











PREMIUM JAPANESE SAKE

		SAKE PROFILE	SUGGESTED FOOD PAIRINGS
	TOZAI Living Jewel junmai 300ml 720ml	<i>rice: Koshihikari prefecture: Kyoto</i> 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 Tokubetsu Honjozo 300ml 720ml	<i>rice: Yamada Nishiki & Haenuki prefecture: Shizuoka</i> 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 Futsu 720ml 1.8L	<i>prefecture: Kyoto</i> Banana nut bread, steamed rice aromas, medium dry finish.	Fried chicken, egg rolls, spicy mixed nuts.
	TENSEI Endless Summer tokubetsu honjozo 720ml	<i>rice: Gohyakumangoku prefecture: Kanagawa</i> Bright and fresh sake with a salted melon finish.	Whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad.
	TENTAKA Organaka Organic Junmai 300ml 720ml	<i>rice: Organic Gohyakumangoku prefecture: Tochigi</i> Grassy, steamed rice aromas, expansive finish.	Goat cheese, cucumber gazpacho, waldorf salad.
	FUKUCHO Forgotten Fortune junmai 300ml 720ml	<i>rice: Hattanso prefecture: Hiroshima</i> Mineral-driven with citrus notes and a tart earthiness.	Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions.
	TOZAI Well of Wisdom ginjo 300ml 720ml	<i>rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto</i> Watermelon, white pepper and a bright finish.	Watermelon and feta salad, tuna poke, crab and mango salad.
	BUSHIDO Way of the Warrior ginjo genshu 180ml	<i>rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto</i> Passionfruit, raspberry, spiced finish.	Banh mi, spicy asian noodle salad, tempura sushi rolls.
	KAWATSURU Crane of Paradise junmai 720ml	<i>rice: Yamada Nishiki prefecture: Kagawa</i> Grapefruit, grassy, fresh and lifted finish.	Pizza with prosciutto/speck, smoked salmon and cream cheese.
	AMA NO TO Heaven's Door tokubetsu junmai 300ml 720ml	<i>rice: Ginnosei prefecture: Akita</i> Floral, marzipan, salinity.	Cold soba in sesame sauce, maple glazed carrots, capesante sauce.
	RIHAKU Dance of Discovery junmai 300ml 720ml	<i>rice: Kan No Mai prefecture: Shimane</i> Light and crisp sake with smoke and salinity.	Charred octopus, roasted branzino, escabeche.
	CHIYONOSONO Shared Promise junmai 300ml 720ml	<i>rice: Gohyakumangoku prefecture: Kumamoto</i> Softly rustic, sweet potato, orange blossom, rice texture on finish.	Braised red cabbage with apples & raisins, butternut squash ravioli, Swedish meatballs.
	TAKA Noble Arrow Tokubetsu Junmai 720ml	<i>rice: Yamada Nishiki & Hattan Nishiki prefecture: Yamaguchi</i> Melon rind, creamy texture, spear-mint notes on the finish.	Butter poached halibut, dover sole, shrimp in garlic oil.
	YUHO Eternal Embers junmai 720ml 1.8L	<i>rice: Notohikari prefecture: Ishikawa</i> High acid, full bodied style with raisin and pear.	Pork rillettes, chicken liver pate, prosciutto and figs.



