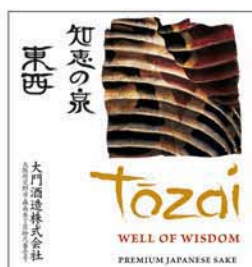
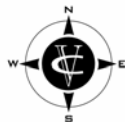


VINE  
CONNECTIONS

# Premium Japanese Sake Portfolio Overview





## Vine Connections' Sake Portfolio A Brief Overview

Vine Connections seeks out ginjo sake brewers who demonstrate a passion, an intellect, and a skill for making great sake. These are small-volume producers who represent the best of what a country has to offer and can do it year in, year out. Vine Connections works as a true partner with our producers, assisting in areas as diverse as packaging, winemaking practices, press relations, and sales & marketing. We only import wines and sake that we represent on a national basis.

### Premium Japanese Ginjo Sake

Every once in a long while, we have an experience that completely changes the way we look at a particular region or beverage. About 6 years ago, we were introduced to high-quality, family-run sake brewers from Japan and our lives were changed forever. We represent twelve small artisan breweries from across Japan as well as our own brand, Tozai, which is a collaboration between Vine Connections and several Japanese brewers. All of our brewers were selected not only for their great sake, but also because they continue to practice ancient brewing traditions despite great pressure to abandon their art to mass brewing and modern culture. We also represent two artisan shochu, a distilled spirit produced by one of our sake brewers.

Ama no To—Heaven's Door, Tokubetsu Junmai  
Ama no To—Time of Reflection, Junmai Daiginjo  
Fukucho—Moon on the Water, Junmai Ginjo  
Chiyonosono—Garden of Eternity, Junmai Daiginjo  
Chiyonosono—Sacred Power, Junmai Ginjo  
Chiyonosono—8,000 Generations, Shochu  
Chiyonosono—Black Warrior, Shochu  
Kanbara—Bride of the Fox, Junmai Ginjo  
Kanbara—Wings of Fortune, Junmai Ginjo  
Mantensei—Star-Filled Sky, Junmai Ginjo  
Mukune—Root of Innocence, Junmai Ginjo  
Mukune—Shadows of Katano, Junmai Ginjo Nigori  
Nanbu Bijin—Ancient Pillars, Junmai Daiginjo  
Nanbu Bijin—Southern Beauty, Junmai Ginjo

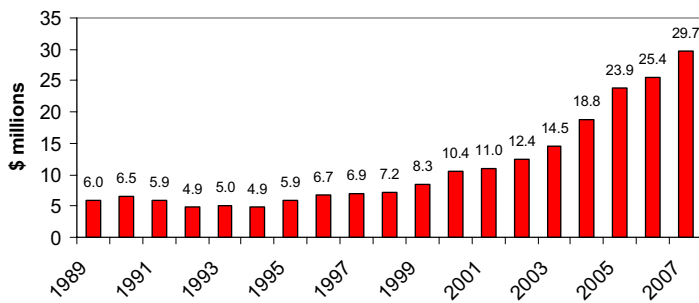
Rihaku—Dreamy Clouds, Tokubetsu Junmai Nigori  
Rihaku—Wandering Poet, Junmai Ginjo  
Sato no Homare—Mountain Crossing, Junmai Daiginjo  
Sato no Homare—Pride of the Village, Junmai Ginjo  
Takasago—Morning Glow, Tokubetsu Junmai  
Takasago Ginga Shizuku—Divine Droplets, Junmai Daiginjo  
Takatenjin—Shrine of the Village, Junmai Ginjo  
Tentak Kuni—Hawk in the Heavens, Junmai  
Tentak—Silent Stream, Junmai Daiginjo  
Tozai—Living Jewel, Junmai  
Tozai—Well of Wisdom, Ginjo  
Tozai—Snow Maiden, Junmai Nigori  
Tozai—Voices in the Mist, Ginjo Nigori



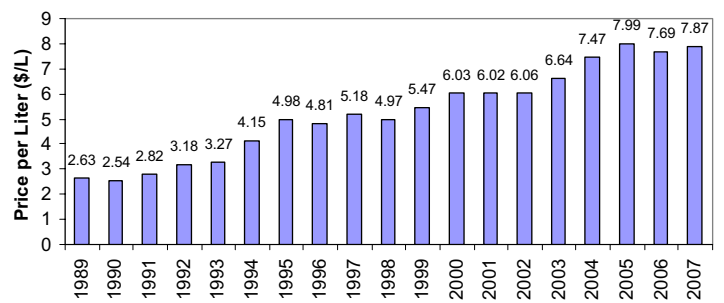
## Sake Is Soaring!

