

# *Seasonal Special Sake*

## **Aka Kid \$16 glass / \$72 Bottle 720ml**

Look at this beautiful sake color, it's from Aka mai (red rice) they use for making this sake. You will enjoy its savoriness and nice depth in the taste, aromas are like honey and toasted rice. Recommend to pair with cooked dish like Wagyu beef and black cod, also you can enjoy as a dessert sake. Sake brewery called Heiwa Shuzou (Heiwa translates to "peace" or "harmony"), located in Wakayama, Japan. Their goal to create the new standard for next generation Sake in Japan.



## **AKABU "KOHAKU" Junmai Ginjo \$90 720ml**

The initial scent profile of Akabu Kohaku boasts the sweet and fruity aroma with a subsequent hint of tangy lactic acid. The rice component of the sake provides a rich umami flavor, adding depth and complexity to the taste profile. The well-balanced acidity provides a pleasant tightening sensation, resulting in a perfectly harmonized and satisfying drinking experience.  
- IWATE, JAPAN