



KAGERER
SEAFOOD & DELICATESSEN

SAKE

SELECTION



No.1 JAPANESE SPARKLING SAKE



#80400

#80401

Sho Chiku Bai MIO Sparkling Sake captivates with its refreshingly fruity character, perfectly balancing delicate sweetness and lively acidity. A subtle aroma of muscat grapes and apple lends this sake an exceptional touch of sophistication. With its light and sparkling nature, MIO is delightful on its own and also serves as an outstanding base for creative, refreshing cocktails.

MIO

offers a bright, fruity perlage with notes of muscat grapes, peach, pear, and a hint of freshly baked bread.

→ Alcohol: 5% Vol.

→ Carton: 12 x 300 ml

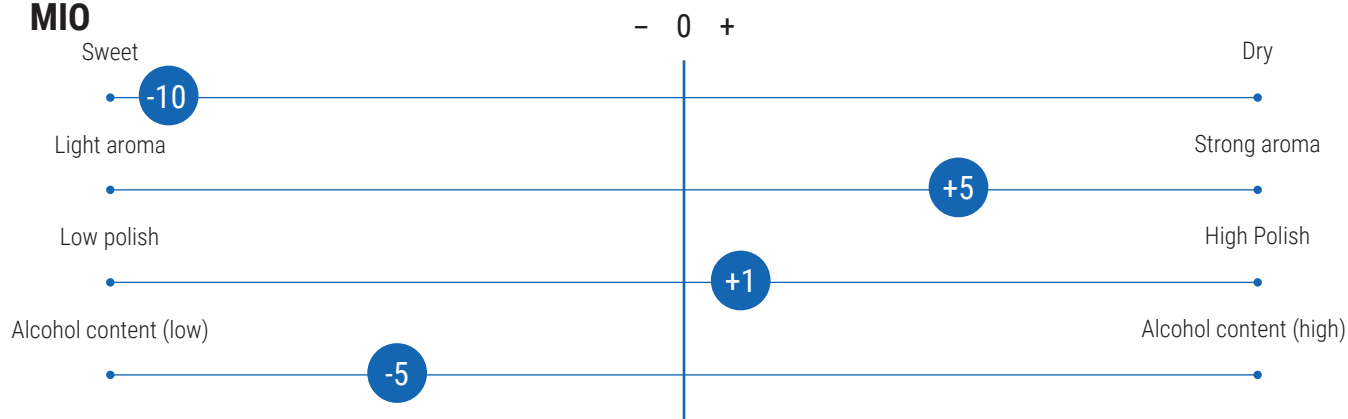
MIO CLEAR

is a clear, slightly drier version that emphasizes fruity freshness and lightness.

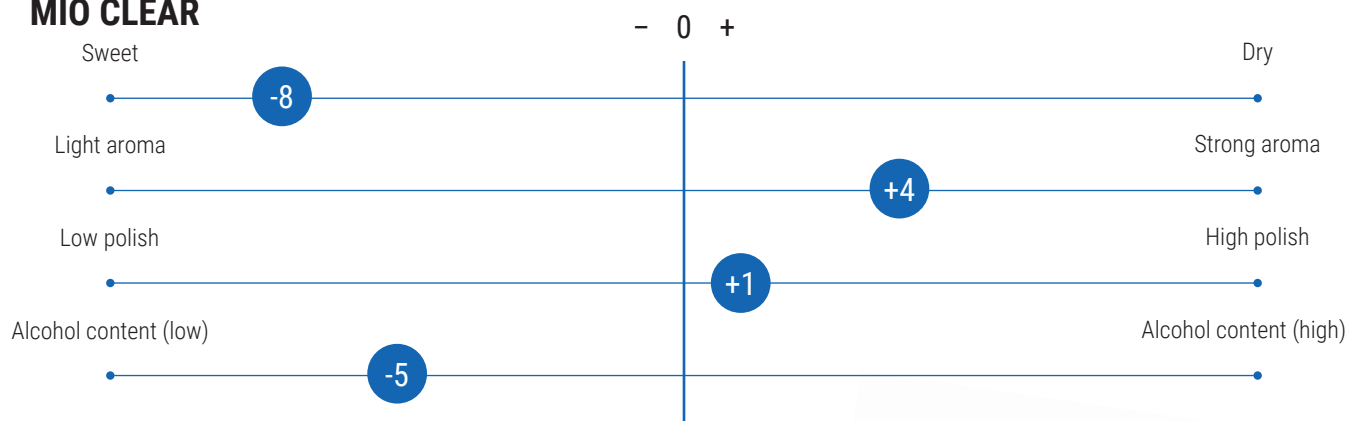
→ Serving temperature: chilled (5°C)

