

**189 ROUNDS AROUND
THE EARTH**



* Based on a 500ml bottle, as of the end of 2013, internal data of Hite Jinro

South Korea's No. 1 selling beer
Exceeds 30 billion accumulated bottles of hite beer
Highest sales of a single brand in Korean beer

**EXTRA
DRINKABILITY**



Smooth Drinkability!
The trend of international beer, Soft drinkability

Hite Jinro's unique and various consumer tests!

Smooth and original taste of beer down the throat with an optimized alcohol percentage, raw materials and techniques



**CHEERS TO MANY
CHEERFUL
THINGS IN 2014!**

More cheers and support, Enjoyed and loved by everyone!



**80 YEARS
BEER BREWING KNOW-HOW**

Beer brewing know-how which dates back to 1933

Hite's know-how with continuous development of new raw materials, techniques and container

Korea's first non heat-treated beer, Korea's first all-malt beer, Korea's first launch of ale beer,

Launch of Korea's new beer based on 80 years of know-how

*ASIAN BEVERAGE
COMPANY*



'Experience'

SOJU

3370 Peoria St. Suite 205

AURORA, CO 80011

(T) 303-792-3222



Asian Beverage Company

Distributor of Asian Beverages & Alcohol Products



Asian Beverage Company

Distributor of Asian Beverages & Alcohol Products

Our goal of providing you exquisite international tastes from around the world

Established in 2002

Asian Beverage Company (ABC) is a family owned company that was founded in 2002. We are a wholesale distributor of wines and spirits and state importer and wholesale distributor of beers. ABC possesses all necessary state licenses required to import and distribute beers and to distribute wines and spirits throughout the Colorado State. We are located in Centennial, Colorado.

ABC's mission is to discover extraordinary beers, wines and spirits from all over Asia and other parts of the world and to satisfy the need of American consumers by providing them these products. We initially began our business by targeting the Asian Community in Colorado and have now currently expanded our sales to include areas outside the Asian Community.

Today ABC has more than 40 brands in its portfolio that include our leading brands, Hite Beer, Bokbunjaju (wild black raspberry wine), Seokryuju (pomegranate wine), Bekseju, Yaegaki, Ozeki Sake and Jinro Soju (Asian Vodka). ABC has continued to grow and maintain its position as the leading distributor of alcoholic beverages from Asian countries.

Upon entering this business on October 2002, ABC has successfully gained a stronghold on the wholesale of the Asian Products industry and its market share continues to increase as a result of increasing sales volume.

Now ABC has planned to introduce new beers, wines and spirits from around the world while concentrating on Asian products. ABC is also preparing to build a branch company to provide our wonderful products for consumers in Other States.

The history and foundation of ABC is based on hard work, identifying potential markets, maintaining strong relationships with retailers and restaurateurs and satisfying the need of our customers by providing quality beverages.

Asian Beverage Company will continue to make every effort to accomplish its goal.



K-SHOT

K-POP

CHAMISUL
The world's
most popular
soju



International Korean Sensation Psy performing his signature "Gangnam Style" with Chamisul Fresh Soju backing him up!

Beer



Ride with Hite for the year 2016!

Asian Beverage Co. provides consumers with the premium beers from Asia, including Hite Beer, Taiwan (Gold) Beer, and Yanjing Beer.

We are expected to continue growing in the portfolio, which will be soon included Beers from Japan, Thailand, Philippine, and craft beers from local companies.

Please enjoy our premium beers.

www.asianbeveragecompany.com

TERRA

INCREDIBLY CRISP & REFRESHING!

- A lager beer made from 100% malt produced in the Golden Triangle region of Australia, a region best known for its purest air quality and prime agricultural land.
- Cumulative sales of Terra beer have exceeded 1.65 billion bottles since its debut in March 2019.
- No artificially added carbon – containing only carbon naturally produced during the fermentation process for the most refreshing taste.
- For 2 consecutive years, Terra is the first Korean beer to be selected as the ‘Official Beer of Seoul’ by the Michelin Guide.

SPECS AND SIZES

NAME	Terra Beer
ABV	ALC. 4.6% BY VOL.

SIZE	Barcode	Barcode	Barcode
			
	500ml Bottle	355ml Can	355ml Can (6 Pack)
			
	330ml Bottle	500ml Can	355ml Can (12 Pack)
			
	1.6 L PET	330ml Bottle (6 Pack)	



355ml 500ml 330ml 500ml 1.6L



189 ROUNDS AROUND THE EARTH



* Based on a 500ml bottle, as of the end of 2013, Internal data of hite Jinro

South Korea's No. 1 selling beer
Exceeds 30 billion accumulated bottles of hite beer
Highest sales of a single brand in Korean beer

EXTRA DRINKABILITY



Smooth Drinkability!
The trend of international beer, Soft drinkability

Hite Jinro's unique and various consumer tests!

Smooth and original taste of beer down the throat with an optimized alcohol percentage, raw materials and techniques



CHEERS TO MANY CHEERFUL THINGS IN 2014!

More cheers and support, Enjoyed and loved by everyone!



80 YEARS BEER BREWING KNOW-HOW

Beer brewing know-how which dates back to 1933

Hite's know-how with continuous development of new raw materials, techniques and container

Korea's first non heat-treated beer, Korea's first all-malt beer, Korea's first launch of ale beer,

Launch of Korea's new beer based on 80 years of know-how

Hite, as South Korea's representative beer takes a new start After a series of consistent changes and development.



Rich & full-bodied taste beer
Made from all malt and fine cascade hop

All Malt Beer



Max

Max is brewed of quality Cascade Hops, an American Hops that is more expensive than general aroma Hops, and is characterized by its vivid citrus scent.

