



FRESH NAMAZAKE OFFERING

HANDLING TIPS FOR UNPASTURIZED SAKE: Store below 50 degrees F • Shelf life of 6 months



TAKAHIRO NAGAYAMA NOBLE ARROW

Aromas of birthday cake and cotton candy, juicy watermelon mid-palate. Electric minerality on the finish. Pair with goat cheese crisolini or kettlecorn.

GRADE: Tokubetsu Junmai
PREFECTURE: Yamaguchi
RICE: Yamada Nishiki & Hattan Nishiki
SEIMAIBUAI: 60%



AMA NO TO HEAVEN'S DOOR

Aromas of salty sourdough, passion fruit, guava with a lively cider-y texture. Try with a mezze platter, pickled beets or a Greek salad.

GRADE: Junmai
PREFECTURE: Akita
RICE: Ginnosei
SEIMAIBUAI: 55%



FUKUCHO MOON ON THE WATER

Aromas of key lime pie and margarita with extra salt. A touch of effervescence keeps this sake light on its feet with a subtle ribbon of gentle umami throughout. Pair with Burmese tea leaf salad or lobster garlic noodles.

GRADE: Junmai Ginjo
PREFECTURE: Hiroshima
RICE: Yamada Nishiki
SEIMAIBUAI: 55%



RIHAKU DREAMY CLOUDS

Bright & energetic, this slightly effervescent Nigori sake is perfect for warm weather. Pair with chicken tikka masala, cilantro-lime shrimp or Chinese sausage.

GRADE: Tokubetsu Junmai Nigori
PREFECTURE: Shimane
RICE: Gohyakumangoku
SEIMAIBUAI: 59%