



PREMIUM JAPANESE SAKE

		SAKE PROFILE	SUGGESTED FOOD PAIRINGS
Light & Refreshing	 <p>TOZAI Living Jewel junmai</p> <p>12 / 300ml: 835603005417 SRP: \$10 6 / 720ml: 835603005424 SRP: \$17.50</p>	<p>rice: Koshihikari prefecture: Kyoto</p> <p>Light, soft sake with notes of banana and citrus.</p>	West coast oysters, crab salad with vinegar based dressing, spiced shrimp with mango.
	 <p>TOZAI Well of Wisdom ginjo</p> <p>12 / 300ml: 835603005455 SRP: \$13 6 / 720ml: 835603005295 SRP: \$25</p>	<p>rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto</p> <p>Watermelon, white pepper and a bright finish.</p>	Watermelon and feta salad, tuna poke, crab and mango salad.
	 <p>TENSEI Endless Summer tokubetsu honjozo</p> <p>6 / 720ml: 835603007053 SRP: \$34</p>	<p>rice: Gohyakumangoku prefecture: Kanagawa</p> <p>Bright and fresh sake with a salted melon finish.</p>	Whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad.
	 <p>TAKATENJIN Sword of the Sun Tokubetsu Honjozo</p> <p>12 / 300ml: 835603005622 SRP: \$15 6 / 720ml: 835603005714 SRP: \$29</p>	<p>rice: Yamada Nishiki & Haenuki prefecture: Shizuoka</p> <p>Crisp, refreshing, green melon rind, cucumber, white pepper.</p> <p><i>*Sustainably Produced & Kosher</i></p>	Shellfish ceviche with citrus and avocado, whitefish salad on toast points, marinated beets with citrus.
	 <p>TENTAKA Organaka Organic Junmai</p> <p>12 / 300ml: 835603005691 SRP: \$18 6 / 720ml: 835603005783 SRP: \$36</p>	<p>rice: Organic Gohyakumangoku prefecture: Tochigi</p> <p>Grassy, steamed rice aromas, expansive finish.</p> <p><i>*Triple Certified Organic (Japan, US, EU)</i> <i>*Sustainably Produced</i></p>	Goat cheese, cucumber gazpacho, waldorf salad.
Fruity & Floral	 <p>TENSEI Song of the Sea junmai ginjo</p> <p>12 / 300ml: 835603005684 SRP: \$21 6 / 720ml: 835603005776 SRP: \$40</p>	<p>rice: Yamada Nishiki & Gohyakumangoku prefecture: Kanagawa</p> <p>Salt water taffy, fortune cookie, sea salt finish.</p>	Sea urchin crostini, Cuban sandwich, briny olives and feta.
	 <p>KANBARA Bride of the Fox junmai ginjo</p> <p>12 / 300ml: 835603005400 SRP: \$17 6 / 720ml: 835603005387 SRP: \$35 6 / 1.8L: 835603005790 SRP: \$72</p>	<p>rice: Gohyakumangoku prefecture: Niigata</p> <p>Full bodied, savory and fruity with dashi, persimmon, quince.</p>	Bacon wrapped dates, BBQ pulled pork, seared foie gras with a sweeter sauce reduction.
	 <p>RIHAKU Wandering Poet junmai ginjo</p> <p>12 / 300ml: 835603005172 SRP: \$16 6 / 720ml: 835603005059 SRP: \$35 6 / 1.8L: 835603005813 SRP: \$72</p>	<p>rice: Yamada Nishiki prefecture: Shimane</p> <p>Green banana, lemongrass, and aloe vera.</p>	Roasted brussels sprouts, broccoli rabe, sautéed kale.





TOKO
Sun Rise
junmai ginjo

6 / 720ml: 835603007084 | SRP: \$35

SAKE PROFILE

rice: Dewasansan | prefecture: Yamagata

Grassy & floral with green apple and melon.