Max goes beautifully with a wide variety of dishes.



Available Bottle: 330ml, 640ml Can: 355ml

Stout: Black Lager

The first and only dark beer in Korea using the highest quality dark hops of Germany for deep & robust taste of dark beer!



Available

Pet: 1600ml.

Can: 355ml.

Bottle: 330ml, 640ml



FRESH NEW BLACK



Relishing the dark beer brewed with quality ingredients

Blackmalt determines the flavor of stout. HITE's new Stout is brewed with the German blackmalt from WEYERMANN that was founded in 1876.

Foreign stout- while it appears to have a rich taste and aroma, is actually bitter and not very affordable?

Stout, a lager-type dark beer born of German quality black malt balanced with deep flavor, robust hue and head, is the premium beer that delivers real dark beer flavor in a very drinkable stout.

What is a lager-type stout?

It is called 'Bottom fermented beer' as it is made from 'Bottom fermented yeast' sinking under a fermentation bucket, and 'Lager' meaning fermented beer is derived from a German word 'storage'. Bottom fermented beer(Lager) is brewed at lower temperature and maintained in longer storage than Top fermented beer (ale), and has a simple yet cool refreshing taste with less byproducts than ale and with none of the fruity taste.



Beerlao

*Naturally
Gluten Free, GMO Free*



Beerlao is brewed from the best local rice and overseas high quality malt giving it a unique taste. Beerlao was launched in 1973 and has become the best selling and leading brand in Laos. It was also awarded gold medals by various international competitions. Beerlao is one of the most successful exports and is currently available in 13 countries worldwide.

*Perfect clarity with a pale straw yellow color.
A delicate but complex aroma; sweet lemon oil,
mellow spice and thin, cracker-like graininess.
Mild crispness and light-bodied.*

**“The Best Asian Beer” 2004 New York Times
Monde Selection Gold Award 2006, 2010**



- **Product category:** Lager Beer.
- **Ingredients:** Water, malt Barley, cereal, hops.
- **Packaging:** packed in brown glass bottle, 24 bottles per a case
- **Usage instruction:** Taste better if cold, most delicious at 10 – 15oC.

Preservation instructions:

- Preserve a cool and dry place.
- Avoid direct heat or sunlight.

Market: Saigon Export Beer is produced and distributed on nationwide scoop, especially from Central to South of Vietnam.

iCing

2013 Superior Taste Award 2 Golden



Ice Makkoli (Rice Brew), iCing presents cool freshness of nature through the chilling maturation technology. It is a new conceptual Makkoli that refreshes even your restless mind through the crisp taste presented with the tropical grapefruits and soda-like popping sensation.

New

국순당
KOOKSOONDANG

iCing

아이싱으로
기분까지 리프레싱



부드럽고 상큼한
아이싱 자몽
iCing Grapefruit



상큼달콤
아이싱 청포도
iCing White Grape

Spirits



CHAMISUL
The world's
most popular
soju

K-SHOT



K-POP

Soju is a distilled rice wine native to Korea and traditionally made from rice. Most brands of modern soju are now made in South Korea, supplementing or even replacing the rice with other starches such as potato, wheat, barley, sweet potato, or tapioca. Soju is clear in color and typically varies in alcohol content from about 20% to about 45% alcohol by volume (ABV), with 20% ABV being most common.

It is often called **Asian Vodka** or **Korean Vodka** because its taste is similar to vodka. It has very smooth and clean taste. It can be enjoyed on its own, but it is also used widely as a base for variety of popular and trendy cocktails.



ILPOOM JINRO

*Premium soju made with a dedication to purity
and the experience of nearly a century of spirit making artistry*

Ilpoom Jinro is made from the most fragrantly distilled crude liquid of 100% pure rice distillates. To capture the highest quality fragrance and flavor, the freeze filtration process was used to remove impurities and odor. Ilpoom Jinro embodies Jinro's signature attributes – crisp flavor with a smooth finish.

A few special ways to enjoy Ilpoom Jinro:

Neat, on the rocks, heated, and mixed with tonic or soda water

Specs and Sizes:

NAME	ILPOOM JINRO
ABV	ALC. 24% BY VOL.
SIZE	375ml per bottle



375ml Bottle



375ml Bottle (6 Pack)



JINRO SOJU

THE ORIGINATOR OF KOREA'S SOJU "IS BACK"!

- Jinro Soju is the predecessor of Chamisul Soju. Dubbed as "Jinro is Back", this new release from HiteJinro is the latest craze among the soju lovers.
- First released in Korea in April 2019, it has sold 100 million bottles within the first 7 months (that's 4 bottles sold every 1.54 seconds).
- While preserving the concept of the nostalgic look of the transparent, blue soju bottle of the past decades, this revived Jinro Soju has also reinvented itself to indulge the palate and trend of contemporary consumers.
- While much lower in alcohol per volume than the original version, the milder "Jinro is Back" still boasts a smooth and crisp soju flavor with a subtle "kick".

Specs and Sizes

- Name: JINRO SOJU (a.k.a. JINRO "IS BACK")
- ABV: ALC. 16.9% BY VOL.
- SIZE: 375ml per bottle (available in 6 bottle pack and 20 bottle case)



10605779976227

20 bottle case



605779976312

6 bottle pack



605779976305

375ml



16.9%



JINRO Chamisul Classic Soju

Jinro Ltd.

