



## Japanese Sake Home Delivery Form Exclusive for FCC Members



Yasumoto Shuzo Co., Ltd. 安本酒造有限公司 was established in the 6th Kaei era (1853) and is located in Yasuhara-machi, Fukui City, Fukui Prefecture. The sake brewery is located in a beautiful rural area. It was founded in Sengoku Period and under Asakura Yoshikage (朝倉義景). The brewery is next to a spectacular waterfall which is the sword practice area of the famous Japanese swordsman, Sasaki Kojiro (佐佐木小次郎).

The sake was brewed with about 200 meters of groundwater of Mountain Hakusan (medium-hard water). Hakugakusen is a small batch production sake brewery that produces around 500

Koku (石) of sake every time. Hakugakusen's value is to try their best to produce impressive sake but not pursue the quantity and choose reliable sake distributors. Their value was admired by the Japanese sake lover. The owner of Yasumoto Shuzo Co., Ltd., 安本岳史, is a passionate sake brewer. The sake brand Hakugakusen 白岳仙 was named by his name, (岳).

All the sake of Hakugakusen was brewed with the sake rice of Fukui Prefecture, also, with no added brewing alcohol. Medium-hard groundwater from Mountain Hakusan provides a refreshing and clean texture for the sake. The sake also gives you a refreshing and crispy acidity. The brewery pursues the pairing of sake and food.

| Item Photo  | Item & tasting note  | Per bottle Price HK\$                              | Qty. (Bottle) | Total \$ |
|---|--|--|---------------|----------|
|  | <p><b>Hakugakusen KUROGANE<br/>Junmai Daiginjo Nama</b><br/>白岳仙 純米大吟醸 黒鉄 生</p> <p>KUROGANE is a name for traditional Japanese color to describe iron in black. This sake well presents all the elements of Junmai Daiginjo to have an elegant aroma and flavor. The brewery used the Fukuotsuri technic to separate the sake and dregs under a non-pressure environment. You will ethe soft umami and perfect aftertaste.</p>                          | <p>(720ml)<br/>\$220</p>                           |               |          |
|  | <p><b>Hakugakusen SHIRONERI<br/>Junmai Ginjo</b><br/>白岳仙 純米吟醸 白練</p> <p>SHIRONERI is a name for traditional Japanese color and a sacred symbol in history that represent pureness and elegance. This sake was brewed with 100% sake rice called "Gohyakumangoku" which gives you the apple and honey melon flavor and aroma.</p> <p>Polishing Rate:(Koji Mai):55%/<br/>(Kake Mai)58%<br/>ABV:15%<br/>Sake Meter Value: + 4<br/>Acidity in Sake:1.9</p> | <p>(720ml)<br/>\$200</p> <p>(1800ml)<br/>\$340</p> |               |          |



Tenpoichi Brewery:

Located in Hiroshima 廣島縣 Established in 1910, over 112 years' experience of brewing's traditional sake

Brewery Mission: A handcrafted sake brewery, small boutique and aim for brewing sake style perfectly pair with food.

| Item<br>Photo   | Item & tasting note   | Per bottle<br>Price HK\$                | Qty. (Bottle) | Total \$ |
|---|---|---|---------------|----------|
|   | <p><b>Tenpoichi "Super Dry"</b><br/><b>SENBONIJINSHU Junmai</b><br/>天寶一超辛千本錦</p> <p>This sake is brewed using Senbonjinshu rice, and it has a refreshing fragrance, the unique taste of can be found in Hiroshima, with a strong spiciness, giving it a strong presence. As you pass through the throat, it becomes super pungent. It has a delicious and rich taste and is characterized by a refreshing feeling. It is an evocative and easy-to-drink dry sake.</p>   | <p><b>(720ml)</b><br/><b>\$210</b></p>  |               |          |
|   |   | <p><b>(1800ml)</b><br/><b>\$340</b></p> |               |          |
|  | <p><b>Tenpoichi Koiomachi Junmai</b><br/><b>Kazaguruma</b><br/>天寶一 小町純米華風車</p> <p>Adopted Hiroshima Hara Sake Rice "Koiomachi" Koiomachi, improved Hiroshima Omachi low-flavoured taste and flavored rice, Tenpoichi Izuomachi's mugwort flavor and full oil flavor , Similar to the low-tone fragrance of spring, the refreshing feeling of spring, the sweet taste that comes out of the entrance zone, the gentle and delicious taste afterward, the dry taste, the change in flavor, and the refreshing feeling Enough attractiveness, 10 pairs of threat resistance.</p> | <p><b>720ml</b><br/><b>\$210</b></p>    |               |          |
|   |   | <p><b>Total</b></p>                     |               |          |

**Special Offer:**

**Purchase any three bottles of 720ml of above Sake will be offer 1 Thermometer for Free, Valued at \$108/pc**

**How to order**

Please submit your order to the Accounts Department.

- ❖ By phone – 2592-1515
- ❖ By fax – 2689-7567
- ❖ E-mail– [membersorder@fcchk.org](mailto:membersorder@fcchk.org)

**Payment method & delivery**

- ❖ Special offer valid until **31 Aug 2023**
- ❖ The total bill will be charged to the member's account. Do not need to pay cash to delivery man.
- ❖ Minimum order amount is **6 bottles** (Free delivery to Hong Kong, Kowloon and New Territories only). Delivery will be made within **7** working days from receipt of order. (Excluding outlying islands).
- ❖ Order below minimum amount would be required to pick up at **FCCHK Main Lounge** and subject to supplier delivery schedule.
- ❖ Please contact Accounts Department if you do not receive confirmation within 2 days.
- ❖ For delivery enquiries, please contact [billy.ng@alcohol.com](mailto:billy.ng@alcohol.com) for assistance.
- ❖ The total amount for this Wine Home Delivery will **NOT** be taken into consideration as F&B Minimum Spending charged quarterly.

| PERSONAL DETAILS    |                   |
|---------------------|-------------------|
| Name:               | Mobile Phone No.: |
| FCC membership No.: | Fax No. :         |
| Signature :         | E-mail :          |
| DELIVERY DETAILS    |                   |
| Delivery Date:      | Delivery Time:    |
| Delivery Address:   |                   |