→ Origin: Kobe (Hyōgo, Japan)

MIO



MIO CLEAR



MIO Yuzu Fizz

Ingredients:

100 ml MIO Sparkling Sake

20 ml Yuzu juice

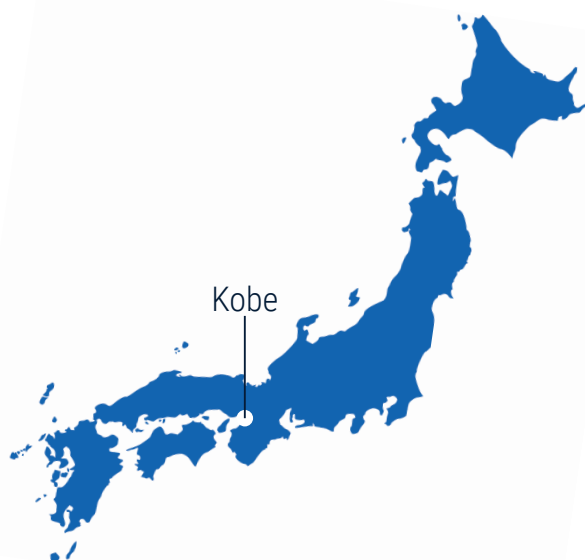
10 ml honey syrup

2–3 ice cubes

Garnish: Yuzu or citrus zest

Preparation:

Pour Yuzu juice and syrup into a glass filled with ice cubes and stir briefly. Top up with well-chilled MIO Sparkling Sake. Stir gently to preserve the delicate perlage. Garnish with a zest and serve immediately.





GOKAI KANDOKKURI

EXTRA-DRY SAKE 200 ML

#80083

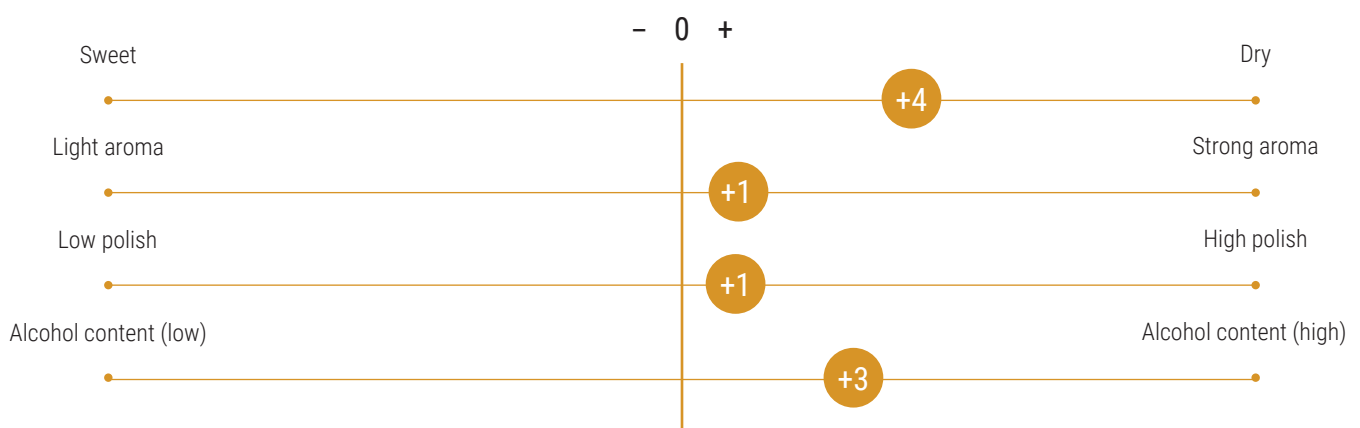
Sho Chiku Bai “Kandokkuri” Extra Dry Sake – a sake of crystal-clear precision and uncompromising dryness. With its minimalistic style and refreshing character, it embodies understated elegance – and therein lies its true strength. Rather than overpowering flavors, it complements dishes with subtle clarity and restraint. Despite its pronounced dryness, it remains smooth on the palate, expressing its nuances with precision – especially when served well-chilled.