"NEW GENERATION OF VODKA"

JINRO CHAMISUL CLASSIC is the first pure and smooth Soju* (Asian Vodka) filtered four times with charcoals made from bamboo, which is cooked at 1,000 degrees Celsius. This filtration method eliminates any harmful substances or impurities leaving only the clean and smooth tasting soju. You can enjoy pure taste without the burden of hangovers due to its containing asparagines and affluent minerals. JINRO CHAMISUL CLASSIC soju is a legend in Korea for its number sold in the shortest amount of time in all brand categories.



Since its **launch in 1924**, Jinro Soju has changed the drinking culture of Asia and has grown to become the **world's best selling spirit**. Jinro's success can be attributed to its passion for crafting a spirit from **Korea's finest natural resources: choice grains and spring water**. Jinro Soju is a reflection of that dedication to purity and the experience of nearly **a century of spirit making artistry**. Jinro Soju is enjoyed for its smooth, clean flavor in **over 60 countries on five continents**.

Koreans alone consume nearly one billion bottles of Jinro Soju per month, and **Jinro enjoys a 58% percent share of the Korean soju market**. In Japan, Jinro has been the top selling diluted soju, **outselling eighty-six competitors for almost a decade**. Globally, Jinro has been **the world's best selling spirit for six consecutive years**, outselling other leading brands like Stolichnaya, Bacardi and Johnny Walker.

375ml. 750ml. 1.75L.

***Served Chilled**

JINRO Chamisul (Fresh) Soju

Jinro Ltd.

“New Generation of Vodka”

Boasting of rich mineral content and pure and clean taste, this natural alkaline **SOJU** is refined with charcoals made from 3-year old bamboos grown in a clean zone of Mt. Jiri and southern coast of Korea. Milder version to the Classic Chamisul, **Chamisul** is made with the natural sweetener from Finland for a cleaner and refreshing taste. Additionally, the innovative soju making technologies (the BCA Method and the Marrying Method) has been incorporated to enhance the effect of the natural bamboo charcoal refinement process from the existing CHAMISUL line resulting in even more "Fresh" CHAMISUL.



Since its **launch in 1924**, Jinro Soju has changed the drinking culture of Asia and has grown to become the **world's best selling spirit**. Jinro's success can be attributed to its passion for crafting a spirit from **Korea's finest natural resources: choice grains and spring water**. Jinro Soju is a reflection of that dedication to purity and the experience of nearly **a century of spirit making artistry**. Jinro Soju is enjoyed for its smooth, clean flavor in **over 60 countries on five continents**.

Koreans alone consume nearly one billion bottles of Jinro Soju per month, and **Jinro enjoys a 58% percent share of the Korean soju market**. In Japan, Jinro has been the top selling diluted soju, **outselling eighty-six competitors for almost a decade**. Globally, Jinro has been **the world's best selling spirit for six consecutive years**, outselling other leading brands like Stolichnaya, Bacardi and Johnny Walker.

375ml. 750ml. 1.75L.

***Served Chilled**

JINRO24 soju(Asian Vodka)

Jinro Ltd

“New Generation of Vodka”

JINRO 24 is produced and marketed solely for international consumers. While it can be enjoyed on its own, **JINRO 24** is used widely as a base for variety of popular and trendy cocktails. Produced from the finest natural ingredients and best soju making "know-how", **JINRO 24** is a perfect balance of pure, clean flavor with smooth finish. This distilled specialty distinguished by its yellow label has a neutral composition which lends itself perfectly to fresh fruits, juices and mixers. Its alcohol content is just enough to give a "kick" to your favorite cocktails but mild enough for an extended drinking experience.

JINRO 24 is the premium Soju for either drinking it straight or making it cocktails.



Since its **launch in 1924**, Jinro Soju has changed the drinking culture of Asia and has grown to become the **world's best selling spirit**. Jinro's success can be attributed to its passion for crafting a spirit from **Korea's finest natural resources: choice grains and spring water**. Jinro Soju is a reflection of that dedication to purity and the experience of nearly **a century of spirit making artistry**. Jinro Soju is enjoyed for its smooth, clean flavor in **over 60 countries on five continents**.

Koreans alone consume nearly one billion bottles of Jinro Soju per month, and **Jinro enjoys a 58% percent share of the Korean soju market**. In Japan, Jinro has been the top selling diluted soju, **outselling eighty-six competitors for almost a decade**. Globally, Jinro has been **the world's best selling spirit for six consecutive years**, outselling other leading brands like Stolichnaya, Bacardi and Johnny Walker.



375ml. 750ml. 1.75L.

*** Served Chilled**

Jinro grapefruit Soju

Fresh-feeling
light dewdrops



The very first
Chamisul grapefruit
has been born.



Fresh grapefruit and clean soju
have come together to create
a more delicious drink.

Slim grapefruits have combined with
clean Isul to become even lighter.



Jinro Green Grape Soju

Jinro
Green grape

Fresh Feeling
Lighthearted Dew



Jinro Plum Soju



*Sweet &
Light*

**JINRO
PLUM**

Jinro Strawberry Soju



*Sweet &
Light* **JINRO**
STRAWBERRY



Ipsaejoo; Soju (Asian Vodka)

Bohae Brewery Co., Ltd.

“ Fresh Soju Containing Sap from Natural Maple Tree ”

Ipsaejoo is a new type of soju (*Asian Vodka*) that has realized fresh and clean taste by using the sap of maple tree gathered from the nature and aspartic acid known for its excellent effect on hangover recovery. The sap of maple tree is generally known as maple syrup.

Maple syrup used in *Ipsaejoo* is made from concentrating only 10% of the sap collected during March and April from little holes made only on the maple trees with over 40 years of age to prevent any hindrance to the growth of the trees.

