

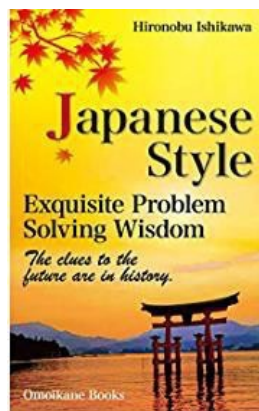


# **Introduction of Sake**

## **G-REX JapaN Co,.Ltd**



We deal in Sake, Shochu, liqueur and craft beer.  
We can also introduce you to valuable premium sake.  
Hironobu Ishikawa, our representative, was born into a family of sake retailers that has been in business for three generations. We have been associated with many sake breweries in Japan since our retail days. We would like to convey the splendor of Japanese culture through sake and Japanese foodstuffs.



【Contact us】

2437-2 Homareya Bldg 3F  
Goi, Ichihara-shi, Chiba  
290-0056 Japan

Homareya Sake Shop

E-mail: [info@g-rexjapan.co.jp](mailto:info@g-rexjapan.co.jp)

TEL: +81 436-63-3015

WEB: [www.g-rexjapan.co.jp](http://www.g-rexjapan.co.jp)

Sake Quality Appraiser

sake taster

We published a booklet introducing local sake breweries and a book on Japanese history.



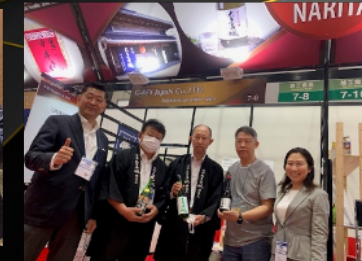
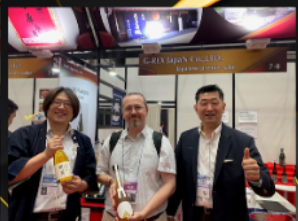
# JETRO

Japan External Trade Organization



COOLWATER CAPITAL

We are a JETRO support partner, and our main export destinations are Hong Kong, Taiwan and Singapore.





Our original products

## 888 Yatagarasu Kenzan

The name of this sake is “Junmai Daiginjo 888 Three eights”.

It means “spreading out like an open fan”.

We carefully polished the best sake rice and brewed it using traditional methods.

The gorgeous aroma that spreads the moment you take a sip, and the smooth feeling as it goes down your throat.

You can feel Japan in every sip.



Alcohol content: 14%

Rice used: Gohyakumangoku

Polishing ratio: 48%

Capacity: 720ml





# Koshitsukano shuzo





## Junmaishu Katsuo Masamune

## Azumanada Series

It goes well with fish and shellfish dishes.

It is a versatile sake that can be served cold, room temperature, or warmed. It is made in the traditional Kimoto style.

Alcohol content: 14% Rice used: Fusakogane(Chiba)

Polishing ratio: 77% Capacity: 720ml



## Junmaiginjo Azumanada Kraft

It is an easy-to-drink sake with a subtle aroma and mild taste. Drink it cold in summer or lukewarm in cold season to better enjoy its fruity and gorgeous aroma.

Alcohol content: 16.5% Rice used: Yamadanishiki

Polishing ratio: 50% Capacity: 720ml



## Actiba Kimoto Junmaidaiginjo

It goes well with fish and shellfish dishes.

It is a versatile sake that can be served cold, room temperature, or warmed. It is made in the traditional Kimoto style.

Alcohol content: 14% Rice used: Fusakogane(Chiba)

Polishing ratio: 50% Capacity: 720ml



# Azumanada jozo



# Ogakijo Series



## Junmaishu

Alcohol content: 15%  
Rice used: Akebonomno  
Polishing ratio: 70%  
Capacity: 720ml



## Junmaiginjo

Alcohol content: 15%  
Rice used: Yamadanishiki,  
Miyamanishiki  
Polishing ratio: 60%  
Capacity: 720ml



## Junmaidaiginjo

Alcohol content: 15%  
Rice used: Yamadanishiki  
Polishing ratio: 40%  
Capacity: 720ml

The rich aroma of junmai sake made in the rich nature of Chiba Prefecture goes well with vegetable dishes and tomato cheese pairings, and also enhances the flavor of white fish.



# Toyonotsuru shuzo



This sake brewery has a history of over 200 years and has been in existence for 17 generations. Here are some of the sake that could only be drunk locally.



# Liqueur Rabbit Series

Popular with women and those who are sensitive to alcohol!

Recommended as an aperitif or after-dinner drink. This special liqueur is made by a sake brewery that has won numerous awards in the sake category of international wine contests. Sake is used in the preparation.



