

SAKE FLIGHT



FEMALE BREWER SPOTLIGHT: MIHO IMADA

Miho Imada is one of the few female tojis & brewery presidents in Japan. Miho-san's passion and curiosity for sake brewing is truly amazing. Her extreme dedication to her craft encourages the future of women in the industry.

FUKUCHO FORGOTTEN FORTUNE

Junmai

Full flavor, earthy touches and great texture with a long, persistent finish.



FUKUCHO MOON ON THE WATER

Junmai Ginjo

Aromas of melon and lime with bold hints of fennel, white pepper, anise and allspice. Minerality from the soft water is evident in the finish.



FUKUCHO SEASIDE SPARKLING

Junmai

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





FORGOTTEN FORTUNE

Miho-san revived Hattanso rice, an extinct heirloom breed, by devoting over 10 years learning how to grow it and brew with it. She 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.

GRADE | Junmai
RICE | Hattanso
SEIMAIBUAI | 75%
ALCOHOL | 15.5%



MOON ON THE WATER

Beautifully soft and feminine. Brewed in Hiroshima, known for remarkably soft water that requires expert skill to use in sake production. Once mastered, it enables a highly controlled, precise fermentation, resulting in vibrant fruit aromas.

GRADE | Junmai Ginjo
RICE | Yamada Nishiki
SEIMAIBUAI | 55%
ALCOHOL | 16.5%



SEASIDE SPARKLING

Sparkling sake made through secondary fermentation in bottle. Miho-san uses a little white koji in this sake, resulting in citrus notes and refreshing finish.

GRADE | Junmai
RICE | Nakate Shinsenbon
RICE | Nakate Shinsenbon
SEIMAIBUAI | 70%
ALCOHOL | 13%