**Sustainably Produced*

SUGGESTED FOOD PAIRINGS

Teriyaki salmon, sauteed snow pea shoots or maple glazed ham.



TAKA
Noble Arrow
Tokubetsu Junmai

6 / 720ml: 835603005905 | SRP: \$36

rice: Yamada Nishiki & Hattan Nishiki
prefecture: Yamaguchi

Melon rind, creamy texture, spear-mint notes on the finish.

**Sustainably Produced*

Butter poached halibut, dover sole, shrimp in garlic oil.



KAWATSURU
Crane of Paradise
junmai

6 / 720ml: 835603005899 | SRP: \$34

rice: Yamada Nishiki | prefecture: Kagawa

Grapefruit, grassy, fresh and lifted finish.

**Sustainably Produced*

Pizza with prosciutto/speck, smoked salmon and cream cheese.



YUHO
Eternal Embers
junmai

6 / 720ml: 835603005738 | SRP: \$30
6 / 1.8L: 835603007060 | SRP: \$60

rice: Notohikari | prefecture: Ishikawa

High acid, full bodied style with raisin and pear.

Pork rillettes, chicken liver pate, prosciutto and figs.



YUHO
Rhythm of the Centuries
4 yr. aged kimoto junmai

6 / 720ml: 835603005745 | SRP: \$35

rice: Notohikari | prefecture: Ishikawa

Wild mushroom notes with elegant aromas of tangerine, banana, camomile.

Grilled pork chops, manchego cheese, tacos al pastor.



MANTENSEI
Star-Filled Sky
3 yr. aged junmai ginjo

12 / 300ml: 835603005158 | SRP: \$16
6 / 720ml: 835603005035 | SRP: \$34

rice: Yamada Nishiki & Tamakasae
prefecture: Tottori

Meat broth, smoky honey, mineral-rich finish.

Steak tartare, kimchi stew, tacos al pastor.



SHIOKAWA
Cowboy Yamahai
yamahai junmai ginjo genshu

6 / 720ml: 835603005936 | SRP: \$36

rice: Niigata Shuzo Koteikimai
prefecture: Niigata

Aromas of cocoa and smoke with a rich & smooth finish.

Hearty meat dishes, stir fried beef, chicken mole or beef stew.



TENTAKA
Hawk in the Heavens
tokubetsu junmai

12 / 300ml: 835603005202 | SRP: \$14
6 / 720ml: 835603005097 | SRP: \$30
6 / 1.8L: 835603005806 | SRP: \$65

rice: Gohyakumangoku | prefecture: Tochigi

High acid, full bodied style with mushroom, cocoa and walnut.

**Sustainably Produced*

Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts.



CHIYONOSONO
Sacred Power
junmai ginjo

12 / 300ml: 835603005196 | SRP: \$20
6 / 720ml: 835603005073 | SRP: \$43

rice: Shinriki | prefecture: Kumamoto

Seaweed, white flower, creamy, richly layered.

**Sustainably Produced*

Kombu cured fluke, chicken roasted with fennel and olives, pasta with garlic, olive oil, preserved lemons.



FUKUCHO
Moon on the Water
junmai ginjo

12 / 300ml: 835603005127 | SRP: \$19
6 / 720ml: 835603005004 | SRP: \$40

rice: Yamada Nishiki & Hattori Nishiki
prefecture: Hiroshima

Intense pineapple, fennel, violet, richly textured.

Dark chocolate with sea salt, pan seared scallops with lots of butter, broiled oysters with cream and breadcrumbs.



