

PREMIUM JAPANESE SAKE

		SAKE PROFILE	SUGGESTED FOOD PAIRINGS
	TOZAI Living Jewel <i>junmai</i>	<i>rice:</i> Koshihikari <i>prefecture:</i> Kyoto Light, soft sake with notes of banana and citrus	West coast oysters, crab salad with vinegar based dressing, spiced shrimp with mango
	TAKATENJIN Sword of the Sun <i>Tokubetsu Honjozo</i>	<i>rice:</i> Yamada Nishiki & Haenuki <i>prefecture:</i> Shizuoka Crisp, refreshing, green melon rind, cucumber, white pepper	Shellfish ceviche with citrus and avocado, whitefish salad on toast points, marinated beets with citrus
	TOZAI Typhoon <i>Futsu</i>	<i>prefecture:</i> Kyoto Banana nut bread, steamed rice aromas, medium dry finish	Fried chicken, egg rolls, spicy mixed nuts
	TENTAKA Organica <i>Organic Junmai</i>	<i>rice:</i> Organic Gohyakumangoku <i>prefecture:</i> Tochigi Grassy, steamed rice aromas, expansive finish	Goat cheese, cucumber gazpacho, waldorf salad
	FUKUCHO Forgotten Fortune <i>junmai</i>	<i>rice:</i> Hattanso <i>prefecture:</i> Hiroshima Mineral-driven with citrus notes and a tart earthiness	Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions
	TOZAI Well of Wisdom <i>ginjo</i>	<i>rice:</i> Gohyakumangoku & Gin-Ohmi <i>prefecture:</i> Kyoto Watermelon, white pepper, bright finish	Watermelon and feta salad, tuna poke, crab and mango salad
	BUSHIDO Way of the Warrior <i>ginjo genshu</i>	<i>rice:</i> Gohyakumangoku and Gin-Ohmi <i>prefecture:</i> Kyoto Passionfruit, raspberry, spiced finish	Banh mi, spicy asian noodle salad, tempura sushi rolls
	KAWATSURU Crane of Paradise <i>junmai</i>	<i>rice:</i> Yamadanishiki <i>prefecture:</i> Kagawa Grapefruit, grassy, fresh and lifted finish	Pizza with prosciutto/speck, smoked salmon and cream cheese.
	AMA NO TO Heaven's Door <i>junmai</i>	<i>rice:</i> Ginnosei <i>prefecture:</i> Akita Floral, marzipan, salinity	Cold soba in sesame sauce, maple glazed carrots, capesante sauce
	RIHAKU Dance of Discovery <i>junmai</i>	<i>rice:</i> Kan No Mai <i>prefecture:</i> Shimane Light and crisp sake with smoke and salinity	Charred octopus, roasted branzino, escabeche
	CHIYONOSONO Shared Promise <i>junmai</i>	<i>rice:</i> Gohyakumangoku <i>prefecture:</i> Kumamoto Softly rustic, sweet potato, orange blossom, rice texture on finish	Braised red cabbage with apples & raisins, butternut squash ravioli, Swedish meatballs
	TAKA Noble Arrow <i>Tokubetsu Junmai</i>	<i>rice:</i> Yamada Nishiki & Hattan Nishiki <i>prefecture:</i> Yamaguchi Melon rind, creamy texture, spearmint notes on finish	Butter poached halibut, dover sole, shrimp in garlic oil
	YUHO Eternal Embers <i>junmai</i>	<i>rice:</i> Notohikari <i>prefecture:</i> Ishikawa High acid, full bodied style with raisin, pear	Pork rillettes, chicken liver pate, prosciutto and figs
	YAMADA SHOTEN Everlasting Roots <i>Tokubetsu Junmai</i>	<i>rice:</i> Hida Homare <i>prefecture:</i> Gifu Cocoa, clove, orange blossom, tart and slightly lactic finish	Miso glazed salmon, pork belly buns, charred octopus
	TENTAKA Hawk in the Heavens <i>junmai</i>	<i>rice:</i> Gohyakumangoku <i>prefecture:</i> Tochigi High acid, full bodied style with mushroom, cocoa, walnut	Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts



