

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.

