

# PREMIUM JAPANESE SAKE

	SAKE PROFILE	SUGGESTED FOOD PAIRINGS
 <p><b>TOZAI Living Jewel</b> junmai 300ml   720ml</p>	<p>rice: Koshihikari   prefecture: Kyoto</p> <p>Light, soft sake with notes of banana and citrus.</p>	West coast oysters, crab salad with vinegar based dressing, spiced shrimp with mango.
 <p><b>TAKATENJIN Sword of the Sun</b> Tokubetsu Honjozo 300ml   720ml</p>	<p>rice: Yamada Nishiki &amp; Haenuki prefecture: Shizuoka</p> <p>Crisp, refreshing, green melon rind, cucumber, white pepper.</p>	Shellfish ceviche with citrus and avocado, whitefish salad on toast points, marinated beets with citrus.
 <p><b>TOZAI Typhoon</b> Futsu 720ml   1.8L</p>	<p>prefecture: Kyoto</p> <p>Banana nut bread, steamed rice aromas, medium dry finish.</p>	Fried chicken, egg rolls, spicy mixed nuts.
 <p><b>TENSEI Endless Summer</b> tokubetsu honjozo 720ml</p>	<p>rice: Gohyakumangoku prefecture: Kanagawa</p> <p>Bright and fresh sake with a salted melon finish.</p>	Whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad.
 <p><b>TENTAKA Organaka</b> Organic Junmai 300ml   720ml</p>	<p>rice: Organic Gohyakumangoku prefecture: Tochigi</p> <p>Grassy, steamed rice aromas, expansive finish.</p>	Goat cheese, cucumber gazpacho, waldorf salad.
 <p><b>FUKUCHO Forgotten Fortune</b> junmai 300ml   720ml</p>	<p>rice: Hattanso   prefecture: Hiroshima</p> <p>Mineral-driven with citrus notes and a tart earthiness.</p>	Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions.
 <p><b>TOZAI Well of Wisdom</b> ginjo 300ml   720ml</p>	<p>rice: Gohyakumangoku &amp; Gin-Ohmi prefecture: Kyoto</p> <p>Watermelon, white pepper and a bright finish.</p>	Watermelon and feta salad, tuna poke, crab and mango salad.
 <p><b>TOZAI Night Swim</b> futsu 180ml</p>	<p>prefecture: Kyoto</p> <p>Refreshing notes of banana, baked pear &amp; caramelized pineapple.</p>	Pair with pork or chicken kabobs, sweet & sour slaw or grilled peaches.
 <p><b>BUSHIDO Way of the Warrior</b> ginjo genshu 180ml</p>	<p>rice: Gohyakumangoku &amp; Gin-Ohmi prefecture: Kyoto</p> <p>Passionfruit, raspberry, spiced finish.</p>	Banh mi, spicy asian noodle salad, tempura sushi rolls.
 <p><b>KAWATSURU Crane of Paradise</b> junmai 720ml</p>	<p>rice: Yamada Nishiki   prefecture: Kagawa</p> <p>Grapefruit, grassy, fresh and lifted finish.</p>	Pizza with prosciutto/speck, smoked salmon and cream cheese.
 <p><b>AMA NO TO Heaven's Door</b> tokubetsu junmai 300ml   720ml</p>	<p>rice: Ginnosei   prefecture: Akita</p> <p>Floral, marzipan, salinity.</p>	Cold soba in sesame sauce, maple glazed carrots, capesante sauce.
 <p><b>RIHAKU Dance of Discovery</b> junmai 300ml   720ml</p>	<p>rice: Kan No Mai   prefecture: Shimane</p> <p>Light and crisp sake with smoke and salinity.</p>	Charred octopus, roasted branzino, escabeche.
 <p><b>CHIYONOSONO Shared Promise</b> junmai 300ml   720ml</p>	<p>rice: Gohyakumangoku prefecture: Kumamoto</p> <p>Softly rustic, sweet potato, orange blossom, rice texture on finish.</p>	Braised red cabbage with apples & raisins, butternut squash ravioli, Swedish meatballs.
 <p><b>TAKA Noble Arrow</b> Tokubetsu Junmai 720ml</p>	<p>rice: Yamada Nishiki &amp; Hattan Nishiki prefecture: Yamaguchi</p> <p>Melon rind, creamy texture, spear-mint notes on the finish.</p>	Butter poached halibut, dover sole, shrimp in garlic oil.



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



		SAKE PROFILE	SUGGESTED FOOD PAIRINGS
	<b>TOKO Ultraluxe</b> 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.
	<b>GINGA SHIZUKU Divine Droplets</b> junmai daiginjo 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.
	<b>YUHO Rhythm of the Centuries</b> 4 yr. aged kimoto junmai 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.
	<b>MANTENSEI Star-Filled Sky</b> 3 yr. aged junmai ginjo 300ml   720ml	<i>rice: Yamada Nishiki &amp; Tamakasae prefecture: Tottori</i> Meat broth, smoky honey, mineral-rich finish.	Steak tartare, kimchi stew, tacos al pastor.
	<b>RIHAKU Dreamy Clouds</b> tokubetsu junmai nigori 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.
	<b>DAIMON Road to Osaka</b> tokubetsu junmai nigori 720ml	<i>rice: Gohyakumangoku prefecture: Osaka</i> Creamy & mild with notes of banana, citrus and floral.	Great with fried foods like coconut shrimp, crab cakes or Pad Thai.
	<b>TOZAI Snow Maiden</b> nigori 300ml   720ml	<i>rice: Gohyakumangoku &amp; Gin-Ohmi prefecture: Kyoto</i> Honeydew melon, raw pumpkin, radish, bright finish.	Korean style chicken wings, thai red curry or goat cheese cheesecake.
	<b>TOZAI Blossom of Peace</b> plum 720ml	<i>prefecture: Kyoto</i> Cherry, apricot, almond, tart and racy finish.	Stilton cheese, panna cotta or chocolate cake.
	<b>KANBARA Ancient Treasure</b> yamahai junmai genshu koshu 720ml	<i>rice: Yamada Nishiki &amp; Koshi Tanrei prefecture: Niigata</i> Pronounced umami, olive oil, sea salt and toasted sesame.	Caramelized onions, figs with goat cheese or seared foie gras.
	<b>BROOKLYN KURA #14</b> junmai ginjo genshu namazake 750ml	<i>rice: Yamada Nishiki prefecture: Brooklyn, NY</i> White flower, ripe apple & tropical fruit notes.	Fresh seafood or your favorite grilled cheese recipe.
	<b>BROOKLYN KURA Blue Door</b> junmai genshu namazake 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.