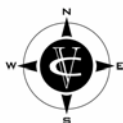
- **Average Annual \$ Growth last 4 years = 20% per year**  
During the same 4 years:
  - Avg. Price/Case **ROSE 30%**
  - \$ value of US Japanese sake imports **DOUBLED**
  - At the current growth rate, sake imports will **DOUBLE AGAIN** in 3.5 years!
- **VC Avg. Annual \$ Growth last 4 years = 43% per year!**
  - VC sake is now sold in 46 states

**Value of Sake Imports (\$M)**



**Imported Price per Liter (\$/L)**





## What Makes Vine Connections' Chilled Premium Japanese Sake Different Than The Hot, Mass-Produced Stuff Americans Have Been Drinking?

- Most sake being served hot at sushi bars in the US is NOT from Japan!
- Manufacturers in California and Oregon create cheap sake that is strictly for boiling at restaurants.
- Restaurants have to boil sake to remove unpleasant aromas & flavors and to smooth the texture.

In Japan, there are basically two types of producers: artisan brewers (like ours) and industrial manufacturers (like Gekkeikan, Hakutsuru, Ozeki). Here is what makes our sake different from theirs:

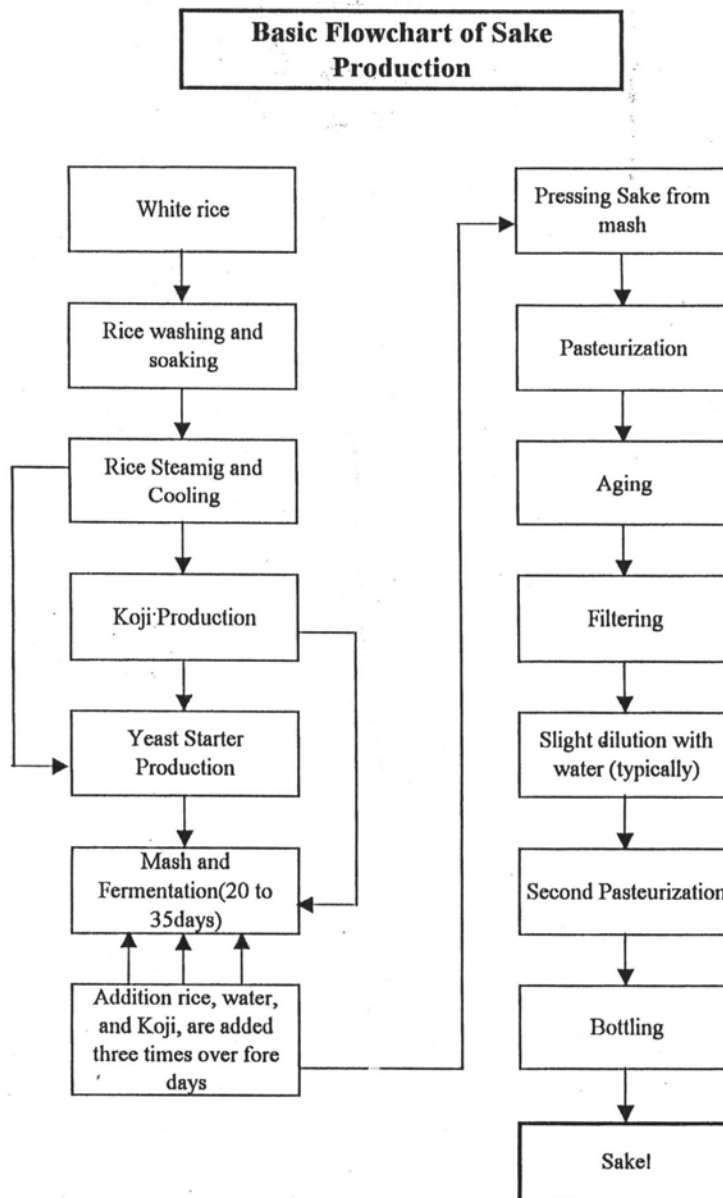
Artisan Ginjo Sake	Industrial Sake
<b><u>Premium Sake Rice</u></b> <ul style="list-style-type: none"><li>• Special strains of rice used only for sake production</li><li>• The rice equivalent of top Napa Cabernet grapes.</li><li>• Highly polished to leave just the pure starch core and remove non-fermentable impurities.</li></ul>	<b><u>Cheap Non-sake Rice</u></b> <ul style="list-style-type: none"><li>• Made from cheap rice (often table rice)</li><li>• Polished as little as 10% before brewing</li><li>• Leaves impurities behind that negatively effect the flavors and aromas of the finished sake</li></ul>
<b><u>Pure Natural Water</u></b> <ul style="list-style-type: none"><li>• Water makes up 80% of finished sake.</li><li>• Use key natural sources: springs, streams, wells</li></ul>	<b><u>Manipulated Tap Water</u></b> <ul style="list-style-type: none"><li>• Chemically adjusted in labs</li><li>• Produces lower quality sake than pure water.</li></ul>
<b><u>Hand-made <i>Koji</i></u></b> (mold spore converts starch to sugar). <ul style="list-style-type: none"><li>• Premium <i>koji</i> is made carefully by hand</li><li>• Made in small batches and tended to every 2 hours.</li></ul>	<b><u>Machine-produced <i>Koji</i></u></b> <ul style="list-style-type: none"><li>• Mold spores blown through plastic tubes</li><li>• Made in large batches.</li></ul>
<b><u>Special Yeast</u></b> <ul style="list-style-type: none"><li>• Use special yeast isolated from own brewery</li><li>• Selected for aroma/flavor quality, not efficiency.</li></ul>	<b><u>Yeast for Mass Production</u></b> <ul style="list-style-type: none"><li>• Selected for speed and efficiency</li><li>• Flavors and aromas are an afterthought..</li></ul>
<b><u>No Distilled Alcohol or Other “Fillers”</u></b> <ul style="list-style-type: none"><li>• <i>Junmai-shu</i> or “pure rice sake”</li><li>• Only made with rice, water, <i>koji</i> mold, and yeast.</li></ul>	<b><u>Lots of Distilled Alcohol &amp; Other “Fillers”</u></b> <ul style="list-style-type: none"><li>• Use distilled alcohol to “stretch” sake output</li><li>• Often add sugar, flavorings, and additives.</li></ul>



