

# **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.



# SHICHI HON YARI “THE SEVEN SPEARSMEN”

- Style: Junmai
- Bottle Size: 720ml
- Price: \$80
- Aromas: Dried mushroom on the nose.
- Palate: Viscous and creamy in weight and texture; bright grapefruit notes on palate; crisp finish.
- Rice: Tamazakae
- Polishing Rate: 60%
- Region: Shiga Prefecture
- Food Pairing: Mushroom risotto, nutty cheese, or stews.
- Notes: This sake is made at the 3rd oldest brewery in Japan, the Tomita Brewery, which was founded in the 1540's.



# TOKO SUN RISE

- Style: Junmai Ginjo
- Bottle Size: 720ml
- Price: \$18 BTG/ \$72 BTB
- Aromas: Grassy & floral aromas
- Palate: Green apple and melon.
- Rice: Dewasansan
- Polishing Rate: 55%
- Region: Yamagata Prefecture
- Food Pairing: Salmon, snow pea shoots, maple glazed ham.
- Notes: Toko was founded in 1579, making them one of the oldest active breweries in Japan.





# KANBARA “BRIDE OF THE FOX”

- Style: Junmai Ginjo
- Bottle Size: 300ml
- Price: \$46
- Aromas: Intense aromas of grilled nuts, pistachio, and a hint of white chocolate.
- Palate: Ripe honeydew notes finish crisp with a hint of lingering sweetness. Nuts and melon as it heads for a crisp finish, and then just a hint of lingering sweetness.
- Rice: Gohyakumangoku
- Polishing Rate: 50%
- Region: Niigata Prefecture
- Food Pairings: Pasta, soups, cooked fish.
- Notes: The name of this wonderful sake was inspired by local legends about mysterious lights that appeared on nearby Mt. Kirin in the distant past. Locals claim the lights are paper lanterns carried in the fox-bride procession. This mysterious event is celebrated in Niigata every year in the fox-bride festival.





# AMABUKI NAMA “SUNFLOWER”

- Style: Junmai Ginjo
- Bottle Size: 720ml
- Price: \$90
- Aromas: Brown grass, corn, honey and sunflower.
- Palate: Smooth, crisp, clean and rounded. Look for starchy corn tones with hints of sweet potato and “of course” sunflower seed elements.
- Rice: Sake Komachi
- Polishing Rate: 55%
- Region: Saga Prefecture
- Food Pairing: Salty, savory, and grilled foods.
- Notes: “Nama” or “unpasteurized” sakes means that typically sake is heated – pasteurized – twice as the preservative mechanism. This is also made from sunflower yeast.



# TENSEI “SONG OF THE SEA”

- Style: Junmai Ginjo
- Bottle Size: 720ml
- Price: \$90
- Aromas: Balanced, intense, apple, melon
- Palate: A medley of apple, banana, and melon lead the aromas and carry through on the palate. Saltwater taffy salinity notes add a touch of sweetness and minerality. Intense throughout with a crisp, clean finish.
- Rice: Yamada Nishiki
- Polishing Rate: 50%
- Region: Kanagawa Prefecture
- Food Pairing: Pair with grilled lamb chops, couscous, or paprika chicken.
- Notes: Song of the Sea is an ode to the brewery's seaside location in Kanagawa.



# KATSUYAMA “KEN”

- Style: Junmai Ginjo
- Bottle Size: 720ml
- Price: \$150
- Aromas: Gentle, clean nose and smooth drinkability, with a flavor that expands into a soft and supple fullness.
- Palate: The fruitiness carried on in the first sip and was soon joined by a dry sensation that gathers on the palate. The Katsuyama Ken possesses a rich flavor that unfurls into a bouquet of sweetness. Interestingly, the drink also has a woody undercurrent that is similar to a fine Japanese Whisky.
- Rice: Yamada Nishiki
- Polishing Rate: 50%
- Region: Miyagi Prefecture
- Food Pairing: Fish or really any meal.
- Notes: The name Ken means "to present something," or a "wonderful gift. Received the Platinum Medal, the top award in the Junmai Ginjo and the Junmai Daiginjo category, at Kura Master 2019—a French sake competition with 720 entries judged by 93 of the country's top sommeliers—making it the second year in a row to earn the award.