## Ume Usagi

Alcohol content: 8%

Ingredients:

Umeshu (made in Japan),  
brewing alcohol,  
sugar/citric acid,  
plums (Wakayama Pref.),  
capacity: 500ml



A new type of low-alcohol plum wine with an emphasis on drinkability that can be enjoyed with a refreshingly light touch.



## Yuzu Usagi

Alcohol content: 8%

Ingredients:

Yuzu juice (made in Japan),  
brewer's alcohol,  
sake (made in Gifu Pref.),  
sugar  
capacity: 500ml



The refreshing aroma of yuzu makes this liqueur refreshing and invigorating to drink.



## Momo Usagi

Alcohol content: 8%

Ingredients:

Peach puree  
(made in Japan),  
brewing alcohol, sugar,  
sake (made in Gifu Pref.),  
Peach (Yamanashi Pref.)  
capacity: 500ml



A mellow and rich peach liqueur with a very sweet taste and a gorgeous peach aroma.



# Tawawasake Sarari Mikan

Mandarin orange liqueur.

It use the highest quality Arita mandarins from Wakayama Prefecture, the home of mandarins, which we procure through special channels. This sweet liqueur, with its rich juice, is like eating mandarins. It is recommended as an aperitif or digestif.



Alcohol content: 7.7%

Ingredients:

Mandarin orange juice  
(made in Japan),  
brewed alcohol,  
sugar

Capacity: 720ml





# Hirata shuzojo









# Kijoshu Kizashi

It is a special sake brewed with sake.

Sake is usually brewed in three separate batches(three-stage brewing) and water is used for all three batches.

This sake is brewed using sake instead of water in the final stage (tame-shikomi).

It is a luxurious sake brewed with "water, water and sake", not just "water, water and water".

It goes well with dishes with strong flavors, as well as with desserts.

It is wonderful served with vanilla ice cream.

Alcohol content: 16%

Rice used: Kitashizuku  
(Hokkaido)

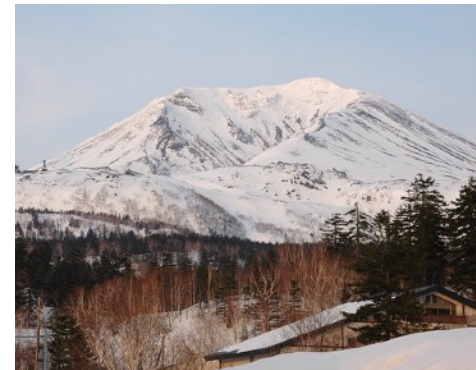
Polishing ratio: 55%

Capacity: 720ml





# Michizakura shuzo



# Amazake cocktail FER



**FER Plain**

Ingredients:  
Sake (made in Japan),  
lactic acid fermented  
sake lees,  
sugar  
Capacity: 300ml  
Alcohol: 5%



**FER Strawberry**

Ingredients:  
Sake (made in Japan),  
lactic acid fermented  
sake lees,  
strawberry juice,  
sugar  
Capacity: 300ml  
Alcohol: 5%



**FER Lemon**

Ingredients:  
Sake (made in Japan),  
lactic acid fermented  
sake lees,  
strawberry juice,  
sugar  
Capacity: 300ml  
Alcohol: 5%



**FER Peach**

Ingredients:  
Sake (made in Japan),  
lactic acid fermented  
sake lees,  
peach juice,  
sugar  
Capacity: 300ml  
Alcohol: 5%



**FER Yuzu**

Ingredients:  
Sake (made in Japan),  
lactic acid fermented  
sake lees,  
strawberry juice,  
sugar  
Capacity: 300ml  
Alcohol: 5%



FER is a new type of sake that is creamy and juicy, made from sake lees that have been [lactic fermented] and [fruit] that has been melted. It is a new taste that has never been seen before, created by three types of Japanese fermentation bacteria.

The 'natural sweetness and umami' created by koji and yeast

The 'soft and refreshing acidity' created by lactic acid bacteria

Chill it well for a refreshing taste. Warm it slightly to relax with the aroma.



# Minakata Series

## Junmaiginjo Minakata

Junmaiginjo-shu with a well-balanced combination of aromatic richness and sharpness in the aftertaste. The Minakata series has been selected as a designated brand in ANA international lounges.

With a rice polishing ratio of 50%, it could originally be a junmai daiginjo, but because it aims for a higher level, it is purposely designated as a junmaiginjo.

Winner of the Gold Award in the Premium Junmai category at the 2018 "Delicious Sake in a Wine Glass Awards".



