



fifth taste

SAKE PORTFOLIO

Oregon / Fall 2024

BREWERY
LOCATIONS

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Sake Categories

FUNKY & COMPLEX

Akishika "Okarakuchi"
Taiheizan "Great Peaceful Mountain"
"Minato Harbor" Yamahai Nama Genshu
Azuma no Fumoto "First Wave"
Kirei "Mannen" Junmai Daiginjo Nama Genshu
Kirei 92 Junmai Muroka Nama Genshu
Kirei "Hachiku" Muroka Nama Genshu
Matsunotsukasa Kimoto
Tae No Hana "Sublime Beauty"

BRIGHT & LIVELY

Azumanofumoto Suiu
Akabu Junmai Ginjo
Kizan Sanban Nama Genshu
Kuheiji "Eau Du Desir" Junmai Daiginjo
Kuheiji "Sauvage"
Heiwa "KID" Junmai
Heiwa "KID" Junmai Daiginjo
Heiwa "KID" Junmai Ginjo Hiyaoroshi
Heiwa "KID" Junmai Ginjo Shiboritate
Heiwa "KID" Summer Natsu no Shippu
Heiwa "KID" Spring Haru no Kunpu
Chogetsu "Clear Moon"
Shibata "Black" Junmai Ginjo
Kaze No Mori "Alpha 3"
Kaze no Mori "Wind of the Woods"
Kaze No Mori "Black Label"
Ohmine "3 Grain"

FRUITY & FUN

Hakurosuishu "Moon Mountain's Dew"
Heiwa Tsuru-Ume Lemon
Heiwa Tsuru-Ume Natsu Mikan
Heiwa Tsuru-Ume Kanjuku
Heiwa Tsuru-Ume Ichigo
Heiwa Tsuru-Ume Yuzu
Taiheizan Nigori
Shibata "Black" Yuzu
Shibata "Pink" Junmai Ginjo Nigori

WELL STRUCTURED & BALANCED

Tenko 40 "Heavenly Grace"
Heiwa KID Omachi

HEIWA SHUZO / Wakayama Prefecture

Heiwa Shuzo was founded in 1928 and is located just outside Kainan City in Wakayama. The site where the brewery is located was previously a temple for over 500 years before the brewery was established. It was in 1957 that sake production commenced full-time. The brewery is located in a valley surrounded by mountains blessed with high precipitation, resulting in an endless supply of good quality soft spring water—perfect for brewing sake. Their incredibly soft and luscious water, known as Koyasan Nansui, flows down from the Koyasan temple, a world heritage site. Heiwa gained massive popularity in Japan and overseas for their “KID” brand of sake. The name “KID” is an abbreviation of combining “kisshu,” the region where Wakayama lies, and “fudo,” meaning environment. The term “KID” also indicates the sake’s playful, bright, energetic profile. Heiwa won Brewer of the Year at IWC in back-to-back years (2019 & 2020), a feat never accomplished by any other sake brewery.



HEIWA “KID” JUNMAI

Rice: Gohyakumangoku (50%) Ippanmai (60%)

Yeast: K701

Acidity: 1.5

Water: Koyasan Nansui

SMV: +4

Alcohol: 15%

Best served: Chilled or at room temperature.

Food pairing: Hearty roasted meats, firm cheeses, tuna poke.

With the goal to create the new standard for next generation Sake in Japan, Heiwa Shuzo brings us “KID” Junmai, which exhibits a soft mouth feel and offers an acidity that is well balanced with the gentle umami of sake rice. Brewed using the soft and clean spring water of Wakayama Prefecture, “KID” Junmai opens the door for sake beginners.



HEIWA “KID” JUNMAI DAIGINJO

Rice: Yamadanishiki (50%)

Yeast: K901, K1801

Acidity: 1.3

Water: Koyasan Nansui

SMV: +2

Alcohol: 15%

Best served: Chilled or at room temperature.

Food pairing: Sushi, oysters and lightly grilled fish.

Aromas of strawberry and cotton candy give way to a soft, yet vibrant sensation on the palate. “KID” Junmai Daiginjo has well balanced acidity that gives way to a clean finish.



HEIWA “KID” OMACHI

Rice: Omachi (60%)

Yeast: 1801, 901

Acidity: 1.7

Water: Koyasan Nansui

SMV: +1

Alcohol: 15%

Best served: Chilled.

Food pairing: Bouillabaisse, seared steak.

Omachi rice, typically known for its rich and earthy characteristics, is brewed beautifully by Heiwa in typical KID style, creating a sake that opens with aromas of muscat and apple, followed by a smooth umami flavor that finishes dry and crisp, leaving you wanting more.



