



fifth taste

SAKE PORTFOLIO

Oregon / Winter 2023

**BREWERY
LOCATIONS**



Index

BREWERY	/	PAGE
1. Heiwa Shuzo		7
2. Naba Shoten		10
3. Akabu Shuzo		11
4. Banjo Jozo		12
5. Ohmine Shuzo		12
6. Kodama Shuzo		13
7. Azuma no Fumoto Shuzo		14
8. Yucho Shuzo		15
9. Takenotsuyu Shuzo		16
10. Akishika Shuzo		16
11. Shibata Shuzo		17

Sake Categories

FUNKY & COMPLEX

Akishika "Okarakuchi"
Taiheizan "Great Peaceful Mountain"
"Minato Harbor" Yamahai Nama Genshu
Azuma no Fumoto "First Wave"

BRIGHT & LIVELY

Akabu Junmai Ginjo
Kuheiji "Eau Du Desir" Junmai Daiginjo
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

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

WELL STRUCTURED & BALANCED

Akabu Junmai Daiginjo
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%
Sizes: 180ml (30pk) & 720ml (12pk)

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%
Sizes: 720ml (12pk)

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 TSURU-UME KANJUKU

Rice: Nankobai Plum
Yeast: n/a
Acidity: n/a
Water: n/a
SMV: n/a
Alcohol: 10%
Sizes: 720ml (12pk)

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%
Sizes: 720ml (12pk)

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%
Sizes: 720ml (12pk)

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 ICHIGO

Rice: Ippanmai & Strawberry
Yeast: n/a
Acidity: n/a
Water: Koyasan Nansui
SMV: n/a
Alcohol: 10%
Sizes: 720ml (12pk)

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!

LIMITED



HEIWA KID OMACHI

Rice: Omachi (60%)
Yeast: 1801, 901
Acidity: 1.7
Water: Koyasan Nansui
SMV: +1
Alcohol: 15%
Sizes: 720ml (12pk)

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.

SEASONAL



HEIWA "KID" JUNMAI GINJO HIYAOROSHI

Rice: Gohyakumangoku (55%)
Yeast: 1801, 901, 14, 10
Acidity: 1.7
Water: Koyasan Nansui
SMV: +1.5
Alcohol: 15%
Sizes: 720ml (12pk)

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.

SEASONAL



HEIWA "KID" JUNMAI GINJO SHIBORITATE

Rice: Gohyakumangoku (55%)
Yeast: 1801, 901, 14, 10
Acidity: 2
Water: Koyasan Nansui
SMV: +1
Alcohol: 15%
Sizes: 720ml (12pk)

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%
Sizes: 720ml (12pk)

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%
Sizes: 720ml (12pk)

Best served: Chilled or on the rocks.
Food pairing: Summer vegetables, grilled mackerel.

Soft notes of banana and apple that are well-balanced with the gentle umami of sake rice to match beautifully with the fall season.

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%
Sizes: 720ml (12pk)

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.

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 Ginga (50%)
Yeast: Iwate Yeast
Acidity: n/a
Water: n/a
SMV: n/a
Alcohol: 15%
Sizes: 720ml (12pk)

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.



AKABU JUNMAI DAIGINJO

Rice: Gin Ginga (40%)
Yeast: Iwate Kobo
Acidity: n/a
Water: n/a
SMV: n/a
Alcohol: 15%
Sizes: 720ml (12pk)

Best served: Chilled.
Food pairing: Oysters, seared halibut, clams in miso broth.

Akabu Junmai Daiginjo displays aromas of freshly bloomed flowers and ripe green melon. Subdued acidity, light sweetness and smooth umami work in harmony to bring you back asking for more.

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%
Sizes: 720ml (12pk)

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.

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%
Sizes: 720ml (12pk)

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%
Sizes: 300ml (12pk)
 720ml (12pk)

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.



CHOGETSU "CLEAR MOON"

Rice: Akita Sake Komachi (55%)
Yeast: Proprietary
Acidity: 1.6
Water: n/a
SMV: +1
Alcohol: 15%
Sizes: 300ml (12pk)
 720ml (12pk)

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.



TAIHEIZAN NIGORI

Rice: Local Table Rice (65%)
Yeast: n/a
Acidity: 1.3
Water: n/a
SMV: +2
Alcohol: 14%
Sizes: 300ml (12pk)
 & 720ml (12pk)

Best served: Chilled.
Food pairing: Yakimiku, 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.



TENKO 40 “HEAVENLY GRACE”

Rice: Yamadanishiki (40%)
Yeast: AK-1
Acidity: 1.5
Water: n/a
SMV: +2
Alcohol: 16%
Sizes: 720ml (12pk)

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.

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%
Sizes: 720ml (12pk)

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.

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 it's 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%
Sizes: 720ml (12pk)

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 "ALPHA 3"

Rice: Akitsuho (50%)
Yeast: #7
Acidity: 1
Water: n/a
SMV: +3
Alcohol: 14%
Sizes: 720ml (12pk)

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.



KAZE NO MORI "BLACK LABEL"

Rice: Tsuyuhakaze (80%)
Yeast: #7
Acidity: 2
Water: Koyasan Nansui
SMV: 0
Alcohol: 17%
Sizes: 720ml (12pk)

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.

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: Koyasan Nansui
SMV: +5
Alcohol: 18%
Size: 720ml (10pk)

Best served: Chilled.
Food pairing: Anything off the grill, saucy ribs, spicy fare.

Hakurosuishu is muroka (no charcoal filtration) nama (unpasteurized) 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.

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%
Size: 720ml (12pk)

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.

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%
Size: 200ml (35pk)

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 "BLACK" YUZU



Rice: Ginpu (70%)
Yeast: #7
Acidity: 1.5
Water: n/a
SMV: -10
Alcohol: 8%
Size: 200ml (35pk)

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."

SHIBATA "PINK" JUNMAI GINJO NIGORI



Rice: Ginpu (60%)
Yeast: K1801
Acidity: n/a
Water: Kanzui (God's water)
SMV: n/a
Alcohol: 15%
Size: 200ml (35pk)

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.

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