

# Special feature “Nama Sake”

## What is “Nama Sake”??

Nama (生) literally means raw or fresh, as a Sake term it refers to ‘unpasteurized’. Most of the Sake we consume nowadays is been pasteurized twice in the brewing process. Sake breweries pasteurize Sake, in order to kill off the bacteria that may be there, and also, pasteurization will kill enzymes that will speed up the aging of Sake; it is in general a process of stabilizing Sake. Namazake is pasteurized only once or even none, it is normally have brighter, fruitier and fresher taste, but just remember Sake without pasteurization can change its flavor and aroma quite easily if it’s kept in room temperature, the best place to store your Namazake is in the fridge.

Season  
Only

## Shichida Junmai Ginjo Muroka Nama \$88

Shichida’s seasonal Junmai Ginjo Nama  
The features are a hint of violet and white peach flavours, a slight sweetness in your mouth once you’ve finished tasting, and fizzy Nama feelings.  
Saga, Japan, Rice polish ratio 55%



Season  
Only

## Taka “Noble Arrow” Tokubetsu Junmai Nama \$62

If you like dry, zesty, and light, then this poolside brew is the Nama for you! Crisp, vivid, clean, and refreshing, it is quick on the palate with a quick finish. Look for grapefruit, crisp apple, grape, peach, young pear, mint tea, and steamed rice flavors on bright fluid with a cool mineral finish.  
Yamaguchi, Japan, Rice polish ratio 60%



## Noguchi Naohiko Sake Institute Honzojo Muroka Nama Genshu \$85

Using Gohyakumangoku milled to 60% is an amazing collection of melon, creamy fruit, grape, berry, honey, sweet nuts, butterscotch, and cream cheese aromas.  
If you drink sake long enough, eventually you find those brews that blow your socks off. Count this sake as one of your Bucket-List-brews that takes “flavorful” sake to the next frontier.  
Ishikawa, Japan, Rice polish ratio 60%