→ Alcohol: 14,5% Vol.

→ Serving temperature: heated or chilled (10°C - 45°C)

→ Carton: 20 x 200 ml

→ Origin: Kyōto (Kyōto, Japan)



The Refined Beginning

With its clean, dry structure “Kandokkuri” Extra Dry Sake makes a sophisticated opening to any menu. Served chilled, it delights with vibrant freshness and subtle elegance – the perfect way to gently awaken the palate and set the tone for what is to come. Its harmonious restraint makes it an ideal companion for delicate starters: whether tender ceviche, fine scallops, or lightly marinated fish, it enhances the flavors without overpowering them. It also pairs beautifully with light appetizers, fresh salads, or an elegant seafood tartare, revealing its clear, precise character and adding a touch of refined style.



KYOTO
JUNMAI



#80405

#80406

Sho Chiku Bai Kyoto Junmai Sake – with its understated style and pleasantly smooth mouthfeel, Kyoto Junmai Sake embodies the delicate balance between tradition and modern sophistication. With a moderate alcohol content of 13.5%, it reveals a harmonious interplay of gentle dryness and creamy texture. On the nose, subtle notes of vanilla, cardamom, and a hint of spice emerge. When served at room temperature, the spicy notes deepen, adding an extra layer of complexity.

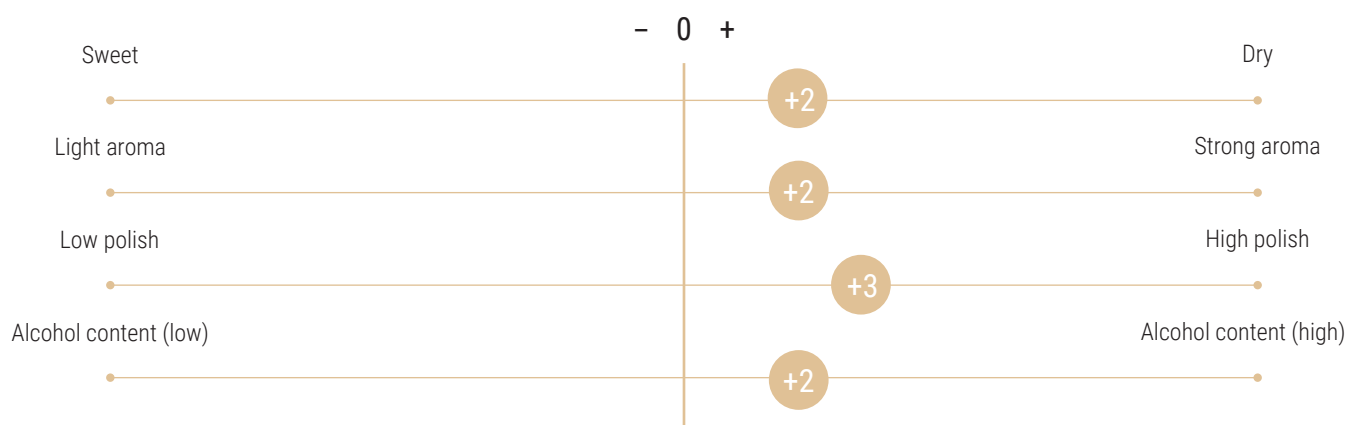
→ Alcohol: 13,5% Vol.

