

KANPAI – LONDON CRAFT SAKE

PRICE LIST APRIL 2024

CLASSIC SAKE - JUNMAI + HONJOZO + JUNMAI GINJO

PRODUCT IMAGE	NAME & STYLE	DESCRIPTION	BOTTLE & CASE SIZE	WHOLESALE PRICE (ex VAT)
	SUMI 'CLEAR' Tokubetsu Junmai	<i>A classic, rich & smooth tokubetsu junmai sake. Enjoy at 45C or 10C with seafood, steak or smoky BBQ.</i> Medium ~0 SMV Gohyakumangoku Rice 70% Polishing Ratio #701 Japanese Sake Yeast 15.0% ABV	375ml x 20	£10.00 per bottle <i>In stock</i>
	KUMO 'CLOUDY' Tokubetsu Junmai Nigori	<i>A rich, fruity & smooth tokubetsu junmai nigori sake. Enjoy at 40C or 10C with curry, fried chicken or ice cream.</i> Medium ~0 SMV Gohyakumangoku Rice 70% Polishing Ratio #701 Japanese Sake Yeast 15.0% ABV	375ml x 20	£10.00 per bottle <i>In stock</i>
	SORA 'SKY' Honjozo	<i>A crisp, light yet savoury honjozo sake, fruity aromatics with a clean dry finish.</i> <i>A versatile sake - enjoy at 10C or 50C with soba noodles, scallops or steak.</i> Off-dry +2 SMV Akebono Rice 70% Polishing Ratio #901 + MEIRI Sake Yeast 14.5% ABV	375ml x 12 New Case Size	£10.00 per bottle <i>New Season Batch Now Available</i>
	KAZE 'WIND' Junmai Ginjo	<i>A bright, fruity and luxurious Junmai Ginjo sake. Rich notes of lychee and honeydew melon, complimented by sweet undertones of cereal and rice. A satisfying sipper - enjoy at 12C or 20C simply paired with seafood, steak and most sweet or savoury dishes.</i> Medium-sweet -19 SMV Yamada Nishiki Rice 60% #MEIRI Japanese sake yeast 15.0% ABV	375ml x 12	£12.50 per bottle

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If you are a new wholesale customer, please complete our onboarding form at <https://kanpai.london/wholesale> before placing your order. Orders to be sent to orders@kanpailondon.co.uk

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JUNMAI DAIGINJO + SPECIAL EDITIONS

PRODUCT IMAGE	NAME & STYLE	DESCRIPTION	BOTTLE & CASE SIZE	WHOLESALE PRICE (ex VAT)
	<p>TORI 2023</p> <p>'BIRD'</p> <p>Junmai Daiginjo</p> <p>Ultra-premium</p>	<p><i>Our once a year, single tank, ultra-premium brew is here - fewer than 500 bottles made!</i></p> <p><i>A soft, aromatic, well-balanced junmai daiginjo sake. Notes of ripe tropical fruits and freshly cut herbs.</i></p> <p><i>Brewed slowly at very low temperature, producing delicate layers of complexity and finesse; making this sake super soft and easy drinking.</i></p> <p><i>A modern classic - enjoy at 8C or 18C with seafood, spicy dishes or simply any special occasion.</i></p> <p><i>Medium/Sweet (-10 SMV) Yamada Nishiki rice (Hyogo, Japan) - polishing 35% MEIRI Japanese sake yeast 14.0% ABV</i></p>	750ml x 6	<p>£30.00 per bottle</p> <p><i>Limited Stock</i></p>
	<p>YAMAHAI DUO</p> <p>Pair of limited edition sake</p> <p>Honjozo + Junmai</p> <p><i>Artwork by Dan Kitchener</i></p>	<p>A very special, one-off limited edition pair of Yamahai sakes.</p> <p>Both brewed using a single ancient wild Yamahai starter, then split into two different styles of yeast starters and subsequent styles of ferments. Resulting in a complimentary Brother & Sister twin bottle pair.</p> <p>One is a Yamahai Honjozo, using a double wild method of traditional lactic starter combined with wild yeast propagation with our proprietary house strain. An elegant lip smacking martini style sake.</p> <p>The second is a Yamahai Junmai, a pure rice ferment using propagated Japanese sake yeast #901 - this richer variant has hints of sweetness, and fuller, rounder mouth feel with some fruity and buttery lactic notes.</p> <p>YAMAHAI HONJOZO / JUNMAI Calrose rice - 70% polishing Proprietary yeast / #901 Japanese Sake yeast 16.0% ABV</p>	<p>375ml x 24</p> <p>(12 x pairs)</p>	<p>£22.00 per pair</p> <p><i>Limited Edition Sold as pair</i></p>

