



BORN · KATO KICHIBEE SHOTEN · FUKUI · EST. 1860

BORN Kichibee

Yamada-nishiki

Named for the brewery's founder, with mature depth from chilled service to warm sake.

15%

ABV

720 ml

VOLUME

JUNMAI-DAIGINJO

SPECIFICATION

RICE Yamada Nishiki	POLISH 35% + 50% blend
METHOD One to two years below 0 °C	REGION Fukui (Sabae)
PRODUCER BORN	

VERIFIED RECOGNITION

Only results that can be matched to this specific product are shown.

RECOGNITION	DETAILS
Milano Sake Challenge	2024 – Gold Award
Kura Master	2024 – Platinum Award
International Wine Challenge (IWC)	2023 – Gold Medal
U.S. National Sake Appraisal	2016 – Gold Award; 2007 – Gold Award; 2005 – Gold Award
International Sake Challenge (ISC)	2010 – Trophy – Highest Honour
Grand Gold	National Warm Sake Contest 2023 – Grand Gold
Gold	National Warm Sake Contest 2024 – Gold
Commended	IWC 2026 – Commended