

# 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.

