



BORN · KATO KICHIBEE SHOTEN · FUKUI · EST. 1860

BORN Tokusen Junmai-Daiginjo

Yamada-nishiki

Polished to 38%, with grapefruit aromas, a smooth texture and a mineral finish.

16%

ABV

720 ml

VOLUME

JUNMAI-DAIGINJO

● SPECIFICATION

RICE Yamada Nishiki	POLISH 38%
METHOD At or below 0°C, up to 1-2 years	REGION Fukui (Sabae)
PRODUCER BORN	

● VERIFIED RECOGNITION

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

RECOGNITION	DETAILS
Kura Master	2026 – Gold Award; 2023 – Platinum Award; 2021 – Platinum Award – Top 16; 2018 – Gold Award; 2017 – Gold Award
Los Angeles International Wine Competition	2026 – Gold Medal; 2024 – Gold Medal; 2023 – Gold Medal
Bangkok Sake Challenge	2026 – Best Chef & Food Pairing Award – Pad Thai
San Francisco International Wine Competition (SFIWC)	2025 – Gold Medal; 2022 – Double Gold Medal – Highest Honour; 2018 – Double Gold Medal – Highest Honour
Monaco Sake Awards	2025 – Gold Award; 2024 – Gold Award; 2023 – Gold Award / Marriage Award – Foie gras pairing; 2022 – Grand Prix – Highest Honour / Marriage Award – Caviar pairing
CINVE International Awards	2025 – Grand Gold Medal – Highest Honour; 2020 – Gold Medal
Singapore Sake Challenge	2024 – Best Sake; 2023 – Gold Award
Las Vegas Global Wine Awards	2024 – Best Sake; 2023 – Gold Award
Femalise World Wine Competition	2024 – Gold Award
Oriental Sake Awards	2023 – Gold Award
TEXSOM Awards	2023 – Gold Medal
International Wine Challenge (IWC)	2023 – Gold Medal
Los Angeles International Wine & Spirits Competition	2022 – Best of Class – Highest Honour; 2018 – Best of Class – Highest Honour; 2017 – Best of Class – Highest Honour; 2016 – Best of Class – Highest Honour; 2014 – Gold Medal
Bordeaux Sake Challenge	2021 – Gold Award
SAKE-China	2020 – Gold Award; 2019 – Gold Award
London Sake Challenge	2020 – Platinum Award; 2019 – Gold Award; 2018 – Gold Award
International Sake Challenge (ISC)	2019 – Gold Medal; 2016 – Gold Medal; 2011 – Gold Medal
Tasting Korea International Wine Awards	2018 – Gold Medal
U.S. National Sake Appraisal	2015 – Gold Award; 2013 – Gold Award; 2009 – Gold Award
Commended	IWC 2026 – Commended