

By order of the Directors of Toku Sake Limited

**4,000 bottles of TOKU SAKE ultra premium JUNMAI
DIAGINJO from Hokkaido brewed with Yamada Nishiki rice
polished to 35% - the highest classification of sake, bottled
in May 2025 & arrived in UK June 2026 & held in bond**

(Subject to availability)



Image of Toku Sake Bottle

Please be aware that this is a PPE site – visitors must wear adequate PPE at all times

PRIVATE TREATY SALE: This is offered for sale by Private Treaty negotiations and offers are invited

AT: Site Address

ON VIEW: Not applicable as in bond

OFFERS IN BY: 5.00pm 19th June 2026

CLEARANCE: To Be Agreed

FURTHER INFO: Case Manager Chris Buller cbuller@lsh.co.uk & Kevin Powell kpowell@lsh.co.uk

OFFICE ADDRESS: 55 Wells Street London W1T 3PT

A flagship Junmai Diaginjo



The Flagship JUNMAI DIAGINJO

Presented in a minimalist bottle featuring a thermochromic label that reveals the optimal serving temperature reinforcing Toku's precision and luxury positioning.

Delicate aromas of melon and white peach into a silky palate with fine mineral structure and a persistent, elegant finish. Designed to be served at 5C in stem ware

The Brewery

Brewed by Takasago Shuzo, established in 1899 in Asahikawa Hokkaido, one of Japan's most respected historic sake houses

Extreme cold fermentation enables a slow, controlled brewing, preserving aromatic clarity and finesse. Production overseen by master Toji, with traditional methods and sub zero storage protecting quality from brewery to bottle

Technical Overview

ABV: 16%

Polishing ratio: (Seimaibuai) 35%

Rice: Yamada Nishiki – Toku A

Shibori: (Pressing) method : Yabuta

Maturation: Variable based on Toji expertise; 3-6 months

Toji: Yoshihosa Morimoto

Yeast: No.1801 Kobo from Brewing Society of Japan
(Nijon Joza Kyokai)

Water: Chubetsu River at the foot of Mt Daisetsuzan

Pasteurisation: Nama-chozo in tank until bottling at -4C

Tasting Notes:

Aroma: Vibrant with a medium intensity, citrus high notes of grapefruit & pomelo mixed with green apples & pear all juxtaposed with richer aromas of pineapple, plus, apricot and honeydew melon, brought together by subtle creamy umami and toffee notes.

Palate: Bright freshness overlaying a luxurious velvety texture. A bright and expressive medium+ body, highlighting flavours of juicy honeydew melon, grapefruit & red apple on the front of the palate, evolving into honeydew melon on the mid palate all layered over a subtle toffee background

Finish: Toku provides a long persistent and complex finish that is constantly evolving across the palate

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Toku Saké
Super Premium
Junmai Daiginjo

Hokkaido,
where cold fires passion

In Japan's far north in the winter, the bitter cold reigns. But from this harshness - and many painstaking months - is wrought the delicate and exquisitely refined character of an exceptional Junmai Daiginjo saké.



tokusake.com