternative to Champagne.

SHOGUN SAKES

SILVER SPONSOR

Shogun Sakes

INTRODUCTION

Shogun Sakes is a London-based craft sake brewery pioneering the rise of English sake. Brewed locally in Peckham, our range of sake-based drinks welcome first-time drinkers into the world of sake. Our mission is to make sake a familiar presence on every UK high street, combining deep respect for the craft of sake-making with British creativity to define the identity of English sake. By demystifying the drink and bringing it into mainstream culture, our aim is to make sake a staple for every social occasion.

PRODUCTS

Pure English Sake Junmai

Locally brewed, rich textured Junmai using Californian grown Yamada Nishiki rice with a 70% polish. With flavours of cream, stewed pear, green apple skin and light praline.

Event Retail Price: £29.95 (700ml), £9.00 (200ml)

Pure English Sake Nigori

First release of our new Nigori using Californian grown Yamada Nishiki rice with a 70% polish. Full bodied and coarsely filtered.

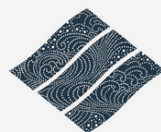
Not for sale. Sampling only.

RTD Sake Spritzes

Canned sake spritzes available in Bitter Orange, Bitter Lemon and Peach Iced Tea flavours, offering a diverse range of tastes from bitter and sweet to subtle and floral that enable the sake to shine. 5.5% ABV.

Event Retail Price: £5.50 (250ml)

SHIMIZU SEIZABURO SHOTEN



Shimizu
Seizaburo
Shoten

INTRODUCTION

Founded in 1869, Shimizu Seizaburo Shoten brews internationally acclaimed sakes under the label Zaku. Located close to the Ise Grand Shrine in Mie Prefecture, where sake has been long intertwined with Shinto ritual, we believe it is our duty to uphold the long-held legacy of sake brewing in Suzuka. Accordingly, we emphasise traditional sake-making processes: work done by hand, and in small batches. Nevertheless, the range of Zaku sakes has a more modern character: each possessing an individual charm, our sakes are united by their mellow flavour, balanced by a crisp finish, and a refined sense of clarity.

PRODUCTS

Zaku Miyabi no Tomo Nakadori (Junmai Daiginjo)

Only the most balanced, middle section (nakadori) is used for this, our signature junmai daiginjo. The nose is full, fruity and rich, with notes of pear, pineapple, and roses. On the palate, its delicate, clear, and elegant taste melds with the aroma, yielding a deeply satisfying drinking experience.

Event retail price: £46.90

Zaku Impression N (Junmai Daiginjo)

Our 'Impression' Series was born out of a painstaking process of trial and error, to try and find a way to make a pasteurised sake which reproduces the characteristic aromas and flavours of a freshly pressed unpasteurised sake (namazake). Bottled straight after fermentation is complete, a touch of pétillance is captured. Zaku Impression N is made from the same base sake as Zaku Miyabi no Tomo Nakadori.

Event retail price: £46.90

Zaku Youzan Ittekisui (Daiginjo)

The name of our premium series sake — ittekisui — comes from the Buddhist teaching that even in just a single drop of water, the immense life-giving value of water remains unchanged.

The rice is polished away so that only 40% of the grain remains and is then brewed slowly at a low temperature. The character for sunshine is used in this daiginjo sake's name, alluding to its soft taste, like being bathed in gentle sunlight.

Notes of white peach, nashi pear, yuzu, and blossom.

Event retail price: £58.90

Zaku Kaizan Ittekisui (Junmai Daiginjo)

Zaku Kaizan Ittekisui is the sibling to Zaku Youzan Ittekisui, in our premium sake series. This junmai daiginjo sake's name contains the character for the long-revered Japanese pagoda tree, alluding to the noble and elegant taste this sake possesses.

Notes of apricot, grapefruit, custard buns, fresh mint, and anise.