→ Serving temperature: heated or chilled (10°C - 45°C)

→ Carton: 12 x 720 ml

→ Origin: Fushimi (Kyōto, Japan)

→ Carton: 12 x 300 ml



Delicate Harmony for Refined Cuisine

Kyoto Junmai Sake reveals its smooth, graceful character especially when paired with creamy dishes. Whether it's a butternut squash risotto, a delicate vegetable soup, or poultry in a mild cream sauce, its soft texture and subtle spice blend seamlessly with these flavors. It also shines alongside steamed or gently cooked fish such as pike-perch or sole, where the sake's refined aromas highlight the delicate structure of the fish in an elegant and harmonious interplay.



HIGH
GRADE
SAKE

#80402
KIMOTO
JUNMAI
640 ml

プレミアム



KIMOTO JUNMAI

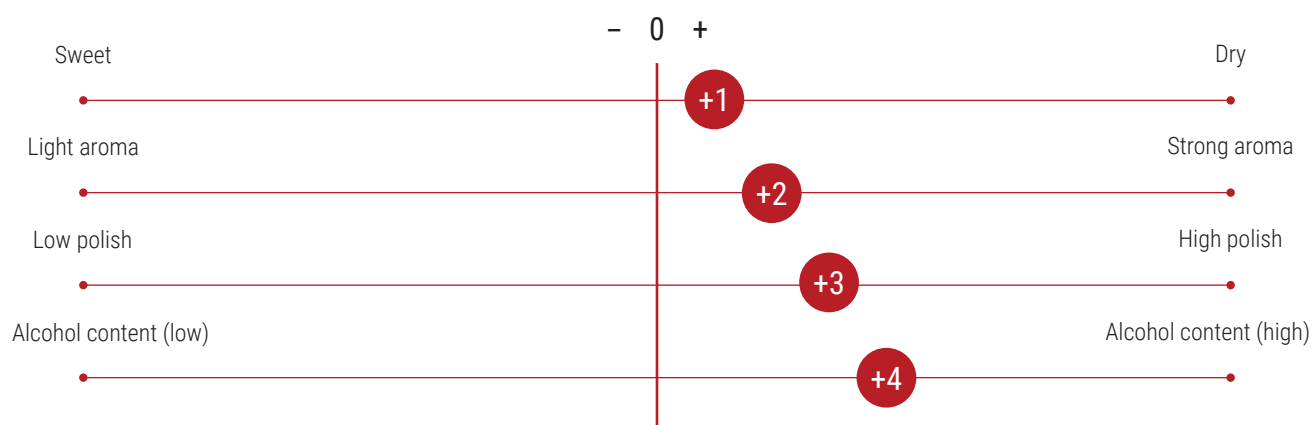
Shu Chiku Bai Kimoto Junmai Sake – this exceptional sake is crafted using the Kimoto tradition, a complex method that imparts its distinctive structure, lively acidity, and rich umami character. Its complex profile combines earthy tones with hints of roasted grains and subtle fruitiness. Whether lightly chilled or gently warmed, Kimoto Junmai Sake reveals its full aromatic spectrum, offering new layers of nuance with each tasting temperature.

→ Alcohol: 15,5% Vol.

