



にごり酒だからこそ分かる山田錦の米の甘み。瓶内二次発酵が生み出す爽やかな発泡性。最後に繊細かつ存在感のある純米大吟醸が見せる鮮やかな味の切れと余韻を堪能。

We take premium Yamada Nishiki, the undisputed "king of sake rice," and polish it down to 45% to use only the very best part of the grain. Experience the quality of sweetness you can only get from Yamada Nishiki rice, the refreshing effervescence achieved only through our in-bottle secondary fermentation process, and the bright aroma you can only expect from Junmai Daiginjo.



**獺祭 純米大吟醸 スパークリング 45**  
DASSAI Sparkling 45 (180ml)

1,870 円 (税込)

「美味しくなければ意味がない」獺祭のスタンダード。山田錦を 45% まで磨いた、米由来の繊細な甘みと華やかな香り。

"There is no reason for us to make sake unless it's super delicious," this is the DASSAI way. Using Yamada-Nishiki rice polished to 45%, we deliver fruit aromatics and a delicate sweetness originating from the rice.



**獺祭 純米大吟醸 45**  
DASSAI 45 (180ml)

1,650 円 (税込)

華やかな上立ち香と口に含んだときに見せるバランス良いきれいな甘み。飲み込んだ後の長い余韻。これぞ、純米大吟醸。

Balanced residual showing luscious and juicy character with a nectar like sweetness on the palate followed by a long bright finale. This is Junmai Daiginjo.



**獺祭 純米大吟醸 磨き三割九分**  
DASSAI 39 (180ml)

2,420 円 (税込)

ミニボトル3本のテイスティングセットです。3人で頼めば 60mL ずつ獺祭をお楽しみ頂けます。



**獺祭 3 種テイスティングセット**  
DASSAI Tasting Set (180ml x 3)

5,500 円 (税込)