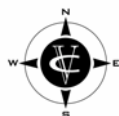
## Ginjo-shu: Premium Chilled Japanese Saké

### What is Ginjo Saké Made Of?

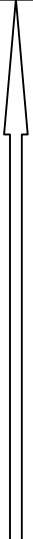




- Saké Rice (starch concentrated in center of grain), Polished
- Water (makes up 80% of finished Saké)
- Koji Mold (Special mold, *Aspergillus oryzae*, introduced to convert starch to sugar)
- Yeast (special strains)
- Distilled Alcohol (sometimes & just a little bit)







## Sake Types At A Glance

	<i>Sake Types</i>	Rice Milled To:
 Increasing quality, price, fragrance, complexity. "Premium Sake."	<b>Junmai-Daiginjo-shu</b> <i>The pinnacle of the sake brewer's art!</i>	At least <b>50%</b> (50% milled away, often as much as 65% removed)
	 <b>Junmai-Ginjo-shu</b>	At least <b>60%</b> (40% or more milled away)
	 <b>Junmai-shu</b> (Note: <b>Tokubetsu Junmai</b> , or "Special" Junmai, is Junmai-shu made with either special rice or more highly milled rice.)	At least <b>70%</b> (30% or more milled away)
 Normal "Table" Sake	 <b>Futsu-shu</b> (Normal "Table" Sake)	No Minimum Requirements

-Keep in mind that very often the differences between the sake of these various grades is subtle.  
 -Sake is generally not aged, although there are exceptions, especially lately.  
 Copyright © John Gauntner, 2002



## The 3<sup>1/2</sup> Quality Grades of “Pure Rice Saké” (Less than 9% of all saké produced)

**Junmai:** Junmai is pure rice saké. Nothing is used in its production except rice, water, yeast, and koji (that magical mold that converts the starch in the rice into fermentable sugars). Junmai is brewed WITHOUT any addition of distilled alcohol. Generally a bit heavier and fuller in flavor than other types of Saké, with slightly higher acidity. Goes well with a wide range of food. Must have *seimaibuai* of at least 70%, meaning the outer 30% of each rice grain has been polished away. About 6% of all sake production in Japan reaches this grade level.