→ Serving temperature: chilled (10°C)

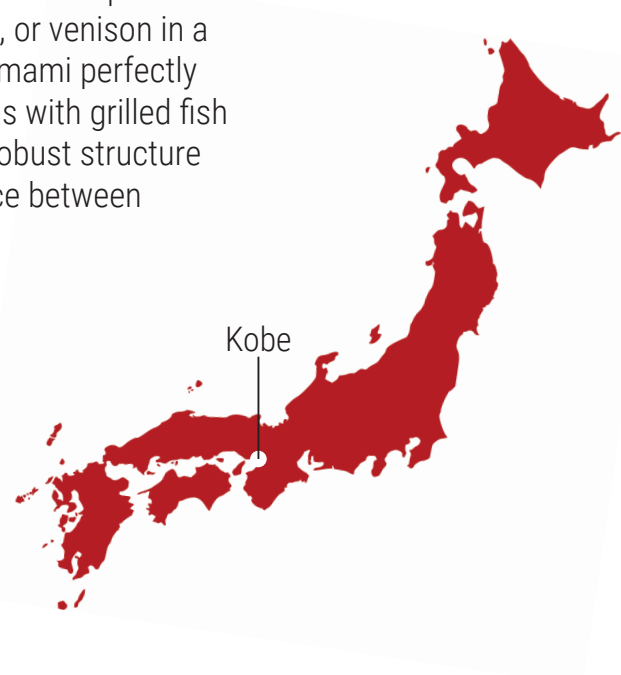
→ Carton: 6 x 640 ml

→ Origin: Kobe (Hyōgo, Japan)



Kimoto Junmai Sake – Depth Meets Spice

This sake truly shines when paired with earthy flavors and subtle spice. Whether it's a creamy porcini risotto, tagliatelle with truffle, or venison in a mushroom cream sauce, its fine acidity and pronounced umami perfectly complement the earthy notes of these dishes. It also excels with grilled fish such as salmon or mackerel: the delicate smokiness and robust structure enhance the roasted flavors, creating a harmonious balance between character and elegance.



#80403

L'ATELIER DU SAKÉ

500 ML



L'ATELIER DU
SAKÉ

L'ATELIER

— DU —

SAKÉ

-DAÏGINJO-

PRODUCT OF JAPAN

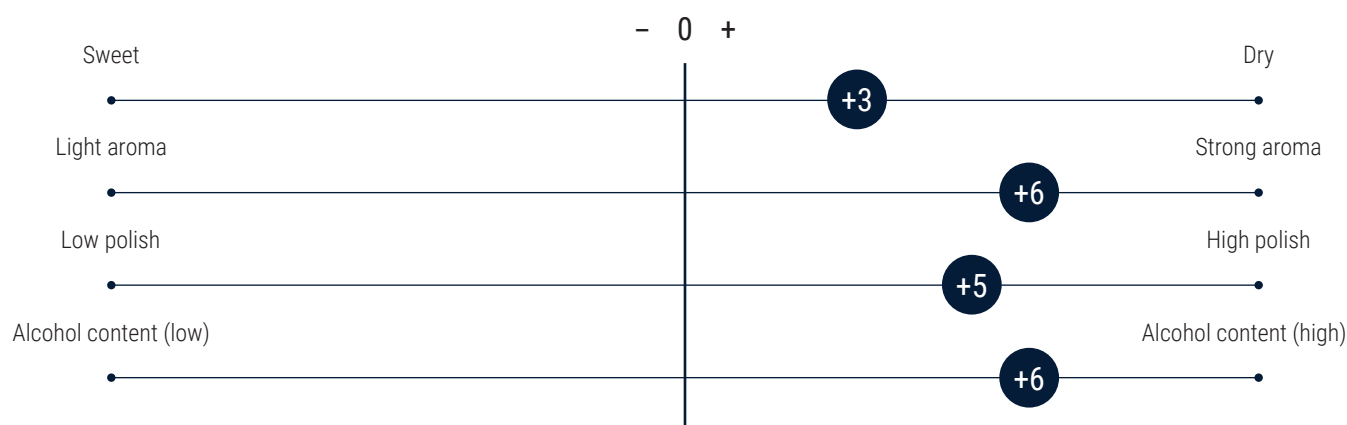
L'Atelier du Saké-Daiginjo – this exceptional sake, brewed from highly polished Gohyakuman-goku rice (50%), combines the elegance of a premium Daiginjo with the powerful expressiveness of an unfiltered, undiluted sake. On the nose and palate, vibrant aromas of apple, melon, and tropical fruits unfold, supported by a delicate dryness and full-bodied depth. When served well-chilled, it reveals its fresh, aromatic intensity at its best.

