

THANKSGIVING | FESTIVE SAKE PAIRINGS

YUHO ETERNAL EMBERS *junmai*

With bread pudding aromatics balanced by layers of umami, this bottle makes a great pair with a variety of dishes and can even be enjoyed warm.

Pair With:

Pecan Pie for an unexpected yet delicious dessert pairing.

TOKO SUN RISE *junmai ginjo*

Grassy, floral aromas with green apple and melon, soft and smooth finish.

Pair With:

A classic glazed ham.

KANBARA BRIDE OF THE FOX *junmai ginjo*

Ripe honeydew notes finish crisp with a hint of lingering sweetness.

Pair With:

Herb roasted turkey or marinated pork tenderloin.

TENTAKA HAWK IN THE HEAVENS *junmai*

Dry and crisp, the flavors are dominated by mixed nuts, black truffle and fresh grass.

Pair With:

Mashed potatoes or creamy risotto.

RIHAKU WANDERING POET *junmai ginjo*

The lingering finish moves from juicy fruitiness to green, herbal notes making it a great food companion.

Pair With:

Green bean casserole or an asparagus goat cheese tart.

RIHAKU DANCE OF DISCOVERY *junmai*

Textured and layered with smoky and sweet notes but with a dry finish due to its pronounced acidity.

Paired With:

Hearty side dishes like cornbread stuffing.