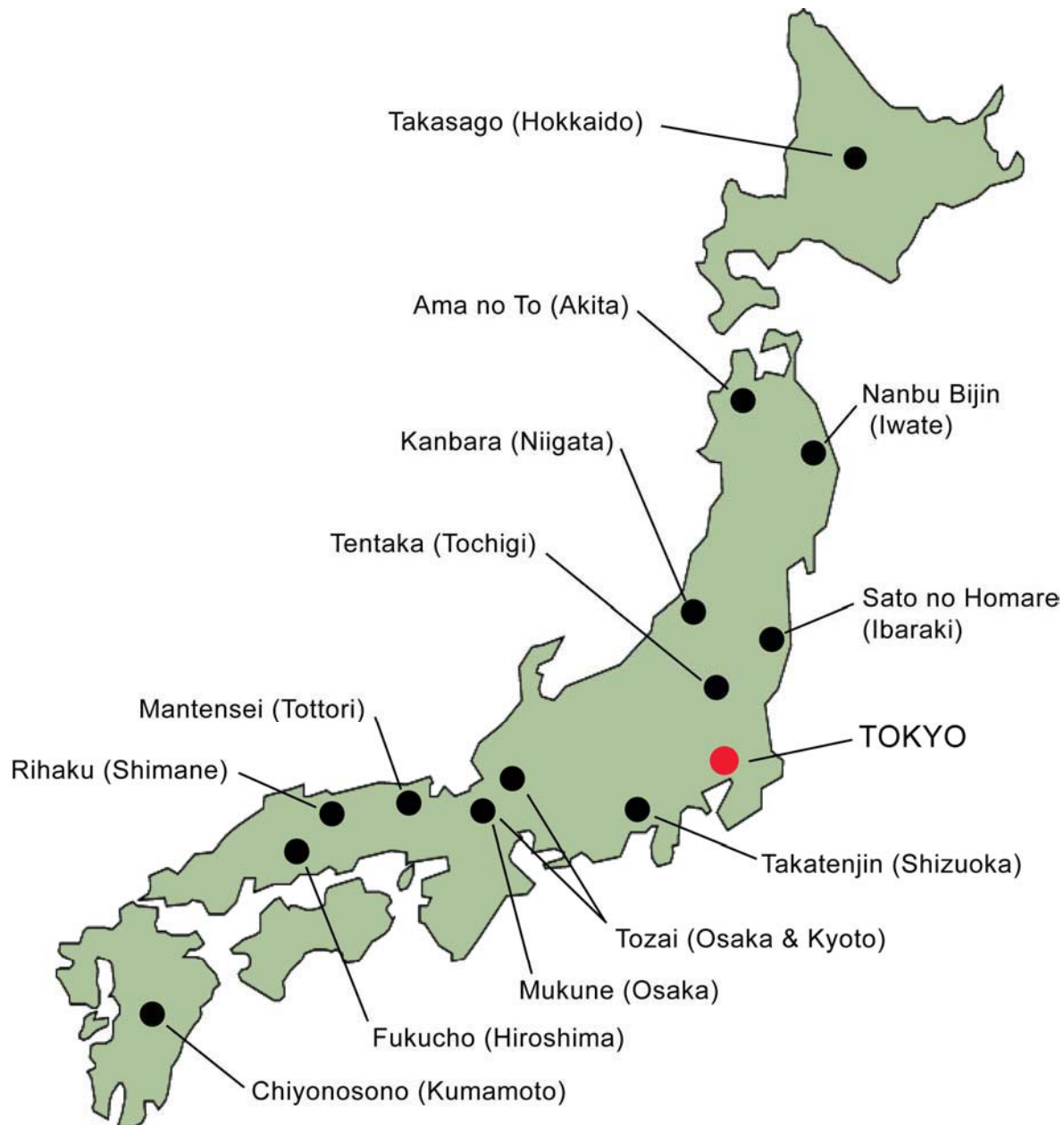
**Tokubetsu Junmai:** Tokubetsu means “special”. Any saké labeled Tokubetsu has been brewed in some special way. In some cases, this may mean a 60% or 50% *seimaibuai*, or it may mean the saké was fermented at lower temperatures or made with very special saké rice. Tokubetsu Junmai is generally a bit more fragrant and refined than regular Junmai.

**Junmai Ginjo:** Indicates a special and painstaking brewing process wherein fermentation proceeds at lower temperatures and for longer periods, and pressing is often done by hand. This extra effort produces a saké that is layered and complex, light and fragrant. Must have a *seimaibuai* of at least 60%. **Only about 2% of all sake production in Japan reaches this grade level.**

**Junmai Daiginjo:** Even a more painstaking brewing process than Ginjo, which results in saké that is even lighter and more fragrant and fruity than a typical Ginjo. Must have a *seimaibuai* of at least 50%. Often, Daiginjo goes as far as a 35% *seimaibuai* (65% of the kernel polished away!). The fermented mash is often pressed by hand. **Only about 0.5% of all sake production in Japan reaches this grade level!**



**Vine Connections' Premium Japanese Saké Brand Map**  
(Prefecture location in parentheses)







## Selling Premium Ginjo Sake Is A Piece of Cake!

### General Sake Selling Tips

#### Be a leader in one of the hottest alcoholic beverage categories in the U.S.

- Japanese sake imports have GROWN an average of 20% per year for the last 4 years.
- Today's sake drinkers are YOUNG, UPSCALE, PROFESSIONAL and eager to discover new premium products.
- The rise in the popularity of ASIAN CUISINE is leading to increased demand for high quality sake. Premium sake is also being served in many NON-ASIAN restaurants.
- Most buyers WANT to carry premium sake but lack any knowledge of the product and have never been presented with high-quality Japanese sake packaged with easy-to-understand English nomenclature.
- EDUCATED WINE BUYERS will almost always like the taste & flavor of Ginjo sake.

