

# SEASONAL NAMAZAKE OFFERINGS

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



## AMA NO TO HEAVEN'S DOOR

Tokubetsu Junmai | Sizes: 720ML

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

**Category:** Specialty



**PRICING:**



## FUKUCHO MOON ON THE WATER

Junmai Ginjo | Sizes: 720ML

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.

**Category:** Specialty



**PRICING:**



## RIHAKU DREAMY CLOUDS

Tokubetsu Junmai Nigori | Sizes: 720ML

A bright, energetic sake and slightly effervescent Nigori that is perfect for warm weather. Notes of yuzu custard, pear and white flowers.

**Category:** Specialty



**PRICING:**



## TAKAHIRO NAGAYAMA NOBLE ARROW

Tokubetsu Junmai | Sizes: 720ML

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

**Category:** Specialty



**PRICING:**