GINGA SHIZUKU
Divine Droplets
junmai daiginjo

6 / 720ml: 835603007107 | SRP: \$80



TAKATENJIN
Soul of the Sensei
junmai daiginjo

12 / 300ml: 835603005585 | SRP: \$24
6 / 720ml: 835603005578 | SRP: \$50



TENTAKA
Silent Stream
junmai daiginjo

6 / 720ml: 835603005226 | SRP: \$120



TOKO
Ultraluxe
junmai daiginjo

6 / 720ml: 835603007077 | SRP: \$135



KONTEKI
Pearls of Simplicity
junmai daiginjo

12 / 300ml: 835603005554 | SRP: \$20
6 / 720ml: 835603005547 | SRP: \$39



KONTEKI
Tears of Dawn
daiginjo

12 / 300ml: 835603005530 | SRP: \$20
6 / 720ml: 835603005523 | SRP: \$39
6 / 1.8L: 835603005837 | SRP: \$76

SAKE PROFILE

rice: Dewasansan | prefecture: Yamagata

Pineapple, white peach, green apple, lily and hints of white pepper.

rice: Yamada Nishiki | prefecture: Shizuoka

Vibrant, juicy muscat grape, green apple, honeydew melon, dry finish.

**Sustainably Produced*

rice: Yamada Nishiki | prefecture: Tochigi

Lychee, melon, blossom, seamless texture with structured acidity.

**Sustainably Produced*

rice: Yamada Nishiki | prefecture: Yamagata

Wild strawberry, grapefruit and lychee with a seamless finish.

rice: Yamada Nishiki | prefecture: Kyoto

Asian pear blossom, delicate minerality on the finish.

**Produced from Organic Rice*

rice: Yamada Nishiki | prefecture: Kyoto

Banana custard, anise, silky texture.

**Produced from Organic Rice*

SUGGESTED FOOD PAIRINGS

Smoked salmon & cream cheese blinis, olive tapenade or tomato salad.

Papaya salad, lemongrass grilled shrimp, coconut milk curry.

Crudo with high quality olive oil and salt, caviar, butter poached lobster.

West coast oysters, caviar or cheesecake.

Linguine with clams, camembert cheese, creamed corn.

Cauliflower au gratin, la tur cheese, artichokes with melted butter.



TOZAI
Typhoon
Futsu

6 / 720ml: 835603005844 | SRP: \$14
6 / 1.8L: 835603005516 | SRP: \$28



CHIYONOSONO
Shared Promise
junmai

12 / 300ml: 835603005615 | SRP: \$14
6 / 720ml: 835603005707 | SRP: \$26



YAMADA SHOTEN
Everlasting Roots
tokubetsu junmai

6 / 900ml: 835603005912 | SRP: \$32



RIHAKU
Dance of Discovery
junmai

12 / 300ml: 835603005660 | SRP: \$13
6 / 720ml: 835603005752 | SRP: \$25

prefecture: Kyoto

Banana nut bread, steamed rice aromas, medium dry finish.

rice: Gohyakumangoku

prefecture: Kumamoto

Softly rustic, sweet potato, orange blossom, rice texture on finish.

rice: Hida Homare | prefecture: Gifu

Cocoa, clove, orange blossom, tart and slightly lactic finish.

rice: Kan No Mai | prefecture: Shimane

Light and crisp sake with smoke and salinity.

Fried chicken, egg rolls, spicy mixed nuts.

Braised red cabbage with apples & raisins, butternut squash ravioli, Swedish meatballs.

Miso glazed salmon, pork belly buns, charred octopus.

Charred octopus, roasted branzino, escabeche.



FUKUCHO
Forgotten Fortune
junmai

12 / 300ml: 835603005639 | SRP: \$18
6 / 720ml: 835603005721 | SRP: \$35

SAKE PROFILE

rice: Hattanso | prefecture: Hiroshima

Mineral-driven with citrus notes and a tart earthiness.

**Sustainably Produced*

SUGGESTED FOOD PAIRINGS

Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions.



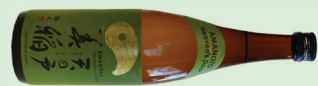
MANA 1751
True Vision
yamahai tokubetsu junmai
muroka genshu

6 / 720ml: 835603005998 | SRP: \$40

rice: Gohyakumangoku | prefecture: Fukui

Aromatic yamahai with notes of tart yogurt, mushroom, honey & banana.