# KIKUSUI “CHRYSANTHEMUM WATER”

- Style: Junmai Ginjo
- Bottle Size: 720ml
- Price: \$110
- Aromas: Fruity nose with hints of citrus and persimmons.
- Palate: Dry, crisp, clean, sharp and smooth with a slightly salty aftertaste. Hints of cantaloupe.
- Region: Niigata Prefecture, Japan
- Rice: Gohyakumangoku
- Polishing Rate: 55%
- Food Pairing: Meat, Cheese, Fatty dishes.
- Notes: The name “Kikusui” is the combination of two words “Kiku” which means chrysanthemum, and “Sui” which means water. Kikusui is fermented at a low temperature longer than most Ginjos to rid the sake of the sometimes "heavy" characteristics of a Junmai, thus giving it an overall light and dry complexion. Gin and vodka drinkers will enjoy.





# YUKI NO BOSHA “CABIN IN THE SNOW”

- Style: Junmai Ginjo
- Bottle Size: 300ml
- Price: \$55
- Aromas: Peach, strawberry, white flower, anise, and passion fruit.
- Palate: Mango and strawberry on the palate, finishing with a white pepper spice.
- Rice: Akita Sake Komachi
- Polishing: 55%
- Region: Akita Prefecture
- Food Pairing: Shellfish, Chinese cuisines, sashimi,
- Notes: Founded in 1903, the Saiya Brewery is one of the most award-winning breweries at the Japanese National Sake Competition. In the past fifteen years of the competition, the brewery has won an astonishing ten gold medals.



# NANBU BIJIN SHINPAKU “SOUTHERN BEAUTY”

- Style: Junmai Daiginjo
- Bottle Size: 720ml
- Price: \$16 BTG/ \$96 BTB
- Aromas: Strawberry, floral, peach, pear and apricot aromas.
- Palate: Peach, apricot, and deep berry flavors on a gentle and inviting fluid that would speak to crisp white wine fans. It is a bright sake that is not brisk, but rather a soft and round in the glass.
- Rice: Yamada Nishiki
- Polishing Rate: 50%
- Region: Iwate Prefecture
- Food Pairing: Shellfish, sushi, sashimi, grilled fish.
- Notes: The label for this Sake is reminiscent of a grain of rice, and the large white area in the middle could be the the Shinpaku, the "white heart." The shinpaku refers to the pocket of starch in the middle of the rice kernel, where all the sugars are concentrated. By polishing the rice, you remove the outer layers and get a greater proportion of the starches within. The Iwate area used to be called Nanbu (South), and is a place rich with nature, abundant water and fertile soil. Nanbu represents their region while Bijin means "beautiful woman." Together, Nanbu Bijin basically translates as "Southern Beauty."



# TENTAKA “SILENT STREAM”

- Style: Junmai Daiginjo
- Bottle Size: 720ml
- Price: \$280
- Aromas: Soft lime, mint, and lychee dominate the nose.
- Palate: Medium-bodied with flavors of honeydew, pear and fresh cut hay amplified by vibrant acidity. Flavors of nectarine, spice, thyme and pepper, and a hint of tropical fruits.
- Rice: Made with "Toku-A Tokujo-mai Yamadanishiki", the highest grade of Yamadanishiki rice possible. (Yamada Nishiki).
- Polishing Rate: 35%
- Region: Tochigi Prefecture
- Food Pairing: Shellfish, shrimp, crab, and also great with spicy foods.
- Notes: Silent Stream is named after the clear and untouched water that originates deep in the jagged, snow-covered Nasu Mountains.



# 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