Event retail price: £58.90

Zaku Ise Nishiki étude (Junmai Daiginjo)

A strictly limited release sake, made using a recently revived rice variety, native to Mie prefecture: Ise Nishiki. Through working with local farmers for the past few years, we have been able to grow enough Ise Nishiki now for this first batch of sake, yielding just a few hundred bottles.

Not available for general purchase in the on- or off- trade in Europe, we expect the BSA Grand Tasting will be the last chance to taste this special Junmai Daiginjo.

In keeping with Zaku's house style, it has a bright aromatic profile with notes of muscat grape and steamed rice; on the palate, Ise Nishiki lends a richer, deeper umami and a drier finish, as compared to other Zaku sakes made with Yamada Nishiki.

Event retail price: £50.90

TAKARA



INTRODUCTION

In 1842, Takara began crafting sake and shochu in the Fushimi district of Kyoto. Our sake brand, Sho Chiku Bai, has been available since 1920. Currently, we operate two main sake breweries in Japan: one in Kyoto and the other in Kobe. Takara's premier brewery, Shirakabegura, has been producing sake in the Nada district of Kobe since 1954. We aim to showcase the true beauty of authentic sake, allowing it to be enjoyed with a wide variety of cuisines without overpowering their flavours.

PRODUCTS

Mio Sparkling Takara Brewery, Hyogo Prefecture

Style: Sparkling

Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry. This elegant sweet and mellow sparkling sake with light alcohol can be perfect for new generations.

Sora Can

Takara Brewery, Kyoto pref

Style: Junmai

Very casual Junmai sake with welcoming Umami / nutty nose of chestnuts. Smooth and rounded texture followed by earthy and spicy finish. Relatively dry sake to pair with wide range of cuisine.

Takara Peach Liqueur

Takara Brewery, Kyoto pref

Style: Liqueur

Juicy peach on the nose. Beautiful balance of rich sweetness and full peachy aroma. Enjoy neat, with soda water or with Mio sparkling to make a Japanese Bellini.

TANKYU DISTILLERY



丹丘蒸留所
TANKYU DISTILLERY

INTRODUCTION

Tankyu Distillery: A Haven for Thoughtful Spirits

We are a premium craft distillery devoted to creating exceptional spirits inspired by the places and cultures. By using botanicals native to each location, we craft spirits that form a genuine connection between place and palate.

Our flagship creation, Perfume Trees Gin, is a tribute to our beloved Hong Kong - a city known for its vibrancy, beauty, and rich cultural tapestry. This gin was born from the desire to capture Hong Kong's spirit in a bottle, blending locally inspired botanicals with classic gin elements.

PRODUCTS

Perfume Trees Gin

This breath-taking expression is inspired by the nature of Hong Kong and the botanicals used to create the gin are from Hong Kong's heritage. The result is a wonderfully balanced and elegant tipple. Enjoy this highly-awarded gin with some tonic water and a slice of orange to garnish. Expect aromas of white champaca blossom and sandalwood on the warming and herbal nose. The palate brings more herbal notes alongside juniper and orange zest before leading into a finish full of green tea and Chinese angelica.

Nose - Gently perfumed with white champaca blossom and woody sandalwood, underpinned by warming herbal tones.

Palate - Bright and herbaceous, with classic juniper at the core, lifted by citrusy flashes of orange zest.

Finish - Soft and lingering, with a green tea freshness and earthy Chinese angelica.

Event Retail Price: £52.99

Pale Ink - the world's first sugar-free coffee liqueur

In traditional Chinese painting, Pale Ink, or “Dan Mak”, is a particular aesthetic to use diluted ink. In solitude one finds tranquillity, a message of Zen virtues.

Pale Ink uses Natvia – a zero-calorie natural sweetener extract – as a substitute for sugar. Pale Ink has 20% less calories than vodka. The beans are from Ethiopia and roasted in Hong Kong. Using a double, cold brew method.

Tasting Notes: Floral and fruity tasting notes from the Ethiopia coffee beans, with White Champaca and Indian Sandalwood coming through from the Perfume Trees Gin spirit base. The aftertaste of the liqueur is of the rich coffee notes.