Alcohol content: 17%  
Rice used: Yamadanishiki  
(Hyogo Prefecture)  
Polishing ratio: 50%  
Capacity: 720ml





# Daiginjo Minakata Gokusen



"Daiginjo Minakata" is the pinnacle of the Minakata series. A Ginjo-shu with the ability to be used by Michelin three-star restaurants for Japanese and French cuisine. It has won numerous competitions, including the "Best Japanese Sake in a Glass of Wine Award", as a sake that complements the food without being the sole focus of the sake. With a rice polishing ratio of 35%, it has a rich and crisp flavor. It is a delicious sake that goes well with healthy dishes such as Japanese cuisine as well as high-protein dishes such as meat dishes, making it a delicious mid-meal sake.

Alcohol content: 16%  
Rice used: Yamadanishiki  
(Hyogo Prefecture)  
Polishing ratio: 35%  
Capacity: 720ml



# Restaurants serving Daiginjo Minakata



**Traditional Japanese restaurant “Ryotei Maeda”**  
Gion, Kyoto 3 Michelin-starred kaiseki restaurant





## **“The French Laundry”**

**Michelin 3-star French restaurant in San Francisco, U.S.A.**

A restaurant where reservations are hard to come by  
and chefs from around the world are taking notice.





# Sekaiitto

Wakayama







# Niiname Junmaiginjo

Sake is made from rice. In Japanese mythology, rice was given to the emperor by his ancestor, Amaterasu Omikami. Since the time of mythology, gratitude for rice and crops has continued.

The New Sake brewed at Eikun Brewery in Shizuoka uses a type of Niigata rice that is called “Gohyakumangoku”. This sake was created from pesticide-free sake rice that was sown at the new moon and harvested at the full moon.

Alcoholic content: 16%.

Ingredients: Rice (Gohyakumangoku),  
Rice Koji (domestic)

Rice used: Japanese rice

Rice polishing ratio: 60%.

Capacity: 720ml

The most important festival at the Emperor's palace  
**“the Niinamesai”**





The world's oldest harvest festival.

It is a festival to celebrate the harvest and to pray for peace among mankind.

The name of the sake created to be dedicated to the gods is called “Niiname”.



On November 23, the day of the new harvest festival,  
we offered sake, rice, and salt at Shimogamo Shrine, a World Heritage site.  
We also had cultural dedications of tea ceremony, calligraphy, and Noh play.



## 下鴨神社

京都府京都市左京区下鴨泉川町 59

### Niiname Harvest Ceremony 新嘗祭奉納式典

- 9:00 **本殿にて新嘗祭執行** ※下鴨神社主催の祭儀です  
・玉串奉奠  
・新嘗ブランドの酒、米、塩、水を奉納
- 10:00 **橋殿にて文化奉納**  
・奏請文奏上 佐々木喜一  
・大鼓 大倉正之助  
・献茶 出口光  
・揮毫 小林芙蓉、下村博文
- 11:00 **本殿にて正式参拝**

## 奉納者



### 奏請文奏上

**佐々木喜一** 志教育プロジェクト副理事長  
成基コミュニティグループ代表兼 CEO

元・安倍内閣諮問機関 教育再生実行会議委員  
1987年29歳で志学塾成基学園の第二代理事長に就任。現在135校場、生徒数18000人。幼児教育、個別教育、国際教育、小中高受験教育、大学生支援教育、社会人・父母コーチング教育等の総合教育として発展させる。  
2015年には一般社団法人日本エデュバイト協会を設立、会長に就任。2018年8月一般社団法人教育再生実行連絡協議会を設立、代表幹事に就任。



### 大鼓

**大倉 正之助** 重要無形文化財総合指定保持者  
文化庁日本遺産大使

能楽囃子大倉流大鼓、小鼓の宗家に生まれ、父・大倉長十郎、祖父・大倉長右衛門より稽古を受け9才で初舞台。  
能楽の公演他、世界各国の首脳・VIP来日時等、首相官邸晩餐会での演奏や、政府主催の音楽祭に参加、パチンコ宮内省マダモア皇の御前において、日本代表として演奏。日本の素晴らしい文化を世界に向け発信し続けている。



### 献茶

**出口 光** 日本学ユニバーシティ学長  
志教育プロジェクト理事長

京都生まれ。慶應義塾大学心理学部三田会会長。茶道裏千家淡交会東京第六支部副支部長。慶應義塾大学で実験心理学を専攻。米国立サンズ大学大学院で応用行動分析学を学び、博士号を取得 (Ph.D.)。慶応大学、明徳大学で教鞭をとり、学芸誌「行動分析学研究」の編集長を務める。その後、東証一部上場ソフトウェアの社長を務める。  
茶道三段。読書家 (特許70件以上取得)。著書に「天命の暗号」など、多数。