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	YAMADA SHOTEN Everlasting Roots tokubetsu junmai 900ml	<i>rice: Hida Homare prefecture: Gifu</i> Cocoa, clove, orange blossom, tart and slightly lactic finish.	Miso glazed salmon, pork belly buns, charred octopus.
	TENTAKA Hawk in the Heavens tokubetsu junmai 300ml 720ml 1.8L	<i>rice: Gohyakumangoku prefecture: Tochigi</i> High acid, full bodied style with mushroom, cocoa and walnut.	Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts.
	MANA 1751 True Vision yamahai tokubetsu junmai muroka genshu 720ml	<i>rice: Gohyakumangoku prefecture: Fukui</i> Aromatic yamahai with notes of tart yogurt, mushroom, honey & banana.	Pork adobo, spicy and creamy rock shrimp or cumin spiced lamb chops.
	SHIOKAWA Cowboy Yamahai yamahai junmai ginjo genshu 720ml	<i>rice: Niigata Shuzo Koteikimai prefecture: Niigata</i> Aromas of cocoa and smoke with a rich & smooth finish.	Hearty meat dishes, stir fried beef, chicken mole or beef stew.
	TOKO Sun Rise junmai ginjo 720ml	<i>rice: Dewasansan prefecture: Yamagata</i> Grassy & floral with green apple and melon.	Teriyaki salmon, sauteed snow pea shoots or maple glazed ham.
	RIHAKU Wandering Poet junmai ginjo 300ml 720ml 1.8L	<i>rice: Yamada Nishiki prefecture: Shimane</i> Green banana, lemongrass, and aloe vera.	Roasted brussels sprouts, broccoli rabe, sautéed kale.
	FUKUCHO Moon on the Water junmai ginjo 300ml 720ml	<i>rice: Yamada Nishiki & Hata Nishiki prefecture: Hiroshima</i> 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 300ml 720ml	<i>rice: Shinriki prefecture: Kumamoto</i> 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 300ml 720ml	<i>rice: Yamada Nishiki & Gohyakumangoku prefecture: Kanagawa</i> Salt water taffy, fortune cookie, sea salt finish.	Sea urchin crostini, Cuban sandwich, briny olives and feta.
	KANBARA Bride of the Fox junmai ginjo 300ml 720ml 1.8L	<i>rice: Gohyakumangoku prefecture: Niigata</i> 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 300ml 720ml 1.8L	<i>rice: Yamada Nishiki prefecture: Kyoto</i> Banana custard, anise, silky texture.	Cauliflower au gratin, la tur cheese, artichokes with melted butter.
	TAKATENJIN Soul of the Sensei junmai daiginjo 300ml 720ml	<i>rice: Yamada Nishiki prefecture: Shizuoka</i> Vibrant, juicy muscat grape, green apple, honeydew melon, dry finish.	Papaya salad, lemongrass grilled shrimp, coconut milk curry.
	TENTAKA Silent Stream junmai daiginjo 720ml	<i>rice: Yamada Nishiki prefecture: Tochigi</i> Lychee, melon, blossom, seamless texture with structured acidity.	Crudo with high quality olive oil and salt, caviar, butter poached lobster.
	TOKO Ultraluxe junmai daiginjo 720ml	<i>rice: Yamada Nishiki prefecture: Yamagata</i> Wild strawberry, grapefruit and lychee with a seamless finish.	West coast oysters, caviar or cheesecake.



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	GINGA SHIZUKU Divine Droplets <i>junmai daiginjo</i> 720ml	<i>rice: Dewasansan prefecture: Yamagata</i> Pineapple, white peach, green apple, lily and hints of white pepper.	Smoked salmon & cream cheese blinis, olive tapenade or tomato salad.
	YUHO Rhythm of the Centuries <i>4 yr. aged kimoto junmai</i> 720ml	<i>rice: Notohikari prefecture: Ishikawa</i> Wild mushroom notes with elegant aromas of tangerine, banana, camomile.	Grilled pork chops, manchego cheese, tacos al pastor.
	MANTENSEI Star-Filled Sky <i>3 yr. aged junmai ginjo</i> 300ml 720ml	<i>rice: Yamada Nishiki & Tamakasae prefecture: Tottori</i> Meat broth, smoky honey, mineral-rich finish.	Steak tartare, kimchi stew, tacos al pastor.
	RIHAKU Dreamy Clouds <i>tokubetsu junmai nigori</i> 300ml 720ml 1.8L	<i>rice: Gohyakumangoku prefecture: Shimane</i> Nutty, dark plum, tangy and citrus tinged finish.	Fried calamari with sweet chili sauce, bluefish pate, beet & goat cheese salad.
	TOZAI Snow Maiden <i>nigori</i> 300ml 720ml	<i>rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto</i> Honeydew melon, raw pumpkin, radish, bright finish.	Korean style chicken wings, thai red curry or goat cheese cheesecake.
	TOZAI Blossom of Peace <i>plum</i> 720ml	<i>prefecture: Kyoto</i> Cherry, apricot, almond, tart and racy finish.	Stilton cheese, panna cotta or chocolate cake.
	KANBARA Ancient Treasure <i>yamahai junmai genshu koshu</i> 720ml	<i>rice: Yamada Nishiki & Koshi Tanrei prefecture: Niigata</i> Pronounced umami, olive oil, sea salt and toasted sesame.	Caramelized onions, figs with goat cheese or seared foie gras.
	RIHEI GINGER <i>shochu</i> 750ml	<i>rice: 20% ginger, 30% rice, 50% barley prefecture: Miyazaki</i> Refreshing ginger notes with hints of spice & citrus.	Excellent in a wide range of classic cocktails or sipped on its own.
	BROOKLYN KURA #14 <i>junmai ginjo genshu namazake</i> 750ml	<i>rice: Yamada Nishiki prefecture: Brooklyn, NY</i> White flower, ripe apple & tropical fruit notes.	Fresh seafood or your favorite grilled cheese recipe.
	BROOKLYN KURA Blue Door <i>junmai genshu namazake</i> 750ml	<i>rice: Yamada Nishiki prefecture: Brooklyn, NY</i> Full bodied, earthy & dry umami. Notes of banana & ripe melon.	Delicious with cured meats or smoky cheeses.

