

MILA'S SAKE PROGRAM

All By-The-Glass Sake's Are 3oz Pours

CHIYONOSONO “SHARED PROMISE”

- Style: Junmai
- Bottle Size: 720ml
- Price: \$16 BTG/ \$96 BTB
- Aromas: Soft, expansive texture with aromas of orange blossom.
- Palate: Rich and dry. Orange, clove, and toasted malt.
- Rice: Gohyakumangoku
- Polishing Rate: 65%
- Region: Kumamoto Prefecture
- Food Pairing: Try this sake with pasta in a cream-based sauce, such as cavatelli with radicchio, mascarpone, and crispy pancetta.
- Notes: Known as the “Junmai” expert, Chiyonosono was the first brewery to stop adding distilled alcohol to its sake after the rice shortages of World War II, paving the way for the popular premium “Junmai” category.



TAKATENJIN TOKUBETSU HONJOZO “SWORD OF THE SUN”

- Style: Junmai
- Bottle Size: 300ml
- Price: \$40
- Aromas: Melon, pear, and banana drive. The juniper botanicals and cucumber notes make it the perfect gin lover's sake.
- Palate: Clean, fresh, vibrant.
- Rice: Yamada Nishiki & Haenuki
- Polishing Rate: 60%
- Region: Shizuoka Prefecture
- Food Pairings: Try it with grilled Sriracha shrimp, roasted beets, and whole-grain salads.
- Notes: It is named after the brewery founder who fought many battles near the ruins of Takatenjin Castle. In a region of endless sunshine and pristine water sources, brewery Doi Shuzo stands out as an iconic producer of the fruity, dry style of sake that the area is known for.



OZE NO YUKIDOKO KARAKUCHI SUPER DRY

- Style: Junmai
- Bottle Size: 300ml
- Price: \$40
- Aromas: Dry, herbal, and grassy.
- Palate: Very dry, light, and peppery with melon and rice flavor notes.
- Rice: Yamada Nishiki
- Polishing Rate: 60%
- Region: Gunma Prefecture
- Food Pairings: Japanese dishes, Chicken Hotpot, Chinese dishes, and Fried dishes.
- Notes: Ryujin's underground water is very soft and feminine, lending to their brewers the power to draw out the hidden flavors in their rice. Their aim is to create flavorful, mellow, high quality sake that warms the heart upon drinking.



FUKUCHO “FORGOTTEN FORTUNE”

- Style: Junmai
- Bottle Size: 720ml
- Price: \$90
- Aromas: Melon, cucumber peel and steamed rice.
- Palate: Full flavor, earthy touches and great texture with a long, persistent finish.
- Rice: Hattanso
- Polishing Rate: 75%
- Region: Hiroshima Prefecture
- Food Pairing: An amazing oyster pairing, as Hiroshima has more oyster beds than anywhere else in Japan and influences the sake. Also try it with red curry and ginger steamed clams.
- Notes: Female brewery owner and Toji, Miho Imada, mills the rice for this sake less than most Junmais because she believes it results in the best expression of rice flavor, balance, and complexity.