→ Alcohol: 17,5% Vol.

→ Serving temperature: chilled (10°C)

→ Carton: 6 x 500 ml

→ Origin: Kobe (Hyōgo, Japan)



Excellent with Refined European Cuisine

This Daiginjo also demonstrates its finesse when paired with light, elegant European dishes. Whether with delicate scallops, pan-seared turbot, or a fine seafood risotto, it enhances the flavors without overpowering them. Its fruity nuances add freshness, while the full-bodied texture contributes a gentle creaminess – a balanced interplay that complements maritime cuisine with sophisticated elegance.





#80404
Junmai Daiginjo Sake

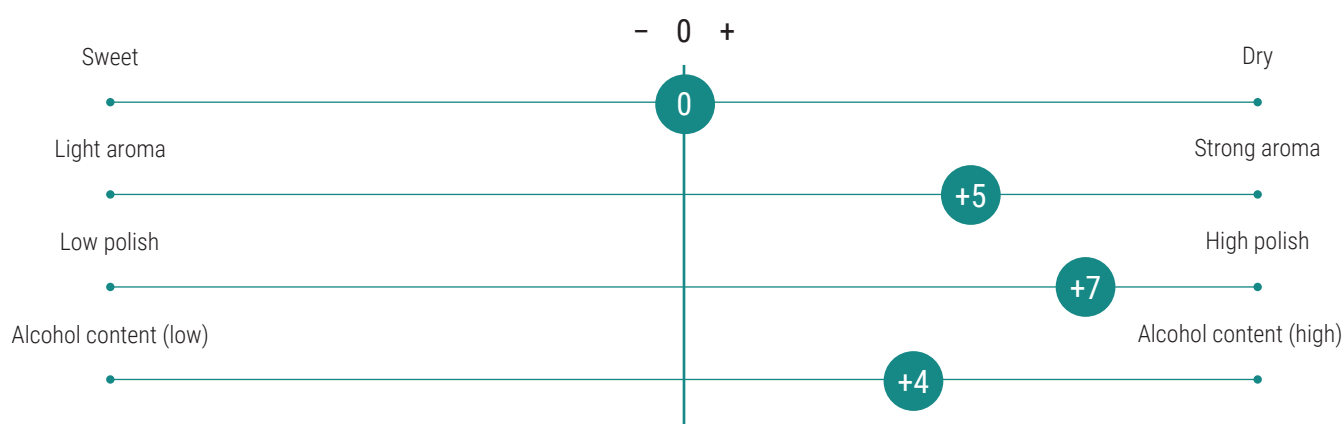
Sho Chiku Bai Junmai Daiginjo Sake – this exquisite Junmai Daiginjo Sake creation from Takara, brewed in the storied Hyōgo region, is a masterful expression of Japanese sake craftsmanship. With a polishing ratio of 45% and 15.5% alcohol, it combines a powerful structure with refined elegance. The bouquet reveals aromas of pear, melon, and banana, complemented by subtle floral notes – clear and harmonious. When served well-chilled, this sake unveils its aromatic depth and precision.

→ Alcohol: 15.5% Vol.