HEIWA TSURU-UME KANJUKU

Rice: Nankobai Plum

Yeast: n/a

Acidity: n/a

Water: n/a

SMV: n/a

Alcohol: 10%

Best served: Chilled, on the rocks, or over ice with sparkling water.

Food pairing: Soft cheeses, grilled chicken, sweet and sour pork.

Kanjuku means fully matured or ripe. Nankobai, their local plum in Wakayama, is one of the most popular kinds of plum in Japan, which offers some sweetness with a tart character. When you open this bottle, you quickly enjoy the fresh aroma of ripe plum.



HEIWA TSURU-UME LEMON

Rice: Ippanmai & Wakayama Lemon

Yeast: n/a

Acidity: n/a

Water: Koyasan Nansui

SMV: n/a

Alcohol: 7%

Best served: Chilled, on the rocks or in a cocktail.

Food pairing: Grilled branzino, sicilian baked cod, roasted salmon.

Tsuru-ume Lemon is a limited, seasonal Tsuru-ume. It uses local lemons from Wakayama, squeezed with the skin left on. You will enjoy the harmony of acidity, gentle sweetness and zest flavor from the skin. Tart and refreshing!



HEIWA TSURU-UME NATSU MIKAN

Rice: Ippanmai & Natsu Mikan

Yeast: n/a

Acidity: n/a

Water: Koyasan Nansui

SMV: n/a

Alcohol: 7%

Best served: Chilled, on the rocks or in a cocktail.

Food pairing: Pizza, potatoes au gratin, blistered peppers.

Tsuru-ume Natsu Mikan is a seasonal limited Tsuru-ume. There are many kinds of oranges grown in Wakayama and Heiwa Shuzou uses Natsu Mikan, Amanatsu (both oranges are harvested in summer) and lemon for this sake. Oranges are squeezed with the skin left on – you will enjoy the bitterness and the zest flavor in this rich orange sake. Refreshing on a hot day in the summer.



HEIWA TSURU-UME YUZU

Rice: Ippanmai & Yuzu

Yeast: n/a

Acidity: n/a

Water: Koyasan Nansui

SMV: n/a

Alcohol: 7%

Best served: Chilled or in a cocktail.

Food pairing: Firm cheeses, sweet and sour pork, key lime pie.

Locally grown yuzu is squeezed with the skin still on and blended with sake in a 1:1 ratio, yielding a delightfully tart and refreshing yuzu sake.



HEIWA TSURU-UME ICHIGO

Rice: Ippanmai & Strawberry

Yeast: n/a

Acidity: n/a

Water: Koyasan Nansui

SMV: n/a

Alcohol: 10%

Best served: Chilled.

Food pairing: Dark chocolate, ice cream, shaved ice.

Tsuru-Ume Ichigo, or strawberry, is a seasonal limited sake. Wakayama is famous for strawberry production and this sake is a blend of strawberry juice (60%) and Tsuru-Ume umeshu. The fresh Japanese strawberry aroma and sweetness blending with the tartness of plum sake is well-balanced and refreshing!



HEIWA "KID" JUNMAI GINJO SHIBORITATE

Rice: Gohyakumangoku (55%)

Yeast: 1801, 901, 14, 10

Acidity: 2

Water: Koyasan Nansui

SMV: +1

Alcohol: 15%

Best served: Chilled.

Food pairing: Fugu sashimi, sea bream carpaccio

Freshly squeezed sake; the first of the season! Bright, crisp and incredibly fresh with hints of umami on the finish.

**HEIWA "KID" SPRING HARU NO KUNPU****Rice:** Gohyakumangoku (55%)**Yeast:** 1801, 901, 14, 10**Acidity:** 1.7**Water:** Koyasan Nansui**SMV:** 0**Alcohol:** 15%**Best served:** Chilled.**Food pairing:** Spring vegetables, spanish mackerel.

A delightful and refreshing sake, 'Haru no Kunpu' means "Spring Breeze." After a long winter, this Spring sake gives you hints of flowers blooming, finishing dry and crisp. To keep the freshness of spring, this sake is never pasteurized. Please keep refrigerated.

**HEIWA "KID" SUMMER NATSU NO SHIPPU****Rice:** Gohyakumangoku (55%)**Yeast:** 1801, 901, 14, 10**Acidity:** 1.8**Water:** Koyasan Nansui**SMV:** +4**Alcohol:** 15%**Best served:** Chilled or on the rocks.**Food pairing:** Summer vegetables, grilled mackerel.

