

Celebrating WOMEN LEADERS IN SAKE & SPIRITS

MIHO IMADA



FUKUCHO

MIHO FUJITA



YUHO

YOSHIKO SATO



KANBARA

YURI HONDA



CHIYONOSONO

MIHO IMADA | TOJI OF FUKUCHO

A master brewer recently recognized in the **BBC List of 100 Influential Women** as well as being profiled by Bon Appetit as “quietly brewing some of the best saké in the world”. Miho Imada is one of the few female toji in Japan that is taking over the art of saké brewing, an area previously known to have barred female participation. There are around 50 female tojis in Japan.



**FUKUCHO
Forgotten Fortune**
junmai

300ml | 720ml

rice: Hattanso | prefecture: Hiroshima
Mineral-driven with citrus notes and a tart earthiness.

Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions.



**FUKUCHO
Moon on the Water**
junmai ginjo

300ml | 720ml

rice: Yamada Nishiki & Hattata Nishiki
prefecture: Hiroshima
Intense pineapple, fennel, violet, richly textured.

Dark chocolate with sea salt, pan seared scallops with lots of butter, broiled oysters.



**FUKUCHO
Seaside Sparkling**
junmai

500ml

rice: Nakase Shinsenbon
prefecture: Hiroshima
Crisp notes of lemon-lime & apple with a soft, frothy finish.

Great paired with seafood. Try with West Coast oysters, spicy shellfish or fruit-based desserts.

FUKUCHO

MIHO FUJITA | BREWERY PRESIDENT OF YUHO

A career woman from Tokyo with no prior knowledge of saké, Miho Fujita brings her passion of saké to buck traditional production methods in order to brew the saké she personally enjoys drinking.



**YUHO
Eternal Embers**
junmai

720ml | 1.8L

rice: Notohikari | prefecture: Ishikawa
High acid, full bodied style with raisin and pear.

Pork rillettes, chicken liver pate, prosciutto and figs.



**YUHO
Rhythm of the Centuries**
4 yr. aged kimoto junmai

720ml

rice: Notohikari | prefecture: Ishikawa
Wild mushroom notes with elegant aromas of tangerine, banana, camomile.

Grilled pork chops, manchego cheese, tacos al pastor.

YUHO

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KANBARA

YOSHIKO SATO | KANBARA CO-OWNER & DIRECTOR OF INTERNATIONAL BUSINESS

Yoshiko Sato is the Director of International Business and co-owner of Kanbara Brewery. Kanbara produces rich, full flavored sakés with elegant umami.



KANBARA Ancient Treasure

yamahai junmai genshu koshu
720ml

rice: Yamada Nishiki & Koshi Tanrei
prefecture: Niigata

Pronounced umami, olive oil, sea salt and toasted sesame.

Caramelized onions, figs with goat cheese or seared foie gras.



KANBARA Bride of the Fox

junmai ginjo
300ml | 720ml | 1.8L

rice: Gohyakumangoku | prefecture: Niigata

Full bodied, savory and fruity with dashi, persimmon, quince.

Bacon wrapped dates, BBQ pulled pork, seared foie gras with a sweeter sauce reduction.

CHIYONOSONO

YURI HONDA | CHIYONOSONO GLOBAL SALES DIRECTOR

Once her father retires as president of Chiyonosono she will become president and has been heavily involved with her family's brewery with her current position of Global Sales Director.



CHIYONOSONO Shared Promise

junmai
300ml | 720ml

rice: Gohyakumangoku
prefecture: Kumamoto

Softly rustic, sweet potato, orange blossom, rice texture on finish.

Braised red cabbage with apples & raisins, butternut squash ravioli, Swedish meatballs.



CHIYONOSONO Sacred Power

junmai ginjo
300ml | 720ml

rice: Shinriki | prefecture: Kumamoto

Seaweed, white flower, creamy, richly layered.

Kombu cured fluke, chicken roasted with fennel and olives, pasta with garlic, olive oil, preserved lemons.



CHIYONOSONO 8000 Generations

shochu
750ml

mash: 100% Rice
prefecture: Kumamoto

Medium-bodied with hints of honeydew and natural rice flavors.

Enjoy straight up, on the rocks, traditionally by diluting with a touch of water or in a creative lower ABV cocktail.