#### Presentation tips

- Use a Wine Analogy: Speak in a language your customers understand
  - Premium sake is from premium sake rice varieties, not table rice. Premium wine is from premium wine grapes, not Thompson seedless.
  - "Prefecture" is the location of the sake brewery. "Appellation" is the location where a winery's grapes are grown
  - Sake and wine hand-crafted by small, family producers are superior to those from large, corporate factories
  - Better quality sake and white wines are made using low-temperature fermentation
  - Minimal manipulation occurs for quality sake brewing and winemaking, e.g., large brewers manipulate the chemical content of the water they use instead of using naturally pure well or stream water.
  - High quality sake and wines have no added flavorings, no preservatives, and no dyes. Sake has no sulfites.
  - Sake and wine match well with many types of food and cuisines, including beef, chicken, pork, seafood, cheese.
- Show 5 different sake, including one nigori (cloudy), but no less than 3 at a time.
- Choose a range of prices, grades, and styles – pick your favorites! Always show nigori last.
- Keep sake chilled so it is cool to the palate. Never hot or at room temperature. Refrigerated opened bottles will be fine to use until the end of the second day.

#### Your cheat sheet

Vine Connections was the first importer to develop a sake back label that clearly outlines all the important facts for describing or learning about each sake. These include:

- Brand
- Product Name
- Grade
- Flavor Profile
- Origin
- Rice Variety Used
- Relevant Brewery or Sake Fact

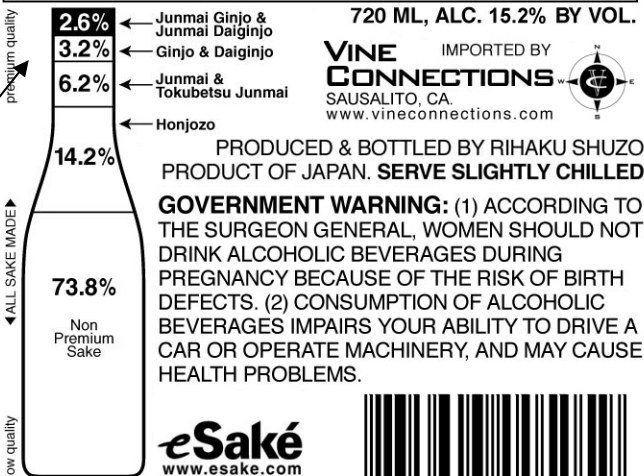
The bottle graph shows the % of each grade of sake produced in Japan, and the darkened area shows the grade level of the particular sake.

#### RIHAKU "Wandering Poet"

#### Sake

<b>Grade:</b> Junmai Ginjo	<b>Profile:</b> Full, Crisp, Flavorful
<b>Prefecture:</b> Shimane	<b>Rice:</b> Yamada Nishiki
Named for the 8th century Chinese poet Li Po (Rihaku in Japanese) of whom it was said "He drinks a bottle, and writes 100 poems."	

720 ML, ALC. 15.2% BY VOL.





## Selling Premium Ginjo Sake Is A Piece of Cake!

### *Selling Tips for Retailers*

#### Dominate the category by creating a premium sake section

- Locate the current section, i.e., know where the bad sake/plum wine.
- Find the location for a new premium set – away from the cheap stuff, out of the back corner, away from the dust bunnies!
- Explain how easy and inexpensive it is to display-Stack it, Rack it, Cold Box it!
- 720 ml (6-pack) and 300 ml (12-pack) sizes are available for almost all sake.
- Offer to create the new section and stock it. Make it easy for them. Give them an example. Shoot for at least 4 facings of 2 bottles each.
- Do some work for them. Be a leader and add value to the relationship.!



Here are some examples.