"Natsu no Shippu," which means summer's strong wind! This sake exhibits a soft mouth feel and offers sharp acidity that is well balanced with the gentle umami of sake rice to match beautifully with the summer season.

**HEIWA "KID" JUNMAI GINJO HIYAOROSHI****Rice:** Gohyakumangoku (55%)**Yeast:** 1801, 901, 14, 10**Acidity:** 1.7**Water:** Koyasan Nansui**SMV:** +1.5**Alcohol:** 15%**Best served:** Chilled.**Food pairing:** Autumn fish and vegetables.

Soft notes of banana that are well balanced with the gentle umami of sake rice to match beautiful with the fall season.

TAKENOTSUYU SHUZO / Yamagata Prefecture

Takenotsuyu lies at the foot of Mt. Haguro, home to one of Japan's most holy Shinto & Buddhist shrines. For generations, Takenotsuyu has brewed sake for use in the rituals of the shrine. Master brewer & owner Masao Aisawa is proud to grow all of the rice used to make their unique sake, most of which are rare varieties only grown in this region of Yamagata Prefecture. The Shonai region of Yamagata has long been one of Japan's premier grain producing regions, blessed with a good climate and lush nature. The brewery is surrounded by the "three Dewa mountains" whose waters flow down to provide the brewery its clear, soft water. "Dewasansan" is a sake rice unique to Yamagata prefecture and named after these local mountains. Takenotsuyu also uses custom-blended local yeasts, which give this sake big, delightful aromas.

**HAKUROSUISHU "MOON MOUNTAIN'S DEW"****Rice:** Dewasansan & Miyaminishiki (60%)**Yeast:** House Blend**Acidity:** 1.5**Water:** n/a**SMV:** +5**Alcohol:** 18%**Best served:** Chilled.**Food pairing:** Anything off the grill, saucy ribs, spicy fare.

Hakurosuishu is muroka (no charcoal filtration) nama (unpasteurised) and genshu (undiluted)—all of which leads to a beautifully full-bodied, aromatic unique sake. Bright floral nose, bold in feeling, yet delicate on the palette. A true Yamagata-style elegant sake which reflects the cold mountain climate in which it is grown and produced.

AKABU SHUZO / Iwate Prefecture

Leading the sake industry in Japan out of Iwate Prefecture is Akabu's 6th Generation, the young and talented Master Brewer, Ryunosuke Furudate. Guided by their passion, Furudate and his team harness every bit of their soul to evolve sake production as we know it. Established in 1896, the original brewery was devastated by the Tohoku earthquake in 2011. It was in 2013 that the new brewery was built in Morioka City, and in 2014 the current era of Akabu was born. Despite the new Generation's youth, within their first few years, Akabu was awarded the Gold Prize in the Annual Japan Sake Awards 2016, followed by the distinction as the #1 ranked sake producer in all of Iwate.

**AKABU JUNMAI GINJO****Rice:** Gin Genga (50%)**Yeast:** Iwate Yeast**Acidity:** n/a**Water:** n/a**SMV:** n/a**Alcohol:** 15%**Best served:** Chilled.**Food pairing:** Fresh salads with citrus, salmon carpaccio, oysters.

Akabu Junmai Ginjo opens with aromas of apple followed by flavors of vanilla and almond milk. The acidity and refreshing sweetness are well balanced leading to a harmonious drinking experience.

BANJO JOZO / Aichi Prefecture

"It all begins in the rice fields." The KUHEIJI brand believes the job of brewing is filled with both romance and drama, and it all begins in the soil of their locations in Nagoya, Kurodashō, and Morey Saint Denis, where every year they pay particular attention to the changes that affect their crops. Only by them cultivating their own rice can we experience the story that is written out in the fields with every vintage and terroir.

**KUHEIJI "EAU DU DESIR" JUNMAI DAIGINJO****Rice:** Yamadanishiki (50%)**Yeast:** Proprietary**Acidity:** n/a**Water:** n/a**SMV:** n/a**Alcohol:** 16%**Best served:** Chilled.**Food pairing:** Pan-seared Foie Gras, uni, ratatouille.

An elegant, harmonious sake made with brewing techniques designed to impart flavors faithful to the rice that they so painstakingly grow. Eau du Desir is created for the palates of sake drinkers veteran and novice alike. Made with Yamadanishiki late growing breeds, this brew features the deep and profound flavors indicative of this variety. These grains are also well suited for long-term aging, while gifting the sake brewed from them a velvety and pleasant mouthfeel.