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	RIHAKU Wandering Poet junmai ginjo	<i>rice:</i> Yamada Nishiki <i>prefecture:</i> Shimane Green banana, lemongrass, aloe vera	roasted brussels sprouts, broccoli rabe, sautéed kale
	FUKUCHO Moon on the Water junmai ginjo	<i>rice:</i> Yamada Nishiki & Hatto Nishiki <i>prefecture:</i> Hiroshima Intense pineapple, fennel, violet, richly textured	dark chocolate with sea salt, pan seared scallops with lots of butter, broiled oysters with cream and breadcrumbs
	CHIYONOSONO Sacred Power junmai ginjo	<i>rice:</i> Shinriki <i>prefecture:</i> Kumamoto Seaweed, white flower, creamy, richly layered	Kombu cured fluke, chicken roasted with fennel and olives, pasta with garlic, olive oil, preserved lemons
	TENSEI Song of the Sea junmai ginjo	<i>rice:</i> Yamada Nishiki & Gohyakumangoku <i>prefecture:</i> Kanagawa Saltwater taffy, fortune cookie, sea salt finish	Sea urchin crostini, Cuban sandwich, briny olives and feta
	KANBARA Bride of the Fox junmai ginjo	<i>rice:</i> Gohyakumangoku <i>prefecture:</i> Niigata Full bodied, savory and fruity with dashi, persimmon, quince	Bacon wrapped dates, BBQ pulled pork, seared foie gras with a sweeter sauce reduction
	KONTEKI Tears of Dawn daiginjo	<i>rice:</i> Yamada Nishiki <i>prefecture:</i> Kyoto banana custard, anise, silky texture	Cauliflower au gratin, la tur cheese, artichokes with melted butter
	KONTEKI Pearls of Simplicity junmai daiginjo	<i>rice:</i> Yamada Nishiki <i>prefecture:</i> Kyoto Asian pear, blossom, delicate minerality on finish	Linguine with clams, camembert cheese, creamed corn
	GINGA SHIZUKU Divine Droplets junmai daiginjo	<i>rice:</i> Yamada Nishiki <i>prefecture:</i> Hokkaido Lychee, grapefruit pith, brioche, banana skin	Cold seafood salad with fennel and olive oil, whitefish sashimi with ponzu, potato leek vichyssoise
	TAKATENJIN Soul of the Sensei junmai daiginjo	<i>rice:</i> Yamada Nishiki <i>prefecture:</i> Shizuoka Vibrant, juicy muscat grape, green apple, honeydew melon. Dry finish.	Papaya salad, lemongrass grilled shrimp, coconut milk curry
	TENTAKA Silent Stream junmai daiginjo	<i>rice:</i> Yamada Nishiki <i>prefecture:</i> Tochigi Lychee, melon, blossom, seamless texture with structured acidity	Crudo with high quality olive oil and salt, caviar, butter poached lobster
	YUHO Rhythm of the Centuries kimoto junmai	<i>rice:</i> Notohikari <i>prefecture:</i> Ishikawa Wild mushroom notes with elegant aromas of tangerine, banana, camomile	Grilled pork chops, manchego cheese, tacos al pastor
	MENTENSEI Star-Filled Sky kimoto junmai	<i>rice:</i> Yamada Nishiki & Tamakasae <i>prefecture:</i> Tottori Meat broth, smoky honey, mineral-rich finish	Steak tartare, kimchi stew, tacos al pastor
	RIHAKU Dreamy Clouds tokubetsu junmai nigori	<i>rice:</i> Gohyakumangoku <i>prefecture:</i> Shimane Nutty, dark plum, tangy and citrus tinged finish	Fried calamari with sweet chile sauce, bluefish pate, beet & goat cheese salad
	TOZAI Snow Maiden nigori	<i>rice:</i> Gohyakumangoku & Gin-Ohmi <i>prefecture:</i> Kyoto Honeydew melon, raw pumpkin, radish, bright finish	Korean style chicken wings, thai red curry, goat cheese cheesecake
	TOZAI Blossom of Peace plum	<i>prefecture:</i> Kyoto Cherry, apricot, almond, tart and racy finish	Stilton cheese, panna cotta, chocolate cake