#### VINE CONNECTIONS GINJO SAKE “INSTANT PREMIUM SAKE SECTIONS”

<b>Set A:</b> <ol style="list-style-type: none"> <li>1. Tozai “Living Jewel” – Junmai</li> <li>2. Tentaka Kuni “Hawk in the Heavens” – Junmai</li> <li>3. Fukucho “Moon on the Water” – Junmai Ginjo</li> <li>4. Tozai “Snow Maiden” - Nigori (Cloudy sake)</li> </ol>	<b>Set B:</b> <ol style="list-style-type: none"> <li>1. Tentaka Kuni “Hawk in the Heavens” – Junmai</li> <li>2. Mantensei “Star Filled Sky” – Junmai Ginjo</li> <li>3. Mukune “Root of Innocence” – Junmai Ginjo</li> <li>4. Tozai “Snow Maiden” - Nigori (Cloudy sake)</li> </ol>	<b>Set C:</b> <ol style="list-style-type: none"> <li>1. Tozai “Well of Wisdom” – Junmai</li> <li>2. Nanbu Bijin “Southern Beauty” – Junmai Ginjo</li> <li>3. Kanbara “Bride of the Fox” – Junmai Ginjo</li> <li>4. Rihaku “Dreamy Cloud” - Nigori (Cloudy sake)</li> </ol>
<b>Set D:</b> <ol style="list-style-type: none"> <li>1. Tozai “Living Jewel” – Junmai</li> <li>2. Tentaka Kuni “Hawk in the Heavens” – Junmai</li> <li>3. Fukucho “Moon on the Water” – Junmai Ginjo</li> <li>4. Nanbu Bijin “Southern Beauty” – Junmai Ginjo</li> <li>5. Ginga Shizuku “Divine Droplets” – Junmai Daiginjo</li> <li>6. Rihaku “Dreamy Cloud” - Nigori (Cloudy sake)</li> </ol>	<b>Set E:</b> <ol style="list-style-type: none"> <li>1. Tozai “Well of Wisdom” – Junmai</li> <li>2. Rihaku “Wandering Poet” – Junmai Ginjo</li> <li>3. Mantensei “Star Filled Sky” – Junmai Ginjo</li> <li>4. Kanbara “Bride of the Fox” – Junmai Ginjo</li> <li>5. Ginga Shizuku “Divine Droplets” – Junmai Daiginjo</li> <li>6. Tozai “Snow Maiden” - Nigori (Cloudy sake)</li> </ol>	A retailer can put a premium sake section (4 facings x 2 bottles each to start) in his store for less than \$100 wholesale cost!

#### Offer the buyer extensive in-store support

- Attractive shelf talkers are available for all sake. →
- Empower the floor staff with some basic sake education.
- Encourage newsletter features, in-store tastings, and sake classes.





## **Selling Premium Ginjo Sake Is A Piece of Cake!**

### ***Selling Tips for Restaurants***

#### **How & Where to List It**

- Call it Chilled Premium Japanese Ginjo Sake to separate it from “the cheap hot stuff”.
- List it by Brand Name/Product Name/Quality Grade (like Junmai, Junmai Ginjo, Junmai Daiginjo)
- Create a sake list or section within the wine list with flavor descriptions or “tidbits” from our back labels
- Include the sake and a description on your premium cocktail list.
- Sake/food pairing directly on the menu, recommending a particular sake with a particular dish..

#### **How to Store it**

- Serve premium Japanese sake chilled from the wine cooler.
- Store in your cooler both before and after opening to maximize freshness. You can gas open bottles.
- Once opened, sake will remain fresh for up to one week.

#### **How to Serve It**

- No special glassware necessary. Serve in a sherry or dessert/cordial glass (4-6 oz), or small white wine glass (6-8 oz). Or use a martini glass with a garnish like boiled, salted edamame.
- By the glass: Customers will pay for quality if the cost per glass/flight isn't too high.
- A 720 ml bottle is 24.3 oz. Figure 6 pours per bottle (approx. 4 oz per serving).
- 300 ml (10 oz.) bottle serves 2 people nicely as a cocktail or with appetizers.
- More expensive sake should be sold with a 3 oz. pour (to keep the price/glass down)
- Sake “flights” are becoming popular and consist of 3-4 different sake, with a 1 -1.5 oz serving of each.
- Optimally, it should be poured at the table so the customer can see the premium packaging.

#### **What to Serve It With**

- Sushi? Sure, but it goes well with French food, Spanish cuisine, American grill food and more.
- Goes well with raw oysters, smoked and cured fish, grilled or broiled fish, fried fish or seafood, paella, mild curries, and many other dishes. Also works with milder chicken or beef dishes!
- Like wine, it can be overpowered by very spicy or powerfully flavored foods, but it does go well with most wine-unfriendly foods such as artichokes & asparagus.

#### **Explaining It to Your Staff**

- Taste it with them so they know how different it is from other so-called “sake” they might have had.
- The best analogy: Ginjo sake is to regular sake what Single Malt Scotch is to cheap, blended Scotch, or what 100% Agave Tequila is to regular, cheap tequila.
- These sake are brewed, not distilled, and they are really not much stronger than wine.
- Don't sweat the names: they have already been translated phonetically from the Japanese. Just say it the way you see it.
- Premium sake offers a unique opportunity to impress customers with a memorable experience and a way to generate bigger tips.