The natural and pure sap of maple tree without any additive of chemicals or synthetic preservatives is widely used in various countries around the world due to its outstanding effect on the removal of waste matter from a body and clearing up of head when taken with black tea or hot water.



Ipsaejoo with such sap of maple tree is characterized by its smooth and delicate taste.

Especially, unlike the string odorless and tasteless vodka,

Ipsaejoo is *the premium soju for either drinking it straight or making it cocktails.*

- **Soju (*Asian Vodka*):** Soju is a traditional Korean liquor distilled from rice, barley and sweet potato. Soju has a light, crisp and clean taste similar to vodka.

**** Served Chilled****

Togouchi

The mysterious naturalized Japanese whisky



Whisky from Scotland and Canada, Blended and Bottled In Japan

A grain whisky with different features (an unblended whisky from **Scotland** with a soft sweetness and an unblended whisky from **Canada** with rich minerals and grains) blends a well balanced peat aroma and a malt whisky that has a soft sweetness like vanilla and chocolate. Utilize the youthfulness, the whisky has been finished with a light flavour but comes with a kick.

Product Name: Togouchi whisky 750ml

Contents: 750ml

Ingredients: Malt • Grain

Category: Whisky

Alcoholic Content: 40%

Characteristics

Colour: A light golden colour

Aroma: It has a youthful aroma, but a slight peaty aroma can be noticed followed by sweet honey, nuts and corn flakes.

Taste: It's has a light and mild taste. A sweet aroma that reminds you of grains and honey gives you a mellow feeling.

Finish: The slightly peaty aroma dominates the aftertaste.

A TRADITION OF EXCELLENCE

WINNER OF 9 CONSECUTIVE MONDE SELECTION GOLD AWARDS

AND STILL THE WORLD'S NUMBER 1 SELLING GIN



Drink Responsibly



www.ginebrasanmiguel.com

GINEBRA SAN MIGUEL
SINCE 1834

Wine



Asian Beverage Co. provides consumers with the new concept wines called functional wines fermented from super fruits with natural ingredients that provide health benefits. Super fruits contain high levels of antioxidants and other health benefit ingredients shown to inhibit the growth of cancer cells, lower bad cholesterol levels, boost energy and immunity system and prevent from aging. We carry many different types of wines for health benefits. Please enjoy our wines for your health.

www.asianbeverageco.com

Bohae BOKBUNJAJOO:

Wild Black Raspberry Wine

Bohae Brewery Co. , Ltd.

San Diego International Wine competition Gold Award, 2009
“The Dallas Morning News Wine Competition”
Silver Award in Raspberry Wine Competition
Bronze Award in Other Fruit Wine Competition

“ Is it Chambord ? ”

Bars and restaurants have been using them in place of chambord.

Bokbunja wine is made from the fruits called Bokbunja (wild black raspberry), a sort of wild strawberry family, similar to rose creeper. It is duly fermented with a traditional skilled processing technique without any preservative or chemicals. *You will enjoy the wild taste and aroma on occasion and love to drink it as a dessert wine as well as cocktail mixer. This is already well known to Asians as an ‘Energy Booster’.*

The derivation of Bokbunjajoo

It is written 覆(Bok) 盆(Bun) 子(Ja) 酒(Joo) in Chinese. Bok means turning upside down, Bun means a chamber pot, and Ja means fruit Joo means wine. One summer day, an old man went to gather greens in the forest. When he got hungry, he found some appetizing and delicious-looking fruits and ate it.

Later that night, the old man urinated on the chamber pot and the streak of urine was so strong it turned the pot upside down. That's why that fruit has such a strange name.

** Served Chilled **



The efficacy of Bokbunja (Described in prominent traditional medical journal)

Bokbunja is used as a tonic medicine for men who are usually damp in the groin and who are not energetic. It is also effective to soothe one's nerves and cure men's impotency. It helps to reduce frequent calls of nature.

For women, it helps to get pregnant and to have pretty skin. It is also effective to clean the eyesight and cure the nyctalopia due to neurasthenia. It makes the insides warm so to protect the liver. It reduces urine and strengthen the energy and vitality.



Bekseju; Herb Wine

“What is Bekseju?”

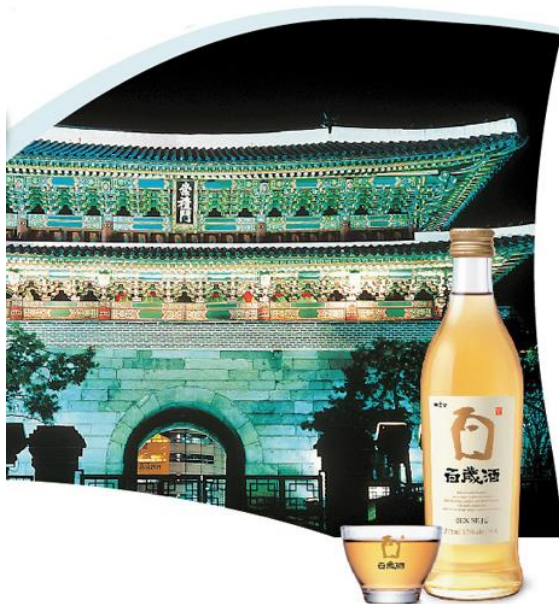
The Premium Ginseng White Wine

Bekseju - the name says it all! 'Ju' is wine and 'Bekse' simply means 100 years old. A beautiful and meaningful name that appeals to everyone.

Brewed with the finest and unique traditional method, using ginseng as the major ingredient plus eleven other valuable herbs, all cultivated in Korea, Bekseju has a mellow and distinct flavor with subtle ginseng and herbal notes.