### 揮毫

**小林 芙蓉** 書画家

幼少時より書の本格を学ぶ。30歳のときに、全日本書道連盟の展覧会にて10万点のうちの3点に選ばれ「昭和の三筆」田中権堂会長賞を受賞。1976～1977年オーストラリア国立大学で書と俳句を教えるかたわら、現地大使館主催で初の書道展を開催。「書は人なり」として、書を教える事は技術よりも人格形成を重んじ、現在は講演会や揮毫などを通じて独自の哲学を広めている。また、その高い精神性を慕い、各界に多数のファンをもつ。



### 揮毫

**下村 博文** 自由民主党 衆議院議員

昭和29年群馬県生まれ。早稲田大学教育学部卒業。自由民主党政務調査会長、自由民主党選挙対策委員長、文部科学大臣、内閣府副大臣、文部科学大臣政務官、法務大臣政務官などを歴任。



Sake, rice, and salt dedicated to God.



This sake is allowed to be dedicated at over 20 shrines in Japan





Gratitude for the harvest transcended race and denomination.



シン・ニホンの幕開け  
Make Japan great again

2022年11月23日(水祝)

Global Gratitude and Harvest Conference

## 世界収穫感謝講演会

於 京都国立博物館

主催: 日本学ユニバーシティ (JU)・コーシャジャパン株式会社

## オープニング



大鼓演奏  
大倉正之助

能楽囃子大倉流大鼓、小鼓の宗家に生まれ、父・大倉長十郎、祖父・大倉長右衛門より稽古を受け9才で初舞台。

能楽の公演他、世界各国の首脳・VIP来日時等、首相官邸晩餐会での演奏や、政府主催の音楽祭に参加。パチカン宮殿ローマ法皇の御前において、日本代表として演奏。日本の素晴らしい文化を世界に向け発信し続けている。

## 講演者



ビンヨミン・Y・エデリー ユダヤ教首席ラビ

イスラエル生まれ。ユダヤ教の中でもっとも敬虔で戒律が厳しいといわれる超正統派、ハバッド・ルバビッチ派のラビ。恩師ツィク・ズィムロニー氏より「日本の役立つことをしに行きなさい」という命を受け、1999年に夫人とともに来日。以来、日本に在住。2013年、信仰や民族を問わず、窮状をかかえたあらゆる人々に寄り添って援助する日本での長年の奉仕活動が認められて、日本政府より永住権が与えられる。2015年、日本とイスラエルの両政府が公認する日本初の首席ラビに就任。



山岡三治 上智大学名誉教授  
カトリックイエズス会日本管区長補佐

1948年生まれ。慶応義塾大学(経済)、東京教育大学(文学)、上智大学(神学)を卒業。上智大学神学研究科(修士課程)を経て、1990年ローマ・グレゴリアーナ大学博士課程修了(神学博士)。その間、輔仁大学華語学院(台湾)等で学ぶ。カトリックイエズス会司祭(1984年叙階)としては広島、テロイト、アラスカ、中国(北京、上海、福建省)、パリ、ローマ等で教会活動。



クレシ・アブドルワハブ イスラミックセンター代表役員

1957年バキスタン ハイデラバード市生まれ。7人兄弟で、商家で育つ。小学校教員を経て、友人の薦めで1981年に来日する。日本の仕組みを知るにつれ、日本が好きになる。1990年に日本女性と結婚し、4人の息子进行を授かる。現在は自動車輸出会社を営んでいる。



出口 光 日本学ユニバーシティ学長  
志教育プロジェクト理事長

京都生まれ。慶應義塾大学心理学三田会会長。茶道裏千家淡交会東京第六西支部副支部長。慶應義塾大学で実験心理学を専攻。米国カンザス大学大学院で応用行動分析学を学び、博士号を取得(Ph.D.)。慶応大学、明星大学で教鞭をとり、学会誌「行動分析学研究」の編集長を務める。その後、東証一部上場タカキユーの社長を務める。柔道三段。発明家(特許70件以上取得)。著書に「天命の暗号」など、多数。



**Let's not only trade products  
but also spread sake culture together!  
We would like to spread the sake culture  
together with you.**

**For example, we can help you promote sales**

Introduce products locally and online.

We will utilize SNS and advertisements  
for Promotion.

PR to local restaurants and wholesalers.

We will create a pamphlet that conveys  
the quality of our products.





【Contact us】

## **G-REX JapaN Co.,Ltd**

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Goi, Ichihara-shi, Chiba 290-0056 Japan

Homareya Sake Shop

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