

Opening day and special products reveal for the new duty-free Japanese liquor shop 'Sorano Sakagura'

Central Japan International Airport Co.Ltd. is happy to announce the opening day for the new duty-free shop scheduled to open in January 2020. Sorano Sakagura, the store specialized in Japanese liquor from all over Japan, will be opening its doors in Friday, January 24th 2020.

Sorano Sakagura is the first Japanese liquor specialty duty free shop in a Japanese airport. In addition to that the store will sell limited "Sorano Sakagura" liquors jointly developed with local breweries from Aichi, Gifu and Mie Prefectures.



Image

1. About the shop

Name: Sorano Sakagura

Location: Near Gate 20 in International Departure Lobby (After security check)

Surface: 90 m²

Products: Around 200 Japanese Liquors (Japanese *Sake*, *Shōchū* and other products)*

Opening date: Friday, 24th January 2020

Business hours: 6:45-22:00

* The Japanese liquors handled at existing stores in the International Departure Lobby will be sold at Sorano Sakagura.

The needs of the international tourist are rapidly increasing and, as a gateway to Japan, Centrair aims to become a place where international visitors can experience Japanese culture, its traditions, its gastronomy and, of course, its liquors. Sorano Sakagura will offer a selection of Japanese liquors from the Central Japan region and other parts of the country, as well as Centrair limited *Sake* that will only be available in the store, bringing this part of the Japanese experience closer for the international visitors.

2. Introduction of limited products

Sorano Sakagura will sell limited liquors jointly developed with local breweries from Aichi, Gifu and Mie Prefectures in Central Japan. The products consist in 3 different Japanese Sake liquors that will be sold under the Name of Sorano Sakagura in limited quantities

- Kunizakari: *Junmai Ginjo Sake* from Nakano Sake Brewery in Aichi Prefecture.
- Yotsuboshi: *Daiginjo Sake* from Funasaka Sake Brewery in Gifu Prefecture.
- Hanzo: *Junmai Daiginjo Sake* from Ota Sake Brewery in Mie Prefecture.

* Limited to 1,000 units each

| Sorano Sakagura Kunizakari (Aichi) | Sorano Sakagura Yotsuboshi (Gifu) | Sorano Sakagura Hanzo (Mie) |
|---------------------------------------|--------------------------------------|--------------------------------|
| | | |
| Price: 2,500 JPY | Price: 5,000 JPY | Price: 4,000 JPY |

Reference:

Junmai Ginjo Sake: premium sake that uses rice that has been polished to at least 60 percent with no additives. It is often a light, fruity, and complex flavor that is usually quite fragrant.

Daiginjo Sake: super premium sake that uses rice that has been polished all the way down to at least 50 percent. It is light, with complex flavors and aromas.

Junmai Daiginjo Sake: Similar to the *Daiginjo Sake* above but with no additives.