Enjoyed chilled, in a specially designed glass, Bekseju works charmingly with appetizers, is refreshing with grilled or barbequed food, and balances well with spicy dishes.

In fact, this wine is fun and satisfying to pair with!



국순당
KOOKSOONDANG
BEKSEJU USA, INC.

Matchsoon: Premium Plum Wine

Semi-Sweet

>> Smell of exotic aroma of plum wine.<<

Since ancient time, plum wine has been enjoyed in royal palaces as a special aperitif for health and longevity.

The exotic taste and flavor of Bohae's representative brand Matchsoon is a mystery derived from time. Matchsoon, made from a selection of the finest Korean plums, creates the enriched mysterious aroma of the fruit while matured for 5 years in the land of the morning calm.

It is highly praised by connoisseurs and regular drinkers not only for its great taste but as well for the medical benefits of plums such as pasteurization, skin protection and fatigue relief.

It makes a great harmony with Sushi, oysters and fresh raw fish. The first sip will refresh your taste buds, and the second will enliven the flavor of your food.

Bohae's Spirits & Business Objectives

Based on the motto, 'Honorable integrity', 'Better productivity' and 'Persistent development', Bohae Brewery was established in Mokpo of Chunnam Province in 1950. Continuing to study and develop



Korean traditional alcohol beverages Bohae works hard to produce national representative liquor products which stands in comparison with world famous brands.

As one of the industry leading firms, Bohae Brewery makes efforts to create a new corporate culture by offering Korean society a better service, realizing consumer satisfaction with the best quality products.

Bohae Brewery believes that such endeavors will prove its worth to both established and developing markets across the world.



Kikkoman Plum Wine

"The true essence of plums on the palate, as well as the aromas. Refreshing and quite crisp on the palate"

This sweet and fruity wine is made with real plums. Its ripe cherry aroma and crisp, smooth plum flavor make it excellent as an after dinner treat or on the rocks with a twist.

Alcohol: 11.5%

Serving Temperature: Chilled or on the rocks

Formats: 12/750ml, 6/1.5L



RONNIE T. | American Canyon, CA | 5/10/2013

ONE OF MY BEST TASTING WINES.

Not over bearing in taste & great with a good steak or just by itself.

Katrina B. | Goleta, CA | 4/25/2012

Had it at a Sushi restaurant and liked it so much I bought a bottle from them. Delicious!

Rodger J. | Long Beach, CA | 1/20/2012

I used to enjoy Plum wine in Taiwan and this particular one tastes most closely to the Taiwan Plum Wine. Be careful when buying Plum wine because some say "Premium White Wine with Plum Flavoring". That's NOT what you want.

KOOKSOONDANG

DRAUGHT MAKKOLI

KOOKSOONDANG Draft Makkoli is unfiltered and unpasteurized Korean traditional rice beer. Without loss of taste and nutrition due to boiling, it renders freshness with natural carbonation. It contains living microorganisms such as yeast and lactobacillus.

The ability of KOOKSOONDANG Draft Makkoli to hold its extraordinary quality and freshness for such a prolonged period of time lies in the nation's first utilized controlled fermentation method.

This method, which entails the obstruction of external oxygen and controls the activation of yeast, ensures its great taste.

Also, it is the first company to materialize the cold chain method, making it possible to preserve and deliver the fresh quality from its makers to its consumers.

The raw rice fermentation method, using only first class rice, helps to reduce the chances of demolishing essential amino acids. KOOKSOONDANG Draft Makkoli can be best enjoyed with Korean traditional Kimchi-Jeon (Kimchi pancake) and Pah-Jeon (Scallion pancake).



*Asian Beverage Company
401 Laredo St. Suite E. Aurora, CO 80011
303-792-3222 www.AsianBeverageCo.com*

KOOKSOONDANG

STERILIZED MAKKOLI : RICE MAKKOLI

MAKKOLI is one of the representative Korean traditional alcoholic beverages.

It is a milky wine with creamy texture and off-dry taste. Using an extended fermentation process, the taste and aroma of this wine has been richly refined. Since this rice wine is canned, it becomes bacteria-free and it can be stored for 1 year.



- Main Ingredient: Rice 100%
- Alcohol (A.B.V): 6%
- Volume: 240ml, 350ml(CAN) / 750ml(PET)



쌀
막걸리



Asian Beverage Company
401 Laredo St. Suite E. Aurora, CO 80011
303-792-3222 www.AsianBeverageCo.com

MAK KOLI Cloudy rice wine

IL-Dong Premium Makkoli

1200ml / 6.5% ALCOHOL by VOL



- Made of water extracted from 200 m. underground granite base
- Fermentation in traditional unglazed clay ware other than ordinary stainless steel tank
- Traditional method is used to brew it
- Fine color, deep taste and fresh aftertaste

Asian Beverage Company
401 Laredo St. Suite E. Aurora, CO 80011
303-792-3222 www.AsianBeverageCo.com

FRUIT MAKKOLI

NEW | 국순당 쌀막걸리 과일시리즈

국순당

www.AsianBeverageCo.com

아시안 베버리지

FRUITY

PRETTY

TASTY



SAKE



Premium Sake:

Sake is a brewed alcoholic beverage from rice.

The Japanese government classifies sake into two basic classes : "**Futsu Shu**", and "**Tokutei meisho shu**". Each is literally translated into Ordinary Sake and Specific Designation Sake.

Sake other than Specific Designation Sake is classified as Ordinary Sake. It is something like table wines that are popular at reasonable prices. Seventy Percent (70%) of sake consumed in Japan is Ordinary Sake.