Classification: Coffee Spirit

ABV: 25%

Size: 50cl

Region: Asia

Production: Hong Kong

Event Retail Price: £37



TAZAKI
FOODS

GOLD SPONSOR

TAZAKI

INTRODUCTION

The leading importer, developer, and distributor of Japanese food and drinks in the UK and Europe. Tazaki Foods is trusted by leading restaurants, retailers, and manufacturers to deliver the finest quality products. We don't only supply food; we supply healthy lifestyle.

PRODUCTS

Urakasumi Junmai Ginjo #12

Saura Brewery, Miyagi Prefecture

Style: Junmai Ginjo

Refreshing and clean with notes of green apple and lychee. Mid-body with elegant Umami followed by floral lingering finish.

Neko Sake Junmai

K company, Hokkaido Prefecture

Style: Junmai

Sweet yet ultra fresh, light body Junmai sake.

Neko sake premium Futsushu

K company, Hokkaido Prefecture

Style: Futsushu

Semi dry, lightest & extremely easy to drink. Neko sake's signature.

Coedo beer Shiro

Coedo brewery, Saitama Prefecture

Style: Hefe Weizen

This unfiltered wheat beer features a bright, smooth, cloudy appearance that is characteristic of the style. The sweet aroma, created by the wheat malt and specially selected yeast, evokes fruity notes, while the smooth mouthfeel and refreshing yet full-bodied finish offer a delightful drinking experience.

TENGU SAKE



TENGU SAKE 天狗

INTRODUCTION

Tengu Sake specialises in bringing premium quality Japanese sake and spirits to the UK market. With well over 20,000 sake available in Japan the choice can be daunting; fortunately, Tengu Sake has done the hard work and selected the very best. Representing ten esteemed, award-winning Japanese Kura (breweries) we pride ourselves on delivering a delicious and authentic taste of Japan to the UK. Awarded 'Company of Year 2015' by Food and Drink Matters, and winner of IWC Sake Merchant of the Year 2016-2019, 2022, 2024 & 2025 you can find our sake in many prestigious restaurants and bars throughout the country and also online at the UK's first dedicated sake shop: www.tengusake.com.

Tengu Sake is offering 20% off its usual retail prices online (excluding existing on sale items) for all BSA Grand Tasting attendees, just use coupon code **BSAXMAS25** at checkout on our website! Offer valid until the end of the year.

PRODUCTS

Gozenshu "Evolution" Junmai Bodaimoto Namazake

Gozenshu 1859: Gozenshu's exploration & experimentation with Omachi, the heirloom rice strain for many sake-brewing rice like Yamada Nishiki and Gohyakumangoku. Energetic and expressive with flavours of juicy kumquat and stewed pineapple, followed by lactic and nutty character on the palate.
Event retail price: £30.00 → £24.00

Kenbishi Kuromatsu "Black Pine" Futsu-shu (180ml)

A blend of 1-5 years old aged sakes made from Toku A Yamada Nishiki and Aiyama. Complex aromas & flavours of steamed rice, nut, mushroom, soy & cooked apple. An absolute workhorse of a sake with fabulous food-pairing abilities. Best when warm.

Event retail price: ~~£8.00~~ → £6.40

Yauemon "Silent Forest" Junmai Ginjo

Made with local Fukushima-exclusive Yume no Kaori from their own rice farms. Excellent food pairing sake, medium-bodied with aromas reminiscent of honey, cooked fruits, and berry yoghurt. A sake that would evolve in your glass over time.

Event retail price: ~~£30.00~~ → £24.00

Tatenokawa SHIELD Kamen-o Junmai Daiginjo

Made with Kamen-o, an heirloom rice variety (table rice) from Yamagata, known as the "phantom rice" due to its rarity. Silky & elegant, with aromas of white peach and ripe melon, supported by notes of yogurt and bread.

