



# INTRODUCING 4 NEW SPECIALTY SAKE

ARRIVING SPRING 2022



## MANTENSEI KINOKO

As a self proclaimed fungi investigator, Kuramoto Touda-san set out to craft a sake made for pairing with mushroom dishes.

**PREFECTURE:** Tottori

**GRADE:** Junmai Ginjo

**RICE:** Local Tamasakae

**TASTING NOTES:** Cocoa, caramel, mulling spice with a touch of citrus.

**UPC:** 835603007343 | **SIZE:** 6/720ml



## KAWATSURU OLIVE

Made with yeast extracted from the Sanuki olive native to the region, this hyperlocal sake showcases the best of Kagawa.

**PREFECTURE:** Kagawa

**GRADE:** Junmai Ginjo

**RICE:** Sanuki YoiMai

**TASTING NOTES:** Muscat grape, white flowers, green pear.

**UPC:** 835603007350 | **SIZE:** 6/720ml



## SHIOKAWA NOPA

Inspired by Shiokawa-san's experience making sake all over the world and his memories of the captivating Nopa neighborhood in San Francisco.

**PREFECTURE:** Niigata

**GRADE:** Junmai

**TASTING NOTES:** Yuzu, black pepper and papaya.

**UPC:** 835603007367 | **SIZE:** 6/720ml



## FUKUCHO LEGACY

A tribute to the legacy of Hironshima brewers 30 years in the making - this limited edition bottle is a rare allocation of kijoshu sake crafted with the addition of daiginjo sake first brewed in 1989.

**PREFECTURE:** Hiroshima

**GRADE:** Daiginjo Kijoshu

**RICE:** Yamada Nishiki

**TASTING NOTES:** Velvety texture with notes of hazelnut & lemon custard.

**UPC:** 835603007336 | **SIZE:** 6/500ml