

NAMAZAKE FLIGHT



TAKA NOBLE ARROW

Tokubetsu Junmai | Yamaguchi, Japan

The limestone covered mountains nearby give this sake a rich mineral driven structure.

TASTING NOTES:

Aromas of birthday cake and cotton candy, juicy watermelon mid-palate.



FUKUCHO MOON ON THE WATER

Junmai Ginjo | Hiroshima, Japan

A beautiful & vibrant showstopper sake produced by female toji & brewery owner, Miho Imada.

TASTING NOTES:

Aromas of key lime pie and margarita with extra salt.



RIHAKU DREAMY CLOUDS

Tokubetsu Junmai Nigori | Shimane, Japan

A bright, energetic sake and slightly effervescent Nigori that is perfect for warm weather.

TASTING NOTES:

Notes of yuzu custard, pear and white flowers.

WHAT IS NAMAZAKE?

- Namazake or 'nama' means unpasteurized sake and applies to sake that has not gone through the pasteurization process used for stabilization.
- Namas often have a fresher, more lively & fragrant flavor profile compared to pasteurized sake.