Event retail price: ~~£42.00~~ → £33.60

Noguchi Naohiko Sake Institute Yamahai Gohyakumangoku (2018 Vintage) Yamahai Muroka Nama Genshu

Not the style of sake when you think of Gohyakumangoku! In the hands of Noguchi Toji, this sake is complex with layers of flavour and umami. Think of Christmas fruit cake drizzled with dark chocolate with a long, moreish finish.

Event retail price: ~~£76.50~~ → £61.20

Kodakara Dry Ginger

Fiery and rich ginger based liqueur made by blending Junmai Daiginjo sake, sake-kasu shochu and ginger juice from Kochi Prefecture.

Event retail price: ~~£26.00~~ → £20.80

UKIYO REPUBLIC

GOLD SPONSOR



INTRODUCTION

In Japanese, UKiYO (浮世) translates as 'floating world,' describing the pleasure-seeking aspect of urban life. 'Republic' derives from the Latin res publica—the state in which supreme power is held by the people—and reflects our commitment to the equality of ingredients and our respect for our producers and partners. Operating since 2017, UKiYO Republic Ltd is a recognised independent importer and UK-certified distributor of Japanese sake, working with a growing number of brewers and breweries across Japan.

PRODUCTS

Ukiyo Republic will be revealing their products on the day of the Grand Tasting.

TOKU SAKE LIMITED



INTRODUCTION

At Toku, our journey is rooted in Hokkaido's unique allure – the cold, the snow, the wildness, and the scarcity of its saké. Driven by a commitment to quality and innovation, we embarked on a journey to create a superlative saké that would cross the boundary from Eastern to Western palates. We never looked beyond Hokkaido, drawn to the distinct character and the unparalleled craft found in this northern prefecture, partnering with one of the region's oldest breweries to create our eponymous Junmai Daiginjo.

PRODUCTS

Toku Junmai Daiginjo

Brewed in Asahikawa, Japan's coldest City in Japan's coldest prefecture, Toku is a super premium Junmai Daiginjo saké polished to 35%. Using A grade Yamada Nishiki rice, Toku has a pale gold appearance and a delicate, inviting aroma. The palate is delicate and fresh with a velvety texture, featuring nuanced citrussy flavors of grapefruit, pomelo, with the freshness of green apple & pear, that transition into subtle creamy toffee and umami notes. The finish is long and well-balanced, with balanced structure and weight, constantly evolving across the palate.

Event retail price: £155

02

EXHIBITORS

NON-BEVERAGE
TABLES



ANTHONY ROSE

THE AUTHOR OF
"THE STORY OF DASSAI -
THE ART OF SAKE"



INTRODUCTION

Imagine a book with no celebrities, no heroes, no steamy intrigue—unless you count steamed rice. I know what you’re thinking. But the team at First Press Editions has helped me create something unexpectedly compelling out of rice by weaving manga, striking archival photos and modern design into the narrative.

Dassai began as just another small brewery churning out unremarkable sake in the back of Japan’s beyond at a time when sake was stuck in a rut. In 1984, everything changed. Hiroshi Sakurai took the helm and set out to prove that sake could be something refined, delicious and worthy of the world’s attention. Against all odds, the sake pioneer took his samurai sword to the entrenched status quo every step of the way in his pursuit of excellence. He transformed the company’s fortunes, elevating Dassai to become Japan’s foremost ultra-premium sake. Dassai’s rise to the top sparked a broader movement that’s still reshaping attitudes towards Japan’s traditional drink. It continues with Dassai’s bold new brewery in New York. How Hiroshi Sakurai redefined an entire tradition is revealed here in *The Story of Dassai, the Art of Sake*, along with a rice field-to-bottle guide to the making of premium sake.

Event Retail Price: £40

INTRODUCTION

“Where Japan’s Finest Fruits Meet the UK’s Finest Tables”

Founded in 2021, Avanti 4sia has rapidly become the UK’s leading ambassador of premium Japanese fruits. From placing the first-ever Japanese produce on Harrods’ shelves to serving the British Royal Family and collaborating with luxury hotels, world-renowned chefs, and global brands, we transform extraordinary fruits into unforgettable experiences.