Specific Designation Sake is graded by Seimaibuai classification, the percentage of original rice remaining after the polishing process. The more polished away, the lighter and more delicate the flavor becomes. Junmai means "pure rice Sake", containing nothing but water, rice and Koji; absolutely no brewer's alcohol added. Specific Designation Sake is defined through the table as shown below.

No Alcohol Added	Seimaibuai Ratio	Use of Rice Koji	Some Alcohol Added
Junmai Daiginjo	50% or less	15% or more	Daiginjo
Junmai Ginjo	60% or less	15% or more	Ginjo
Special Junmai	60% or less	15% or more	Special Honjozo
Junmai	70% or less	15% or more	Honjozo

Most US Sake Importers misuse the term "Premium Sake"(high quality sake) as Specific Designation Sake. It is not always true that Specific Designation Sake is high quality sake. In general, the price reflects the quality. There are some outstanding high quality sake that is sold as much as 2 to 5 times of suggested retail price. The extra money you are willing to pay is called "Premium". In Japan, "Premium Sake" means prestigious high quality sake with premium. It is very limited to purchase due to popularity and reputation.

Asian Beverage Co. provides the real Premium Sake from Japan at a reasonable price.

Please enjoy it!



YAEGAKI SAKE

Junmai 1.5L/750ml



2014 BTI World
Wine Championships

SILVER MEDAL

83 Points

"Highly Recommended"

Critics Notes

Mild yeasty brioche and melon aromas with a supple, dry-
yet- fruity medium body and a creamy, honey, lemon
spritzed apple and radish finish.

Analysis

Classification: Junmai

Rice Polishing Rate:

70% Rice Grain: Cal-

Rose Rice

Sake Meter Value (SMV): +2



- Yaegaki is one of the 5 sake breweries operating in the United States.
- It is owned and operated by Yaegaki Sake & Spirits, Inc. in Hyogo, Japan.
- One of the oldest sake breweries in Japan.
- A reasonable product line that can be considered as introductory sake for the American market.
- Enjoy warm and cold.

OZEKI

Ozeki Sake

Junmai

This well balanced traditional sake is full bodied with a light melon fl avor. Served warm or cold it complements sushi, sashimi, grilled meats, vegetables, and tempura.

Sake Meter Value +4

- Brewed in our state of the art facility in Hollister, CA from the highest quality California short grain rice and fresh water sourced from the Sierra Nevada Mountains
- Rice is polished to 30% removed to achieve Junmai quality
- Alcohol 16%
- Acidity 1.6
- Available in (12)750ml, (6)1.5L and 19L formats



19L "Bag in a Box"

- 19L has over 5% more volume than 18L size
- Stays fresh longer because air never reaches the sake
- The most economical way to buy sake
- Fits all warming machines



Asian Beverage Company

*401 Laredo St. Suite E. Aurora, CO 80011
303-792-3222 www.AsianBeverageCo.com*

OZEKI

Ozeki Dry

Junmai

This airy sake is light, dry and delicate on the palate with a refreshing fruitiness - a great match for salads, tofu and other light fare.

Sake Meter Value +8



- Brewed in our state of the art facility in Hollister, CA from the highest quality California short grain rice and fresh water sourced from the Sierra Nevada Mountains
- Rice is polished to 30% removed to achieve Junmai quality
- Alcohol 14.5%
- Acidity 1.3
- **Best when served in chilled**
- Available in our "Fancy Dry" 180ml bottle packed 20 per case

*Also available in (12)375ml,
(12)750ml & (6)1.5L*



Asian Beverage Company
401 Laredo St. Suite E. Aurora, CO 80011
303-792-3222 www.AsianBeverageCo.com

OZEKI

Nigori

Unfiltered Junmai

Rich, creamy and fruity – but with a crisp, vibrant presence – this unfiltered sake is milky in color and preserves the essence of the rice. Served chilled, this sake is an ideal aperitif and complements spicy dishes very well. It is also delicious as a sweet treat to finish off a meal.

Sake Meter Value -50

- Brewed in our state of the art facility in Hollister, CA from the highest quality California short grain rice and fresh water sourced from the Sierra Nevada Mountains
- Rice is polished to 30% removed to achieve Junmai quality
- Alcohol 14.5%
- Acidity 1.7
- **Best when served in chilled**
- Freshness is the key to serving Nigori style sake
- Perfect size, easy to refrigerate, easy to serve
- Packed 12 bottles to a case

375ml = Convenience & Freshness

Also available in economical

1.5L bottles packed 6 to a case



Asian Beverage Company
401 Laredo St. Suite E. Aurora, CO 80011
303-792-3222 www.AsianBeverageCo.com

OZEKI SAKE

Japanese Products



Karatamba “Dry Wave”

Honjozo

This crisp, dry, medium bodied sake has a light vanilla flavor and slight nuttiness.

Alcohol: 15%

Sake Meter Value: +7

Serving Temperature: Chilled, Warm

12/300ml

6/750ml

6/1.8L



Wayuraku “Bliss”

Tokubetsu Junmai

This complex and graceful sake exhibits an intriguing aroma of licorice and a luscious, round flavor that fills the mouth from start to finish – truly a blissful experience.

Alcohol: 15.8%

Sake Meter Value: +3

Serving Temperature: Chilled

6/720ml



Yamadanishiki “The Imperial”

Junmai

Made from the famous Yamadanishiki rice, this lush, charming sake boasts light fruit and floral flavors with a hint of rice and a dry finish.