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AGED / SPARKLING / FRUIT SAKE + SAKE LIQUEURS

PRODUCT IMAGE	NAME & STYLE	DESCRIPTION	BOTTLE & CASE SIZE	WHOLESALE PRICE (ex VAT)
	KURA 2022 'CELLAR' Barrel Aged Yamahai	<i>Using Yamahai method for the yeast starter and ambient aging for 2 years in a combination of burgundy wine barrel, vessel and bottle. A rich, complex barrel aged Yamahai sake; with notes of caramel, chocolate & vanilla.</i> Sweet/Robust -21 SMV Akebono Rice 70% Polishing Ratio MEIRI Yeast 18.5% ABV	375ml x 12	£15.00 per bottle <i>Limited stock</i>
	SESSION SAKE 'YUZU + CUCUMBER' Flavoured Sparkling	<i>Brewed from rice, infused with Japanese yuzu and British cucumber.</i> <i>Think aromatic cucumber with refreshing zesty citrus. This is a match made in heaven that works a treat with food or as an aperitif. A modern day classic!</i> <i>Naturally fermented junmai sake Lightly sparkling & refreshing 5.5% abv</i>	250ml x 24 SPRING OFFER BUY 4 CASES - GET 1 EXTRA CASE FREE	£2.05 per can <i>In stock</i>
	HANA YUZU 'FLOWER' Yuzu Fruit Sake	<i>Fresh, zesty yuzu citrus sake.</i> <i>Made using real yuzu fruit from Japan and our junmai sake.</i> <i>Perfect for summer sipping. - enjoy chilled, over ice or try mixing into a cocktail.</i> Sweet -40 SMV Gohyakumangoku rice 70% #701 Japanese sake yeast 14.0% ABV	375ml x 12	£13.00 per bottle <i>Available from May 2024</i>
	UMAMI 100 Koji + Caramel Sake Liqueur	<i>UMAMI 100 is a unique sake liqueur. Handcrafted from an umami-rich naturally fermented 100% koji sake, blended with bold burnt caramel. Can be enjoyed neat, over ice or added to enhance your favourite concoction. Designed specifically to impart rare savoury complexity to cocktails. UMAMI 100 shares some characteristics of a deep dark nutty sweet soy, but without the salt.</i> 20.0% ABV	500ml x 6	£18.50 per bottle <i>Limited stock</i>

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SAKE KASU, KOJI + KEGGED SAKE

NAME & STYLE	DESCRIPTION	WEIGHT/VOLUME	WHOLESALE PRICE
SAKE KASU	The sought after super ingredient is now available directly from our brewery. KASU is the sole byproduct from sake fermentation - it is the fermented rice solids that are pressed out to leave clear sake. Sake kasu is at the heart of so many Japanese ferments and foods.	Minimum Order 5kg	£10 per kg <i>Held in stock</i> <i>Fresh or various stages of aged KASU available</i>
RICE KOJI	At the heart of all Japanese ferments, KOJI. Using polished japonica rice that has been inoculated with premium sake grade koji-kin spores and incubated to create all the enzymes you need for koji ferments.	Minimum Order 5kg	£20 per kg <i>Made to order</i> <i>Typically 2-3 week lead-time</i>
KEGGED SAKE	During our brewing season (October through May) we are able to supply key kegs of fresh namesake on pre-order. Contact us to find out which product we can package for you, price is determined based on volume, style and abv. Increase GP, reduce waste, add something fresh, unique and seasonal to your offering.	10 or 20 litre KeyKegs	Ranging from £19 to £30 per litre depending on product <i>Packaged to order</i> <i>Enquire for availability</i>

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