Featured on TBS, MBS, BBC, and Bake Off: The Professionals 2025, our mission blends uncompromising quality with cultural storytelling. Every fruit carries the heritage of Japan’s master growers, delivered to the UK & EU with exceptional care, flavour, and elegance.



CLEARSPRING

Clearspring

INTRODUCTION

Clearspring - where organic, plant-based food meets authentic flavour and sustainability. Explore Clearspring's range and join them on a journey of real food integrity. Since 1993, this family business has been committed to traditional food-making methods, sustainable agriculture, and working with producers who share their values.

From Clearspring's first Japanese miso soup to a diverse range of over 300 premium products, they have remained dedicated to nourishing people and the planet. This guiding principle fuels their passion for showcasing how vibrant, delicious, and fulfilling an organic and plant-based diet can be.

PRODUCTS

Clearspring NEW Organic Oat Biscuits

Our very-first foray into sweet grab-and-go snacks is this charming trio of premium quality Organic Oat Biscuits, with a delicious and unique twist. Made using the finest organic ingredients, they deliver moreish, sweet flavours which include Japanese inspiration, whilst being refined sugar free, high in fibre and plant based. Each 40g pack contains six flavour-filled biscuits, making it a perfect sweet-treat to grab and enjoy on the go, to add to lunch boxes or to savour with a hot cup of tea or a cold beverage.

Clearspring Organic Seaveg Crispies (Crispy Seaweed Thins)

A deliciously moreish snack, roasting our organic nori for just a few seconds adds a distinct crispiness to that unique umami flavour of the sea. A light dusting of sea salt then turns this popular sea vegetable into a convenient and tasty on the go snack for your family. Equally great for garnishing your ramen bowls, with rice, or simply sprinkling over salads.

Clearspring Organic Japanese Rice Crackers

Our award-winning Organic Japanese Brown Rice Crackers are the perfect snacks for any occasion. Full of flavour and crunchiness, they offer a delicious way to enjoy wholegrain brown rice and mineral rich sesame seeds, which have been uplifted with the fulsome flavour of naturally aged organic tamari. They are also gluten free!



INTRODUCTION

Hokkaido Fine Foods Ltd specialises in importing and distributing authentic Japanese food and drink products across the United Kingdom. With a focus on quality, provenance, and regional craftsmanship, the company brings carefully selected ingredients and gourmet items directly from Japan to UK retailers, restaurants, and food professionals. By promoting genuine flavours and traditional production methods, Hokkaido Fine Foods Ltd aims to bridge cultures and support a deeper appreciation of Japan's culinary heritage within the British market.

PRODUCTS

Iburigakko (Japanese Smoked Radish)
Concentrated Green Tea Extract

IMAHIKO CERAMICS

Imahiko
CERAMICS

INTRODUCTION

Imahiko Ceramics crafts exquisite Japanese tableware and decorative porcelain vases, blending traditional artistry with modern elegance. Specializing in a variety of crystalline glazes, her creations radiate a unique and luxurious charm. Among her most sought-after pieces are her sake cups and jars, beloved by private collectors and highly regarded by restaurants and bars alike for their timeless appeal and functionality.

Contact: imahikoceramics@gmail.com

Website: <https://www.instagram.com/imahikoceramics/>

PRODUCTS

Imahiko Ceramics presents a collection of handcrafted sake cups, sake jars, vessels and octagonal small dishes, featuring unique crystalline glazes. Each piece is one of a kind, with shimmering flower patterns that catch the light beautifully as you savour your sake. These delicate works celebrate the harmony of craftsmanship, nature, and the quiet joy of Japanese tradition.

Event Retail Price:

Sake cups from £25

Sets and larger vessels up to £80

INTERNATIONAL SAKE SCHOOL - ISS



INTRODUCTION

INTERNATIONAL SAKE SCHOOL is an education and training center for professionals and enthusiasts to expand knowledge of the category, and to explore further enjoyment of their drinking-dining experiences.