**KUHEIJI "SAUVAGE"****Rice:** Omachi (50%)**Yeast:** Proprietary**Acidity:** n/a**Water:** n/a**SMV:** n/a**Alcohol:** 16%**Best served:** Chilled.**Food pairing:** Meuniere of white fish with herb sauce.

The aroma is gentle, but shows various expressions, including plant nuances such as bluegrass and grains, as well as botanical scents, though gentle. On the palate, the pleasant stimulation from the gas, the fresh fruitiness, and the bitterness of chewed citrus peel are perceived. This umami and bitterness give a clear sense of the characteristics of the Omachi rice variety.

YUCHO SHUZO / Nara Prefecture

Yucho Shuzo has produced sake for over 300 years in Nara, an area long considered to be the birthplace of sake in Japan. In the past decade, Yucho helped revive the ancient brewing methods made famous 500 years ago at the local Shoryaku Temple. Gose village, where Yucho is located, is surrounded by tall mountains, tall waterfalls and mighty rivers: all of which contribute to the bright, clean quality of their sake. The brewing techniques used at temples in Nara provided the foundations of sake production today--with bodaimoto being the oldest method. In the modern era "new" brewing techniques such as Yamahai and Sokujo developed while slowly the traditional technique of bodaimoto was all but forgotten. "Kaze no Mori" is one of the most sought after sakes in Japan, with a real cult following devoted to its fresh, vibrant fruity flavors.



KAZE NO MORI "WIND OF THE WOODS"

Rice: Akitsuho (60%)

Yeast: #7

Acidity: 1.8

Water: n/a

SMV: +2.5

Alcohol: 17%

Best served: Chilled.

Food pairing: Extremely versatile, great with just about everything!

Nama (unpasteurized) & muroka (unfiltered) means this sake is alive & as fresh as can be! Natural sediment and effervescence are present (be careful when opening!) Floral & herbal notes on the nose, bright fruit on the palate, with a smooth, dry finish. well balanced & elegant.



KAZE NO MORI "BLACK LABEL"

Rice: Tsuyuhakaze (80%)

Yeast: #7

Acidity: 2

Water: Koyasan Nansui

SMV: 0

Alcohol: 17%

Best served: Chilled.

Food pairing: Roast lamb, duck udon, sausage gumbo.

A lively, fresh Junmai sake from Yucho Shuzo brewery's Kaze No Mori series, the palate offers notes of apple, mandarin, banana ice cream and honeydew melon, as well as a clean, mineral note.



KAZE NO MORI "ALPHA 3"

Rice: Akitsuho (50%)

Yeast: #7

Acidity: 1

Water: n/a

SMV: +3

Alcohol: 14%

Best served: Chilled.

Food pairing: Extremely versatile, great with just about everything!

The very subtle aromas of melon, apple and passionfruit will leave you totally unprepared for explosion of flavor when you take the first sip. A delicate and refreshing spritz with lychee, melon, mandarin, juicy nectarine and custard apple with slightly prickly and refreshing acidity on the finish. This Junmai Daiginjo is a refreshing change from the super fragrant styles that many brewers are aiming towards.

OHMINE SHUZO / Yamaguchi prefecture

Ohmine Shuzou's operations resumed in 2010 after a 50-year hiatus in Mine City, Yamaguchi, which preserves much of its ancient natural beauty: the Akiyoshi Plateau, a national park formed over the course of 300 million years, and Shuhodo, the most impressive limestone cave in Asia. After the owner and the president, Takeshi Akiyama, worked in New York as an architect, he returned to his home in Yamaguchi to start a business to support the local rice farming community. With this goal in mind, Akiyama-san gave life to what was once a dormant sakagura. Akiyama-san's passion and vision have now been realized. Many young and passionate brewers work hard to innovate from a scientific point of view, and Ohmine has married that approach with artistic style by welcoming Pharrell Williams and Nigo in 2020 as owners, and together are building a new standard in the craft sake industry.

**OHMINE "3 GRAIN"****Rice:** Yamadanishiki (50%)**Yeast:** n/a**Acidity:** n/a**Water:** n/a**SMV:** n/a**Alcohol:** 14%**Best served:** Chilled.**Food pairing:** Fresh oysters, poached white fish, boquerones.

Ohmine 3 Grain Yamadanishiki has a sweet and rich aroma of white peaches and is created with layers of minerality. The aroma is that of greenery, like when you stand in the Akiyoshidai grassland of Yamaguchi. Tastes of muscat and pineapple are well balanced with minerality, giving way to a finish that is both bitter like Matcha, and sweet, like coconut.

