

KATSUYAMA AKATSUKI

- Style: Junmai Daiginjo
- Bottle Size: 720ml
- Price: \$600
- Aromas: Flint, earth, jam, citrus and peach.
- Palate: Off-dry, meaty, spicy, and mineral finish. Full bodied. Balanced acidity.
- Rice: Yamada Nishiki
- Polishing Rate: 35%
- Region: Iwate Prefecture
- Food Pairing: Octopus, shellfish, seafood dishes.
- Notes: Akatsuki is a word meaning a "new dawn" and "sunrise," as this sake is intended as a new modern style for the next generation of sake.



DASSAI “BEYOND”

- Style: Junmai Daiginjo
- Bottle Size: 720ml
- Price: \$1,000
- Aromas: Melon, perfume, floral, citrus.
- Palate: Rhubarb, wild rose, honey. Clean, velvety, balanced, powerful. Medium dry in style.
- Rice: Yamada Nishiki
- Polishing Rate: Beyond 23%
- Region: Yamaguchi Prefecture
- Food Pairing: Shellfish and oysters.
- Notes: The concept behind this sake is "To make something Beyond the limit of 23%". The idea of a sake “beyond” became the touchstone for their work. Crafting a sake of such transcendent excellence meant going beyond polishing numbers and the provenance of rice and water. It demanded going beyond normal flavor profiles to coax levels of depth, complexity and smoothness from rice that had never been tasted before in a sake. And it required the artisans behind its creation to go beyond the known limits of their sake-brewing art. This sake won 99 points from wine advocate.



RIHAKU TOKUBETSU “DREAMY CLOUDS”

- Style: Nigori
- Bottle Size: 720ml
- Price: \$12 BTG/ \$66 BTB
- Aromas: Steamed rice, cream, slight toffee and a hint of plum skin.
- Palate: Roasted nuts, dark plum, citrus peel.
- Rice: Gohyakumangoku
- Polishing Rate: 59%
- Region: Shimane Prefecture
- Food Pairing: Octopus, squid, cheese.
- Notes: Soft and supple Dreamy Clouds is that "partially sunny or partially cloudy" in between nigori that appeals to both the dry and sweet camp. Dreamy Clouds is quite special because its milling rate of 59% technically qualifies it as Junmai Ginjo grade - a rare quality level for a nigori (cloudy) sake.



DASSAI 50 SPARKLING “AWA”

- Style: Junmai Daiginjo Sparkling Nigori
- Bottle Size: 360ml
- Price: \$56
- Aromas: Pear, anise, herbal.
- Palate: White peach, cream, apple, melon, sour candy, light and dry.
- Rice: Yamada Nishiki
- Polishing Rate: 45%
- Region: Yamaguchi Prefecture
- Food Pairing: Clam, mussel, oysters.
- Notes: Utilizing the true Champagne method, this sparkling sake undergoes a secondary fermentation within the bottle. Exhibits a vivid flavor and a delicate yet full body, with a clear-cut semi-sweet finish.



KIKUSUI “PERFECT SNOW”

- Style: Nigori Genshu
- Bottle Size: 300ml
- Price: \$35
- Aromas: Vanilla yogurt scent with a touch of yellow rose.
- Palate: Green apple, rounded orange peel, young peach, cinnamon and leafy green.
- Rice: Gohyakumangoku
- Polishing Rate: N/A
- Region: Niigata Prefecture
- Food Pairing: Spare Ribs, Spicy Korean Cuisine, Strongly Seasoned dishes, Sushi.
- Notes: Perfect Snow hails from one of the snowiest prefectures in Japan: Niigata. The clean mountain air, pure water, and brisk temperatures allow for some premium sake brewing. Genshu means the sake is undiluted, no additional water is added to cut the alcohol content or to adjust the flavor. The result of this production method is a rich, full-bodied, refreshing, and rice-sweet sake at a whopping 21% ABV.



KIKUSUI PERFECT SNOW