INTERNATIONAL SAKE SCHOOL is fully committed to educating industry experts and enthusiasts alike, in faraway countries at the same level of understanding and enjoyment as is in its homeland of Japan. Courses include certifications in Sake and Shochu.

KICHIYA



k i c h i y a
pastries

INTRODUCTION

Founded in London Fields, East London by Cordon Bleu graduate Ayako Takei, Kichiya is an independent patisserie that creates classic pastries made with an authentic Japanese twist.

PRODUCTS

All Ice Cream (Matcha, Hojicha, Whiskey Pecan, etc.):

1 scoop £4.2

2 scoop £6.2

Strawberry Short Cake £5.8

Black Sesame Cheesecake £5.2

Souffle Cheesecake £4.2

Matcha Gateau Chocolat £5.2

Mont Blanc Dorayaki £4.6

Matcha Canele £3.2

Black sesame Canele £3.2

NORIKO NAGAOKA CERAMICS



INTRODUCTION

All the way from Osaka in Japan, to London's leafy North Finchley, Noriko creates unique hand-crafted stoneware ceramics pieces. Taking inspiration from one of the 20th century's most celebrated potters, fellow countryman Shoji Hamada, I works with the flow of the glaze and makes gravity combine with the shapes of her ceramics. Spontaneity is vital in capturing the fluid designs that occur in the glazing process, making each single piece individual, and much like a one-off. Her expanding range of ceramics range from small delicate sake cups, to sets of plates and bowls, all the way to larger vases and pots - all coloured and textured by the layered glazing effect that echoes the natural environment of land and sea in my native Japan.

In October 2019, she set up her own studio in her back garden in North London. She was working on her own collection and producing nature inspired mugs for the V&A shop.

Instagram: [@noriko_nagaoka](https://www.instagram.com/noriko_nagaoka)

Email: norikonagaoka@gmail.com

Online shop: www.etsy.com/uk/shop/NorikoNagaokaCeramic

PRODUCTS

Sake cup £22-£27 each , a pair of sake cups £40-£50.

Sake sets £110-£120.

Private pottery workshop gift voucher is available by email.

Sake cups & bowl making workshop at your venue is available by request.

ORIGAMI WONDERLAND

INTRODUCTION

Happy Origami Wonderland / Toshiko Kurata is an origami artist from Japan who lives in London. She teaches fun, relaxed and creative workshops in the art of Japanese paper folding for all ages.

Toshiko has run hundreds of her friendly and sharing workshops with community groups, arts and educational organisations and private & corporate clients over the last 10 years including The V&A, Kew Gardens, Christian Dior, University Of The Arts London, Southbank Centre and many more.

Her origami artwork "Hana no Oto" was commissioned and exhibited by The National Archives.

Toshiko is a member of The British Origami Society.

Happy Origami Wonderland can be found on Instagram @origamihappywonderland.

PRODUCTS

Toshiko will be selling her beautiful origami greeting cards, Christmas decorations as well as selections of origami paper.

Maybe you can try to make your own Christmas origami decorations?! if you are interested in making it, ask Toshiko!

Event retail price: £5 to £25

SHIMA JAPANESE SWISSROLL

shima
japanese swissroll

INTRODUCTION

Hi, my name is Shima. I'm delighted to be returning to this wonderful event once again. Since my last visit, I've continued to explore and expand my passion for baking, creating new and exciting Japanese-style swissrolls and other baked treats that I'm thrilled to share with you. My love for baking began in childhood, and turning that dream into reality continues to bring me immense joy. I look forward to delighting you with my cakes, perfectly paired with the exceptional sake selections at the event!