KODAMA JOZO / Akita Prefecture

The Kodama brewery was founded in 1879 in Katagami City, Akita Prefecture, at the foot of Mt. Taiheizan (Great Peaceful Mountain). Blessed with abundant high-quality sake rice and fresh clean mountain water, the generations have nurtured and developed renowned expertise in brewing sake. Kodama's sake is known for its rich texture and complex umami taste. One of the secrets behind this is the unique creation of Moto (yeast starter) before main fermentation. Kodama has developed a modern, modified version of the traditional Kimoto method, known as the "Akita Kimoto Method," to create a strong moto. The finished strong Moto made by this Akita Kimoto style is clean and well-suited to the cold Akita climate for slow and prolonged fermentations. These long fermentations at low temperatures create aromatic, elegant fragrance and complexity.

**TAIHEIZAN "GREAT PEACEFUL MOUNTAIN"****Rice:** Miyaminishiki (59%)**Yeast:** #1701**Acidity:** 1.7**Water:** n/a**SMV:** +3**Alcohol:** 15%**Best served:** Chilled, room temp or gently warmed.**Food pairing:** Grilled lamb, oysters, bbq eel.

Distinctive, earthy aroma that hints fungi. Owing to use of Akita Kimoto method, this full bodied umami rich junmai is well rounded & is highlighted by perfect acidity, complimented by the dry, textured, rich mouthfeel.

TAIHEIZAN NIGORI**Rice:** Local Table Rice (65%)**Yeast:** n/a**Acidity:** 1.3**Water:** n/a**SMV:** +2**Alcohol:** 14%**Best served:** Chilled.**Food pairing:** Yakiniiku, Sukiyaki, Dessert.

The aroma has distinct floral notes combined with sweet tropical fruit. Flavors are rich with chewy texture, while dry and light, ending with a clean, fruity finish.



CHOGETSU "CLEAR MOON"

Rice: Akita Sake Komachi (55%)
Yeast: Proprietary
Acidity: 1.6
Water: n/a
SMV: +1
Alcohol: 15%

Best served: Chilled. Also enjoyable at room temperature.
Food pairing: Sushi, tempura, grilled food, especially good with spicy food.

The lovely aroma of white spring flowers, grapefruit, and mango compliments the soft round, creamy mouthfeel. Medium-light in texture, the hints of anise and tropical fruit are accented by the freshness of the long, flavorful finish.



TENKO 40 "HEAVENLY GRACE"

Rice: Yamadanishiki (40%)
Yeast: AK-1
Acidity: 1.5
Water: n/a
SMV: +2
Alcohol: 16%

Best served: Lightly chilled.
Food pairing: Sushi, sashimi, tempura, grilled meat and fish.

Exquisite bouquet of fragrant summer flowers with hints of fresh tropical fruits & citrus. Smooth, full-bodied sake with apple flavors & textured richness. Quite robust for a daiginjo sake, pairs well with foods both light & rich.

NABA SHOTEN / Akita Prefecture

Located near Tsuchizaki harbor in Akita City, Naba Shoten has been a local favorite since 1815. Naba Shoten is one of only a few breweries in all of Japan that still practices the ancient "dekasegi" system, in which brewery workers leave their homes in the countryside & move into the brewery for the season. The constant presence of such skilled & dedicated workers ensures continual monitoring of brewing conditions, leading to wonderfully smooth & balanced sakes. Every bottle of Naba Shoten sake is brewed exclusively with locally grown rice, a special brand of yeast, & waters from nearby Omono River to produce sake that captures the authentic characteristics of Akita.



"MINATO HARBOR" YAMAHAI NAMA GENSHU

Rice: Miyamanishiki (67%)
Yeast: #7
Acidity: 1.3
Water: n/a
SMV: +1
Alcohol: 20%

Best served: Chilled or room temperature.
Food pairing: Grilled steak, BBQ chicken, roasted lamb.

Undiluted, unpasteurized & aged 2 years, this bold sake has intense yeasty aromas with strong notes of mushroom. Its robust flavors allow it to be paired with heartier foods or it can also be poured as an after-dinner sake. In appreciation of the local fishermen who have long loved their sakes, the brewers decided to use the name Minato, or harbor.

NISHIDE SHUZO / Ishikawa Prefecture

With over a century of history, located in the Kaga region, Nishide Shuzo operates under the mantra that “sake brewing is our life.” Nishide brews handmade sake, with only 3 employees, just as it has had for the past 5 generations.