Alcohol: 14%

Sake Meter Value: +3

Serving Temperature: Chilled

20/300ml

6/720ml

6/1.8L



Hana Bonbori “Flower Lantern”

Junmai Ginjo

A sophisticated sake with an opulent floral and fruity fragrance, Hana Bonbori has a strikingly clear, crisp flavor that makes it an ideal aperitif or the perfect accompaniment to light and simple fare.

Alcohol: 15.5%

Sake Meter Value: +5

Serving Temperature: Chilled 12/500ml



Osakaya Chobei “First Boss”

Daiginjo

Produced from highly polished rice, this refined sake exhibits a delicate, fruity aroma. It is round, full and silky on the palate, with an abundance of ripe fruit flavors.

Alcohol: 15%

Sake Meter Value: +4

Serving Temperature: Chilled

12/300ml

6/720ml

6/1.8L



Hana Awaka “Sparkling Flower”

Sparkling Sake

This refreshing sake brings your taste buds alive with a cheerful balance of bursting sweetness, bright fruit flavors, and tangy bubbles.

“Sparkling Flower” is a refreshing after work drink or the perfect match for weekend lunch.

Alcohol: 7%

Sake Meter Value: -60

Serving Temperature: Chilled

20/250ml



**Ozeki “Classic”
Junmai**

This well balanced traditional sake is full-bodied with a light melon flavor.

Alcohol: 16%
Sake Meter Value: +4
Serving Temperature: Warm, Chilled, Room Temperature

12/750ml 6/1.5L



Hako

Ozeki Sake in a convenient and economical format.

6/1.8L

**OZEKI
SAKE**

Domestic Products



**Dry
Junmai**

This airy sake is light, dry and delicate on the palate with a refreshing fruitiness.

Alcohol: 14.5%
Sake Meter Value: +8
Serving Temperature: Chilled

24/180ml 12/375ml
12/750ml 6/1.5L



**Ginjo Premier
Junmai Ginjo**

Renowned for its fruity fragrance, this carefully crafted sake is brewed from highly refined rice to create a pure sake with a rich, complex flavor and strikingly smooth finish.

Alcohol: 16%
Sake Meter Value: +7
Serving Temperature: Chilled

12/375ml 6/720ml 6/1.5L



**Reishu “Chilled”
Junmai**

This refreshing sake is brewed specifically to be enjoyed cold. Its pleasing combination of full bodied flavor and a smooth finish make it an ideal match for sushi, grilled fish and salads.

Alcohol: 16%
Sake Meter Value: +4
Serving Temperature: Chilled 12/300ml



**Premier
Junmai Daiginjo**

This dry, rich sake exhibits an enticing aroma of licorice and anise with a full, fruity flavor and sharp, crisp finish.

Alcohol: 15%
Sake Meter Value: +7
Serving Temperature: Chilled

12/720ml



**Nigori
Unfiltered Junmai**

Rich, creamy and fruity – this unfiltered sake is milky in color and preserves the essence of the rice.

Alcohol: 14.5%
Sake Meter Value: -50
Serving Temperature: Chilled

12/375ml 6/1.5L



Kikkoman Plum Wine

This delicious wine boasts ripe cherry and plum aromas with a crisp, smooth plum flavor – excellent on the rocks with a twist or as an after dinner treat.

Alcohol: 11.5%
Serving Temperature: Chilled or on the rocks

12/750ml 6/1.5L

JIZAKE: Sake Imported from Japan



Onikoroshi "Demon Slayer" *Junmai Daiginjo*

It is extremely rich, with a fruity bouquet, very full body and great length. On the palate it is both dry and rich, and has a flavor that fills your mouth in a most wonderful fashion.

Recommended dishes:

Recommend it either sipped on its own, or paired with sashimi, light dishes such as seaweed salad or cold tofu with ginger and soy sauce.

Alcohol: 16.5%
Sake Meter Value: +0
Serving Temperature: Chilled

12/720ml 6/1.8L



Otokoyama "Man's Mountain" *Tokubetsu Junmai kimoto*

Light, smooth and rich. Grain-like aroma with a hint of fruit. A refreshing lightness with vivid acidity. This is very dry sake with sharp, rich and full-bodied taste.

***The Best Selling Sake in the World
No. 1 Export Sake in Japan***

***The Gold Medal in Monde Selection
for 30 Consecutive Years***

Recommended dishes:

Sushi & Sashimi, Grilled Fish, Light Pasta, Shellfish, Grilled Dishes, Deep Pastas, Stew Meats, BBQ & Skewers, Fried or Salty s & Soups, Fare with Heavy Sauces, Game and Fowl, Tofu and Soba, Turkey, Ham and Game, Stuffing and Gravy, Fried and Mashed Potatoes, Hamburgers, Pizza, Sandwiches

Alcohol: 14.5%
Sake Meter Value: +10
Serving Temperature: Chilled or Warm

12/720ml 6/1.8L



Kurosawa "Black River" *Junmai Kimoto*

This sake boasts a natural Kimoto flavor, which is full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake. Kimoto-produced Junmai sakes, served hot, cold or at room temperature, will exhibit their true, rich qualities. Ideal for sake lovers.

Recommended dishes:

Goes well with all types of meals, from appetizers to main entrees. It is an ideal accompaniment to slightly rich foods, such as karaage (fried chicken), tempura, yakitori, and chawanmushi.

Alcohol: 15.5%
Sake Meter Value: +2
Serving Temperature: Chilled or Warm
12/300ml 12/720ml 6/1.8L

- ★ ***Gold Award at the 2008 Japan National Sake Competition.***
- ★ ***Gold Award at the 2008 U.S. National Sake Appraisal.***
- ★ ***Gold Medal, 91 points at the 2008 BTI World Wine Championships.***



Hatsumago "First Grandchild" *Junmai Kimoto*

The first smell is slightly floral and pleasant followed by a taste that is smooth, slightly dry, sweet and fruity without being overpowering. The tail is refreshing and vanishes quickly.