PRODUCTS

Swissroll

Mont Blanc Matcha Christmas Tree - delicate matcha sponge with matcha cream and azuki decorated with chocolate dipped meringue, sablé diamant chocolat chestnut cream, candied chestnuts
shaved chestnuts and chocolate star

Ingredients: dairy products, eggs, gluten, nuts, matcha, azuki, chestnuts, candied chestnuts glucose syrup, water, vanilla natural essence, sugar, icing sugar, salt, chocolate, cocoa powder

Event Retail Price - £6

SHIMA JAPANESE SWISSROLL - CONT'D

Goma Kinako – delicate black sesame rice flour sponge with kinako cream and kuromitsu gelée

Ingredients: dairy products, eggs, sesame, soy, rice flour, sugar, gelatine powder (gluten free)

Event Retail Price: £4.5

Others

Kanpai Sake Kasu & Raisin Financier – brown butter almond cake with kanpai sake lees and raisin

Ingredients: dairy products, eggs, nuts, rice flour, kanpai sake lees, raisins, sugar, salt (gluten free)

Event Retail Price – £3.8

Choux à la crème Praliné Pistache Framboise – crusty biscuit choux pastry filled with rich pistachio praline cream, mascarpone cream and raspberry purée

Ingredients: dairy products, eggs, gluten, nuts, raspberry, lemon, sugar, salt vanilla seeds&extract, thickener (tragacanth), food colouring

Event Retail Price – £6



VSF



INTRODUCTION

"VSF" stands for "Vin Sans Fin", a playful French phrase meaning "wine without end". Throughout the year, they host a wide range of tasting events, training programmes, tours and networking sessions. At its core is VSF Drinks Education, a drinks school accredited by the Wine & Spirit Education Trust (WSET). As an authorised provider of WSET Levels 1-3 courses and exams in Wines, Sake and Spirits, VSF Drinks Education is dedicated to delivering excellence in beverage education.

WAKKA UK
LTD

000
the rice factory
LONDON

INTRODUCTION

Operating as the rice factory London, is the only company in London that mills rice to order. We select high-quality Japanese rice and polish each batch only after an order is placed, ensuring exceptional freshness, aroma, and flavor. By controlling every step—from grain selection to milling and delivery—we provide customers with rice at its peak quality, just as it is enjoyed in Japan. Our service supports restaurants, retailers, and home cooks seeking authentic Japanese taste. the rice factory London delivers unmatched freshness and craftsmanship in every bag.

SPECIAL THANKS

We would like to extend our sincere gratitude to Zen Musubi, Schweppes and Albert Chau for their generosity and support for the event:



Zen Musubi: A selection of our signature onigiri, prepared with the finest ingredients to provide a taste of authentic Japanese cuisine.



Schweppes will be kindly sponsoring tonic water and soda as mixers for the shochu tables.



Albert Chau will be kindly offering competition-level quality chocolate for nibbles and sake pairing for the exhibitor tables.

Official photographer:
Manisha Madhewoo & Anthony Georgiou
Please tag BSA in your photos using:
#BSAGT2025

AVANTI ASIA

SINCE 1978
AMATHUS
DRINKS TO THE WORLD

大門
DAIMON

作
ZAKU

獺
DASSAI

TAZAKI

Sake de Bordeaux

TOKU

Hokkaido Fine Foods Ltd



noriko nagao ceramics



TENGU SAKE 天狗

TakaRa
— 宝酒造 —



Essence5
by CHARTIER



Clearspring
ORGANIC



KANPAI
LONDON CRAFT SAKE

ichiko
SHOCHU
JAPAN

Shogun Sakes



AKASHI-TAI
JAPANESE SAKE

丹丘蒸留所
TANKU DISTILLERY



VSF
WINE EDUCATION

mai



SAKE COLLECTIVE

Raeburn Fine Wines
Shippers & Wholesalers of Fine Wines



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the rice factory
LONDON

kichiya
pastries

Imahiko
CERAMICS

DREAMSAKE

LION ROCK
IMPORT

shima

CONTACT US

To find out more about the BSA,
membership information or to sign
up for a future event, please go to:



www.britishsakeassociation.org



@brit_sake_assoc

Please complete our post-
event survey for the
chance to win a **FREE**
British Sake Association
membership for 2026!