NISHIDE MOROMI JUNMAI

Rice: Local Rice (65%)

Yeast: K-901H

Acidity: 3

Water: n/a

SMV: n/a

Alcohol: 14%

Best served: Chilled, room temperature, or gently warmed.

Food pairing: Shellfish risotto, citrus salad, apple pie.

Moro and Mi are the names of the two white haired cats that Nishide rescued and are now the faces of Nishide Shuzo. The sake is made from a “mutant” strain of Yeast 901 that produces a lot of malic acid. The result is a sake with sweetness, bright acidity and excellent depth.

AKISHIKA SHUZO / Osaka Prefecture

Akishika Brewery is situated in mountains between Kyoto and Osaka in the Kansai region of Japan's main island, a rich land of terraced rice paddies and dense bamboo forests. All of the rice used at Akishika Brewery is locally grown, contracted to local farmers committed to sustainable farming practices. The 12th generation brewery owner of Akishika is also proud to have pioneered new methods of seasonal composting and flooding of the fields that enable him to grow all his rice naturally, without additives or chemical pest control. Founded in 1886, Akishika has acquired a reputation amongst connoisseurs as a producer of top-quality sake with a robust and unique character. Because they are dedicated to not using any charcoal filtration, the full flavors of their carefully grown rice are able to shine.



AKISHIKA “OKARAKUCHI”

Rice: Yamadanishiki (60%)

Yeast: #11

Acidity: 2.2

Water: n/a

SMV: +18

Alcohol: 18%

Best served: Chilled or at room temperature.

Food pairing: Oysters, tempura, sushi, pickled veggies and cured meat.

“Okarakuchi” is a full-bodied, very dry sake with pronounced acidity & sweet-fruit tones. It has an intensely spicy nose with hints of honeydew melon and lychee. The palate on the Okarakuchi certainly possesses a mineral-like dryness that lingers with balanced acidity. In spite of its high alcohol content, this sake does not have a strong alcohol aftertaste & will continue to show greater depth as it ages---yes, ages! This sake improves and mellows with age, even after opening.

MORIKI SHUZO / Mie Prefecture

Known since ancient times as the land of the ninja, Iga is also the town that is home to Moriki Shuzo in the prefecture of Mie. Rumiko Moriki is the 4th generation of her family to own the brewery, and along with her husband Hideki, they are not only the Kuramoto (owners) of this tiny brewery, they also are the Toji (master brewers). Rumiko's fame is in being the first female brewer in Japan, and there is even popular series of manga (illustrated novels) written about her life as a brewer. Nearly all work in the Moriki Shuzo is done laboriously by hand, including the growing of their own rice using organic methods. In addition to being brewed in the kimoto style (original yeast starter method) "Sublime Beauty" is also an arabashiri (free run using only gravity in a wooden press). The most unique feature is that only 10% of the rice has been polished away--making it one of the only sakes to be brewed from whole brown rice.

**TAE NO HANA "SUBLIME BEAUTY"****Rice:** Yamadanishiki (90%)**Yeast:** Ambient**Acidity:** 1.7**Water:** n/a**SMV:** +5**Alcohol:** 17%**Best served:** Chilled or at room temperature.**Food pairing:** Cheese & charcuterie, uni, roast pork.

An incredibly complex Arabashiri (free run) sake made from Moriki's own organically grown Yamadanishiki. Aromas of freshly fermenting sake and pears. A rich round mouth-feel with a hint of spice and pear fruit. Sublime Beauty is a uniquely robust sake with a finish that is long, yet delicate. Amazingly, the organic rice used to make this sake is milled away only to 90%; a rarity in the sake world. This allows you to experience the full depth of Moriki's craft.

AZUMA NO FUMOTO SHUZO / Yamagata Prefecture

Azuma no Fumoto Brewery is located at the foot of the sacred Ise Kumano Taisha shrine in the city of Nanyo in Yamagata Prefecture. Since its establishment in 1896, the brewery has continued to produce "sake that satisfies people's hearts". Committed to brewing with only locally grown rice and pure water, their goal is to hand down their technology of ginjo sake making to the next generation. Okitama Basin not only has a fabulous view of the Azuma mountain range, but it also has a clear atmosphere, severe winter cold and clean, rich water, making it a great place for sake brewing. Azuma no Fumoto Brewery is proud to make sake with only local rice types grown in the verdant fields surrounding the brewery.