## GREAT FOOD IS JUST A PREMIUM GINJO SAKE AWAY!

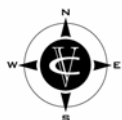
### *Junmai & Honjozo Sake*






	<b>Tozai Living Jewel</b>  <b>Junmai</b> (Kyoto Prefecture)	This sake comes from Fushimi, the oldest sake brewing area in Japan and known for its crystal clear underground water. Complex fruity flavors and silky texture make for very versatile sake to pair with everything from mild fish to pork or game bird dishes. Sweet hints of persimmons, white pepper and fennel can stand up to flavorful herbs, sauces and fruit salsas.	<b><u>Price per Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per Bottle</u></b> <b><u>(720ml)</u></b>
	<b>Tozai Well of Wisdom</b>  <b>Honjozo</b> (Osaka Prefecture)	Delicate, clean and versatile flavor profile that is an excellent introduction to this category of sake. Great as an aperitif and an easy match to all flavors of sushi, fresh oysters, seafood hors d'oeuvres, fried calamari or grilled fish.	<b><u>Price per Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per Bottle</u></b> <b><u>(720ml)</u></b>
	<b>Takasago Morning Glow</b>  <b>Tokubetsu Junmai</b> (Hokkaido Prefecture)	Mouth-filling, creamy texture with hints of lemon zest, lychees and sandalwood make for an exotic compliment to a wide range of white fish, crustaceans or poultry. Delicious with citrus vinaigrettes, mint, root vegetables, and Thai basil.	<b><u>Price per Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per Bottle</u></b> <b><u>(720ml)</u></b>
	<b>Tentak Kuni Hawk in the Heavens</b>  <b>Junmai</b> (Tochigi Prefecture)	This sake comes from a land-locked prefecture specializing in Soba noodles, beef and gyoza. The sturdy, earthy flavors and firm acidity pair well with hearty grains, mushrooms, beef or lamb dishes. Game birds or smoked meats also have a pleasing affinity.	<b><u>Price per Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per Bottle</u></b> <b><u>(720ml)</u></b>

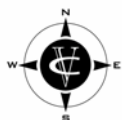


	<b>Ama No To</b> <b>Heaven's Door</b>  <b>Tokubetsu Junmai</b> <b>(Akita Prefecture)</b>	The gentle sweet notes of raisins and pears in this sake play nicely against roast poultry or pork dishes, rice noodles and earthy grains.	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(720ml)</u></b>
	<b>Mantensei</b> <b>Star Filled Sky</b>  <b>Junmai Ginjo</b> <b>(Tottori Prefecture)</b>	This is an example of mountain sake, historically paired with cured, dried, heavily spiced foods that would survive the winter. The honeyed aromas and flavors from this bottle contrast well with savory, spicy dishes, or flavors such as ginger, clove or white pepper	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(720ml)</u></b>
	<b>Kanbara</b> <b>Bride of the Fox</b>  <b>Junmai Ginjo</b> <b>(Niigata Prefecture)</b>	This coastal region boasts the best rice in Japan. The rich, viscous texture and mild sweetness pairs best with rich meat or fish—mandarin-glazed duck, fig-stuffed pork loin, black cod with sweet miso, or pistachio and dried fruit couscous would work well.	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(720ml)</u></b>
	<b>Rihaku</b> <b>Wandering Poet</b>  <b>Junmai Ginjo</b> <b>(Shimane Prefecture)</b>	Balanced and clean enough to pair with lots of different vegetable dishes—especially those with bitter or herbal flavors that are challenging to match with many white wines	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(720ml)</u></b>
	<b>Kanbara</b> <b>Wings of Fortune</b>  <b>Junmai Ginjo</b> <b>(Niigata Prefecture)</b>	Silky and exotic, this is first-rate sake that is perfect with shellfish. Shrimp, lobster or scallops with a mild curry or tropical fruit salsa would play nicely against the pineapple and honeydew notes.	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(720ml)</u></b>
	<b>Nanbu Bijin</b> <b>Southern Beauty</b>  <b>Junmai Ginjo</b> <b>(Iwate Prefecture)</b>	The intense minerality and zippy bitter citrus and floral edge are a good foil to fried fish or vegetables, tempura or salads. Nice aperitif sake with edamame or fresh oysters.	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(300ml)</u></b>	<b><u>Price per</u></b> <b><u>Bottle</u></b> <b><u>(720ml)</u></b>