Pork adobo, spicy and creamy rock shrimp or cumin spiced lamb chops.



AMA NO TO
Heaven's Door
tokubetsu junmai

12 / 300ml: 835603005110 | SRP: \$17
6 / 720ml: 835603004991 | SRP: \$34

rice: Ginnosei | prefecture: Akita

Floral, marzipan, salinity.

**Sustainably Produced & Kosher*

Cold soba in sesame sauce, maple glazed carrots, capesante sauce.



TOZAI
Snow Maiden
nigori

12 / 300ml: 835603005431 | SRP: \$10
6 / 720ml: 835603005448 | SRP: \$17.50

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto

Honeydew melon, raw pumpkin, radish, bright finish.

Korean style chicken wings, thai red curry or goat cheese cheesecake.



DAIMON
Road to Osaka
tokubetsu junmai nigori

6 / 720ml: 835603007121 | SRP: \$25

rice: Gohyakumangoku
prefecture: Osaka

A creamy & mild nigori with notes of banana, citrus & floral.

Delicious with fried foods. Try with coconut shrimp, crab cakes or Pad Thai.



FUKUCHO
Seaside Sparkling
junmai

6 / 500ml: 835603005929 | SRP: \$33

rice: Nakase Shinsenbon
prefecture: Hiroshima

Crisp notes of lemon-lime & apple with a soft, frothy finish.

Great paired with seafood. Try with West Coast oysters, spicy shellfish or fruit-based desserts.



TOZAI
Blossom of Peace
plum

6 / 720ml: 835603005493 | SRP: \$18

prefecture: Kyoto

Cherry, apricot, almond, tart and racy finish.

Stilton cheese, panna cotta or chocolate cake.



KANBARA
Ancient Treasure
yamahai junmai genshu koshu

6 / 720ml: 835603005981 | SRP: \$90

rice: Yamada Nishiki & Koshi Tanrei
prefecture: Niigata

Pronounced umami, olive oil, sea salt and toasted sesame.

Caramelized onions, figs with goat cheese or seared foie gras.



RIHAKU
Dreamy Clouds
tokubetsu junmai nigori

12 / 300ml: 835603005219 | SRP: \$15
6 / 720ml: 835603005103 | SRP: \$33
6 / 1.8L: 835603005820 | SRP: \$67

rice: Gohyakumangoku
prefecture: Shimane

Nutty, dark plum, tangy and citrus tinged finish.

Fried calamari with sweet chili sauce, bluefish pate, beet & goat cheese salad.



KOJIYAMA
Untitled
cedar barrel aged

6 / 720ml: 835603007206 | SRP: \$75

prefecture: Yamagata

Notes of maple, black cherry, marmalade, custard and baking spice.

Try with cedar planked salmon, chicken marsala or agrodolce pork chops.



BUSHIDO
Way of the Warrior
ginjo genshu

30/180ml cans: 835603005868 | SRP: \$6 Can

SAKE PROFILE

rice: Gohyakumangoku & Kyo No Kagayaki
prefecture: Kyoto
Passionfruit, raspberry, spiced
finish.

SUGGESTED FOOD PAIRINGS

Banh mi, spicy asian noodle salad,
tempura sushi rolls.



TOZAI
Night Swim
futsu

30/180ml cans: 835603007091 | SRP: \$5 Can

prefecture: Kyoto

Tropical stone fruit aromas,
medium body & clean finish.

Pair with pork dumplings, seafood
salad, or sesame roasted vegetables.



TOZAI
Snow Maiden
nigori

30 / 180ml cans: 835603007213 | SRP: \$5 Can

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto

Honeydew melon, raw pumpkin,
radish, bright finish.

Korean style chicken wings, thai red
curry or goat cheese cheesecake.