**AZUMA NO FUMOTO "FIRST WAVE"****Rice:** Miyamanishiki (60%)**Yeast:** Proprietary**Acidity:** 1.6**Water:** n/a**SMV:** +0**Alcohol:** 18%**Best served:** Chilled or gently warmed.**Food pairing:** Fried chicken, grilled squid, pork ribs.

Robust, layered and complex with a rich umami flavor. A wild and unique expression of fresh pressed sake with a hint of bitter chocolate on the finish.

AZUMANOFUMOTO SUIU**Rice:** Dewasansan (50%)**Yeast:** n/a**Acidity:** 1.9**Water:** n/a**SMV:** -20**Alcohol:** 15%**Best served:** Chilled.**Food pairing:** Dim Sum, stir-fried noodles, cherry pork.

Suii "green rain" is a daiginjo sake that is additionally finished with malolactic fermentation that converts the malic acid present in the sake into lactic acid. A totally new technique developed in Yamagata, it creates a mellow, juicy & fruity, sour & sweet sake with beautiful balance.

SHIBATA SHUZO / Aichi Prefecture

Shibata Shuzo was established in 1830 in Okazaki City, Aichi Prefecture, and is currently led by the Shibata family's 8th generation President. The village is called, "Kanzui" or "God's water." The water itself is one of the softest in all of Japan and is well suited for sake making. Shibata uses this Kanzui water for every step in the sake production process.. Led by Shizuka Ito, one of very few female Toji (brewery master) in Japan, Shibata sits at an elevation of 350 meters above sea level, and thereby benefits from cool summers and extremely cold winters.

**SHIBATA "BLACK" JUNMAI GINJO****Rice:** Ginpu (60%)**Yeast:** #1801**Acidity:** 1.5**Water:** n/a**SMV:** +3**Alcohol:** 15%**Best served:** Chilled or room temperature.**Food pairing:** Sushi, oysters, lightly grilled fish.

Shibata "Black" Junmai Ginjo uses a very rare rice from Hokkaido known as Ginpu, which is clean and has a pleasant aroma. Given the softness of the water at Shibata, they are able to produce a well rounded sake that leaves you with a mild finish. Brought to you in a unique 200ml flask which we like to call "Pocket Sake."

**SHIBATA "PINK" JUNMAI GINJO NIGORI****Rice:** Ginpu (60%)**Yeast:** K1801**Acidity:** n/a**Water:** Kanzui (God's water)**SMV:** n/a**Alcohol:** 15%**Best served:** Chilled or gently warmed.**Food pairing:** Oysters, linguine with clam sauce, chicken gizzards.

Shibata Pink Cloudy sake is velvety and smooth. You will enjoy orange and cherry blossom notes, with a sharp dryness. This Nigori is a Junmai Ginjo base, using Ginpu rice from Hokkaido, an amazing sake rice which gives this sake its mellow and rich depth.

**SHIBATA "BLACK" YUZU****Rice:** Ginpu (70%)**Yeast:** #7**Acidity:** 1.5**Water:** n/a**SMV:** -10**Alcohol:** 8%**Best served:** Chilled or as a cocktail base.**Food pairing:** Roast chicken, smoked salmon, cold ramen.

The yuzu fruit used is from Shibata's local farm and is all organic. Shibata Black Yuzu is made with a junmai sake base, using Ginpu rice from Hokkaido. The yuzu is squeezed with the skin left on, thereby allowing for the juice to not be too sweet, with an added touch of tartness. Each individual yuzu fruit yields only about 20ml of juice. Brought to you in a unique 200ml flask which we like to call "Pocket Sake."

MATSUSE SHUZO / Shiga Prefecture

Matsuse Sake Brewery is located in Shiga Prefecture on the eastern side of Lake Biwa. They have been owned and run by the same family since the 1850s for six generations. They are one of the most respected and praised small sake breweries. Even in Japan their sake is not easy to find as they are very selective with who sells their sake. Their sake making is traditional and clean, just handcrafting throughout and no charcoal filtering. Most of the rice they grow is done so without the use of any chemical agents or fertilizers. Matsuse believes strongly in using sustainable practices to produce the best rice without negatively impacting their natural surroundings.

**MATSUNOTSUKASA KIMOTO****Rice:** Yamadanishiki (65%)**Yeast:** Natural**Acidity:** 1.6**Water:** n/a**SMV:** +2**Alcohol:** 15%**Best served:** Delicious chilled all the way up to piping hot.**Food pairing:** Braised lamb, rib roast, hot pot.