→ Serving temperature: chilled (10°C)

→ Carton: 6 x 640 ml

→ Origin: Kobe (Hyōgo, Japan)



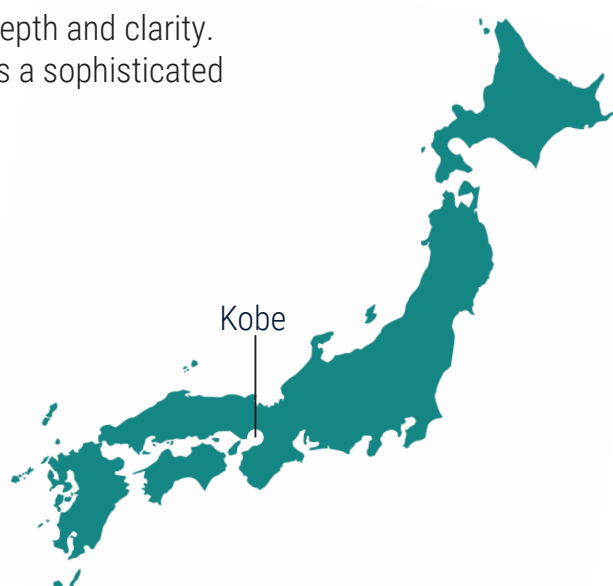
Harmony for Refined Culinary Moments

The Junmai Daiginjo is a sake of exceptional elegance and balance. Its delicate aromas of pear, melon, and white blossoms pair beautifully with dishes that emphasize refinement and subtlety.

It is particularly well-suited to fine sashimi, scallops, or gently cooked white fish.

It also complements light French cuisine – such as pike-perch on a leek cream or poultry in a mild vegetable broth – revealing its aromatic depth and clarity.

A sake that not only accompanies but gracefully completes a sophisticated culinary experience.



#80409



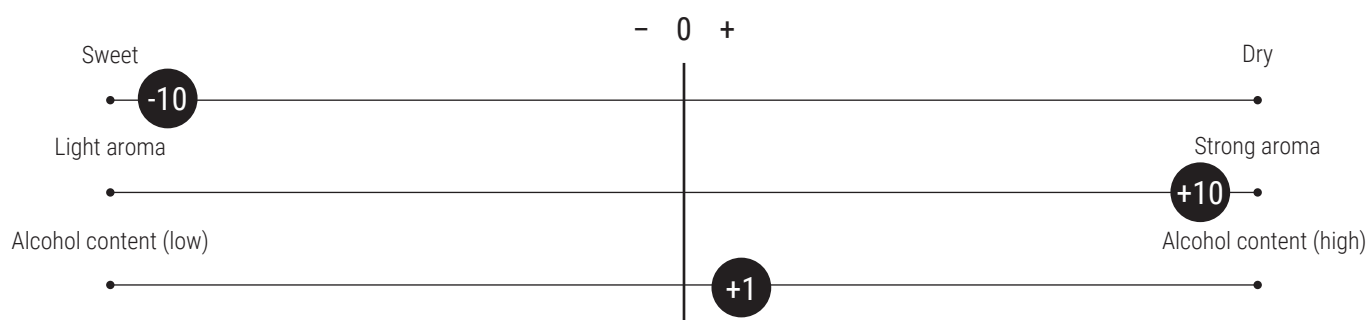
Kyoto Yuzu – this unique fusion combines the bright freshness of sun-ripened yuzu from Mizuo, Kyoto, with the subtle depth of lightly roasted Shochu notes. With around 12% alcohol, it is well-balanced – citrusy fresh, aromatic, and pleasantly smooth on the palate. Served well-chilled or over ice, it reveals its full spectrum of flavors. Whether enjoyed pure as a refreshing aperitif or as a sophisticated cocktail ingredient, Kyoto Yuzu brings Japanese elegance to every glass.

→ Alcohol: 12,4% Vol.

→ Serving temperature: chilled (5°C)

→ Carton: 6 x 700 ml

→ Origin: Kyōto (Kyōto Japan)



Kyoto Yuzu Spritz

Zutaten:

4 cl Kyoto Yuzu

6 cl tonic water

2 cl soda water (optional)

Ice cubes

Garnish: Yuzu or citrus zest

Preparation:

Fill a wine or longdrink glass with ice cubes.

Pour in the Kyoto Yuzu and top with tonic or soda water.

Stir briefly and garnish with a Yuzu or lemon zest.



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