Recommended dishes:

Great accompaniment to sashimi, sushi, and seafood in general. Also, compliments vinegary and lightly fried foods. This sake particularly enhances the flavor of raw oysters, as it diminishes its fishy aftertaste.

Alcohol: 15.3%
Sake Meter Value: +3
Serving Temperature: Chilled or Warm
12/300ml 12/720ml 6/1.8L

- ★ ***Gold Award at the 2007 Japan National Sake Competition.***
- ★ ***Gold Award at the 2009 U.S. National Sake Appraisal.***
- ★ ***Silver Medal, 86 points at the 2008 BTI World Wine Championships.***

JIZAKE: Sake Imported from Japan



2011 BTI World Wine Championships

SILVER MEDAL
89 Points

Mu “Nothingness”

Junmai Daiginjo

Clear with a platinum blue cast. Shy aromas of nuts, cream, and dried nectarine with a silky dry-yet-fruity medium body and an anise, custard, shittake and nutskin accented finish.

Recommended dishes:

Recommend it either sipped on its own, or light foods such as seafood and goes well with ponzu or acidic-flavored dishes.

Alcohol: 15%

Sake Meter Value: +1

Serving Temperature: Chilled

12/300ml 12/720ml

★ **Gold Award at the 2008, 2009, 2010**

Monde Selection.

★ **Silver Medal, 86 points at the 2010 BTI World Wine Championships.**

★ **Silver Award at the 2010 U.S. National Sake Appraisal.**

Hananomai “Dancing Flower”

Junmai Ginjo

You will enjoy the fresh Koji flavor of this sake, because it is not pasteurized. Its enjoyment increases with the consumption of each glass. There are many attributes to this sake and one glass is not enough to experience them all.

★ **Silver Medal, 89 points at the 2008 BTI World Wine Championships.**

★ **Silver Medal, 88 points at the 2010 BTI World Wine Championships.**

Recommended dishes:

Enjoy this sake with rich meats and seafood, such as yakitori, foegras, steak, fatty tuna, and sea urchin.

Alcohol: 15.5%

Sake Meter Value: +5

Serving Temperature: Chilled or Warm

12/300ml 12/720ml



Katana “Japanese Sword”

Junmai Ginjo

Clear. Aromas of buttery cashew brittle, dried banana and a whiff of Elmer's glue with a slightly tannic, dry-yet-fruity light-to-medium body and a kiwi, turnip, nutskin, and radish sprouts accented finish. An interesting flavor ride.

Recommended dishes:

Goes well with strong flavored dishes, such as fried food, **steak, fried pork, yakitori, and yellowtail.** or meat /fish with spicy sauce.

Alcohol: 15.5%

Sake Meter Value: +7

Serving Temperature: Chilled or Warm

12/300ml 12/720ml 6/1.8L

★ **Gold Medal, 90 points at the 2011 BTI World Wine Championships.**



Okunomatsu

Tokubetsu Junmai

Due to its fruity and light Koji flavor, Okunomatsu is favored by women. From the first sip, you will experience the superior impact and aftertaste of this sake. This Tokubetsu Junmai is brewed using only rice of which the outer 30%-40% of each grain has been polished away. Spring water, Koji, and yeast are also used. No alcohol is added to the final product.

Recommended dishes:

This sake can be enjoyed with a wide variety of foods, including rich foods and meats such as beef, chicken, fish, pork, duck, white sauces, and fried foods.

★ **Gold Award at the 2008, 2009, 2010 U.S. National Sake Appraisal.**

★ **Gold Medal, 90 points at the 2008 BTI World Wine Championships.**

★ **Gold Medal & Best Buy, 92 points at the 2010 BTI World Wine Championships.**

KUROMATSU HAKUSHIKA

ITEM	PACKAGE	DESCRIPTION	PRICE
KUROMATSU HAKUSHIKA CHOKARA - DRY SAKE	300ml.	Dry taste with rich full body, sharp end & smooth on the pallet	\$4.75
	12/Case		\$57.00
KUROMATSU HAKUSHIKA NAMACHOZO	300ml.	Cool and refreshing aroma, light and mild taste	\$4.75
	12/Case		\$57.00
300ml.	180ml.		\$2.50
	30/Case		\$75.00
KUROMATSU HAKUSHIKA JUNMAI GINJO	300ml.	Gentle taste with fresh fruity ginjo flavor, light on the pallet	\$5.00
	12/Case		\$60.00
KUROMATSU HAKUSHIKA HANA KOHAKU - PLUM SAKE	300ml.	The unique original sake with Japanese Plum Wine and Plum extract added. Sweet refreshing taste. For dessert wine or aperitif.	\$5.75
	12/Case		\$69.00
	720ml.		\$13.50
	6/Case	\$81.00	
KUROMATSU HAKUSHIKA TOKUSEN JUNMAI YAMADANISHIKI	300ml.	Refreshing clean and gentle taste with elegant flavor. Premium Rice	\$5.50
	12/Case		\$66.00
KUROMATSU HAKUSHIKA JUNMAI TARU SAKE	300ml.	Junmai Sake briefly aged in Wooden casks (taru) made from the fragrant Japanese Cedar. Smooth in taste, elegantly refreshing with a Pleasant woody aroma	\$5.00
	12/Case		\$60.00





白鶴

HAKUTSURU SAKE

since 1743

