KOMÉ COLLECTIVE

Improve BTG profitability by up to \$1.00 per 4oz glass (wholesale pricing). Unlike magnums of wine, large format

sake offer a better cost/ounce savings when trading up from a

1.8L maintain guality and taste from the first pour to the last, providing a smooth and consistent proper drinking experience.

The larger volume of liquid takes longer to warm or cool,

Whether given as a gift, or standing as the centerpiece of

Large format bottles are designed to age gracefully. The

closure surface-ratio allows the sake to age more slowly and

special occasion, 1.8L create a dramatic presentation and give

making it resistant to environmental temperature changes.

LARGE FORMAT SAKE OFFERINGS

Better Cost Savings

720ml bottle.

Consistent Pours

Temperature Resistance

Dramatic Presentation

produce more robust flavors.

a sense of luxury.

Age Gracefully

1.8L sake bottles, or "Isshobin", have an undeniably impressive appearance while also providing many benefits.

Each bottle contains (15) 4oz pours and are a popular size for restaurants and retailers that focus on parties and gatherings for a lot of people.



KONTEKI | TEARS OF DAWN

Grade: Daiginjo | Prefecture: Kyoto Alc: 15.5%

Tasting notes: Banana custard, smoke, velvety finish.

Pair with: Pork ribs, fresh oysters, smoked gouda.



Price per bottle: \$ Cost per ounce: \$

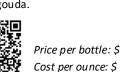


KANBARA | BRIDE OF THE FOX

Grade: Junmai Ginjo | Prefecture: Niigata Rice: Gohyakumangoku | Alc: 16.5% Tasting notes: Persimmon, cocoa, fennel. Pair with: Pulled pork, miso black cod, aged gouda.



1.8L 720ml





Price per bottle: \$ Cost per ounce: \$



TOZAI | TYPHOON

Grade: Futsu | Prefecture: Kyoto | Alc: 14.9% Tasting notes: Baked banana, walnuts, clove, nutmeg.

Pair with: Fried chicken, egg rolls, mixed nuts.



Price per bottle: \$ Cost per ounce: \$



RIHAKU | DREAMY CLOUDS

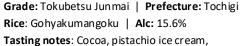
Grade: Tokubetsu Junmai Nigori | Alc: 15.6% Prefecture: Shimane | Rice: Gohyakumangoku Tasting notes: Yuzu, dark plum, cream. Pair with: Fried calamari, spicy noodles, goat cheese.



Price per bottle: \$ Cost per ounce: \$

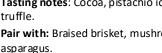






truffle. Pair with: Braised brisket, mushroom risotto,

TENTAKA | HAWK IN THE HEAVENS





💦 KOMÉ COLLECTIVE

www.komecollective.com