	<b>Fukucho Moon on the Water</b>  <b>Junmai Ginjo (Hiroshima Prefecture)</b>	Soft texture and pretty anise notes pair nicely with fresh fennel and shrimp, simple seared scallops and lemongrass, or other mild seafood that would be consumed in a coastal region. Fun to pair with lavender-infused sauces or desserts, as well.		
	<b>Chiyonosono Sacred Power</b>  <b>Junmai Ginjo (Kumamoto Prefecture)</b>	Mineral-laden water in this region creates a crisp, ultra-clean sake that is a dream with oysters or clams. Mustard greens, endive or bok choy bring out the subtle herbal qualities.	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Mukune Root of Innocence</b>  <b>Junmai Ginjo (Osaka Prefecture)</b>	Elegant, rich and pure. Good with a bit of char off the grill, or a salty soy-based sauce that brings out the sweetness of the sake.	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Sato no Homare Pride of the Village</b>  <b>Junmai Ginjo (Ibaraki Prefecture)</b>	This unusually fruity sake, with its banana-berry aromas, would be tasty with mild, buttery sea bass, topped with a strawberry papaya salsa, or peach-glazed pork chops.	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Takatenjin Shrine of the Village</b>  <b>Junmai Ginjo (Shizuoka Prefecture)</b>	The soft water in this area is so pure, it needs no filtering, and leads to a clean, dry and crisp sake. Green tea and mandarins are the specialty in Shizuoka, and this bottling has hints of both. Simple fish preparations will show off this beauty.	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>








## Nigori Sake

	<b>Tozai Snow Maiden  Junmai Nigori (Kyoto Prefecture)</b>	Rich and fairly chewy style, yet pleasantly dry. Fresh and lively on the palate. Creamy soft texture with flavors of unsweetened coconut milk and hints of ripe green grapes mixed with pineapple. A fantastic option for dessert pairings, but try it with crab rangoons, five-spice pork spareribs or spicy tuna poke.	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Tozai Voices in the Mist  Honjozo Nigori (Osaka Prefecture)</b>	Subtle creamy texture and cool earthiness is a fun twist to match with curried rice dishes, spicy crab cakes or vegetable purees. Takes the heat off a spicy salmon roll!	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Rihaku Dreamy Clouds  Tokubetsu Junmai (Shimane Prefecture)</b>	The chewy texture and nutty finish of this Nigori is great to pair with rice or other textural dishes. Think polenta, quinoa, couscous or creamy sauces. Works well with mildly sweet desserts—rice pudding, plum custard tart, coconut cookies.	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Tozai Voices in the Mist  Honjozo Nigori (Osaka Prefecture)</b>	Subtle creamy texture and cool earthiness is a fun twist to match with curried rice dishes, spicy crab cakes or vegetable purees. Takes the heat off a spicy salmon roll!	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>



## *Junmai Daiginjo Sake*

	<b>Takasago Divine Droplets</b>  <b>Junmai Daiginjo (Hokkaido Prefecture)</b>	Just because ramen noodles originated in this prefecture doesn't mean they make the cut for this exquisite sake! A nice compliment to foods with focused richness—monkfish liver, foie gras, caviar, etc.	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Nanbu Bijin Ancient Pillars</b>  <b>Junmai Daiginjo (Iwate Prefecture)</b>	Dark, earthy, full and rich. This sake is velvet-coated from first to last sip. Bamboo shoots and shiitake mushrooms bring out the forest flavors, while rich red meats tame the gutsy wild fennel.	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Ama No To Time of Reflection</b>  <b>Junmai Daiginjo (Akita Prefecture)</b>	A locally developed strain of rice, Nishiki, gives this lush Daiginjo ambrosial aromas of vanilla bean, Asian pears and kumquat, with a viscous, almost oily richness on the palate. The nectar-like sweetness can hold up to a bit of heat from chilies or curry, while the exotic spice has a perfect affinity for smoked pork or duck.	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Tentaka Silent Stream</b>  <b>Junmai Daiginjo (Tochigi Prefecture)</b>	Pure melted snow travels for hundreds of miles to give this sake incredible brightness and purity. Crisp and mineral-laden with fresh lychee flavor, this sake is a dream to pair with so many foods! Try grilled snapper to keep it simple, fiddlehead ferns for a bit of fun, or Super White Tuna sashimi to really show it off!	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>
	<b>Sato No Homare Mountain Crossing</b>  <b>Junmai Daiginjo (Ibaraki Prefecture)</b>	A remarkable 28% Seimaibuai yields unmatched refinement! Magnolia blossoms and tangerines on the nose lead into sweet anise and crisp minerality on the palate. Imagine citrus-laced scallop ceviche with fresh chervil and just a touch of white truffle oil....heavenly!	<b><u>Price per Bottle (300ml)</u></b>	<b><u>Price per Bottle (720ml)</u></b>