Wooden casks are loaded with steamed rice, both plain and inoculated with koji. Brewery workers pound and mix the rice by hand (a process known as yama oroshi) to form the starter batch, which is then left out in the brewery to allow ambient yeast to initiate fermentation. This yama oroshi technique creates an optimum environment for yeast to multiply, allowing the best strains to ferment the sake without having to suppress other microorganisms. The result is natural umami through and through with just the right level of acidity and a short finish, a kimoto junmai with the characteristic mildness of Matsunotsukasa.

Our Imports

KIREI SHUZO / Hiroshima prefecture

The town of Saijo, about 30 minutes from Hiroshima city, is a legendary place for sake lovers. Within a short walking distance of the train station are ten sake breweries, many of which are open and welcoming to the public. A stroll through Saijo is a must for any sake enthusiast. Each of the breweries tries to achieve their unique style and Kirei Shuzo makes fascinating brews with unparalleled complexity. The current Toji, Masahiro Nishigaki, is one of the most skilled brewers in all of Japan. He makes his Koji for 72 hours, a full day longer than the industry standard. This strong, intense koji, coupled with a long and slow brewing process yields sakes that are like no other.



KIREI "HACHIKU" MUROKA NAMA GENSHU

Rice: Shin Senbon (70%)

Yeast: Kirei #9

Acidity: 3

Water: n/a

SMV: -14

Alcohol: 17%

Best served: Room temperature or gently warmed.

Food pairing: Fois Gras, apple pie, chocolate mousse.

Hachiku is made with a stunning 89% Koji and a five-stage fermentation process; resulting in high amounts of sweetness, umami, and acidity—all in perfect balance.



KIREI "MANNEN" JUNMAI DAIGINJO NAMA GENSHU

Rice: Undisclosed

Yeast: Akita #4

Acidity: 1.9

Water: n/a

SMV: 2

Alcohol: 17.5%

Best served: Chilled or room temperature.

Food pairing: Pizza, roast leg of lamb, braised greens.

Mannen is a uniquely complex Junmai Daiginjo with rich notes of spice, minerality and soft fruit tones with a rich savory finish.



KIREI 92 JUNMAI MUROKA NAMA GENSHU

Rice: Hattan Nishiki (92%)

Yeast: Kumamoto

Acidity: 2.1

Water: n/a

SMV: 4

Alcohol: 17%

Best served: Room temperature or gently warmed.

Food pairing: Smoked pork shoulder, beef ribs, jerk chicken

Kirei 92 utilizes rice that is barely milled at all, at 92% and is a stunning example of Nishigaki's craft. It is deep, layered and savory, while also possessing incredible elegance and balance.

CHIKUMANISHIKI SHUZO / Nagano prefecture

Located in the Nagano, a landlocked mountainous prefecture in central Japan, Chikumanishiki has been brewing sake since 1681. Utilizing locally grown Miyamanishiki, a rice prized for its ability to grow in the cool climate of Nagano, Chikumanishiki typically makes sake that is well-structured, flavorful and layered.

**KIZAN SANBAN NAMA GENSU*****Rice:** Miyamanishiki (55%)**Yeast:** Proprietary**Acidity:** 3**Water:** n/a**SMV:** -15**Alcohol:** 15%**Best served:** Chilled.**Food pairing:** Olives & firm cheeses, thai curry, caramelized onion tart.

Fermentation is stopped earlier than normal to keep the residual sugar relatively high, but this is balanced by bright acidity, while refreshing flavors of tart green apple, aniseed and a slippery texture coat your palate.

CHIYO SHUZO / Nara prefecture

Chiyo Shuzo is located in the picturesque town of Gose in Nara Prefecture. Using underground water that flows down from Mt Katsuragi, Chiyo has been making sake since 1873. Current brewery President and Toji Tetsuya Sakai took over operations in 2007. Previously a wine maker, Sakai san brings an interesting approach to sake making. His sakes deliver pronounced, but clean acidity and impeccable balance. He believes that unpasteurized sake can be brewed to be stable, balanced and ageable; an uncommon practice when producing Namazake. Most of his sakes have a bit of residual CO2, which gives off a refreshing, spritzzy feeling. The brand, Shinomine, is named after the mountains which make up the brewery's verdant surroundings.

**SHINOMINE YAMAHAI OMACHI NAMA GENSU****Rice:** Omachi (66%)**Yeast:** #6**Acidity:** 2.6**Water:** n/a**SMV:** 6**Alcohol:** 16%**Best served:** Chilled or room temperature.**Food pairing:** Shabu Shabu, Sukiyaki, grilled unagi.

Utilizing the famed no. 6 yeast, this sake is round and layered with mouth coating savoriness and a firm, crisp finish.

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