



JAPANESE SAKE PORTFOLIO

CRISP & REFRESHING



BUSHIDO
Way of the Warrior
ginjo genshu

30/180ml cans: 835603005868

SAKE PROFILE

rice: Gohyakumangoku & Kyo No Kagayaki
prefecture: Kyoto

Passionfruit, raspberry, spiced finish.

SUGGESTED FOOD PAIRINGS

Banh mi, spicy asian noodle salad, tempura sushi rolls.



TENSEI
Endless Summer
tokubetsu honjozo

6 / 720ml: 835603007053

rice: Gohyakumangoku
prefecture: Kanagawa

Bright and fresh sake with a salted melon finish.

Whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad.



FUKUCHO
Forgotten Fortune
junmai

12 / 300ml: 835603005639
6 / 720ml: 835603005721

rice: Hattanso | prefecture: Hiroshima

Mineral-driven with citrus notes and a tart earthiness.

Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions.

*Sustainably Produced



TOZAI
Living Jewel
junmai

12 / 300ml: 835603005417
6 / 720ml: 835603005424

rice: Koshihikari | prefecture: Kyoto

Light, soft sake with notes of banana and citrus.

West coast oysters, crab salad with vinegar based dressing, spiced shrimp with mango.



TAKA
Noble Arrow
Tokubetsu Junmai

6 / 720ml: 835603005905

rice: Yamada Nishiki & Hattan Nishiki
prefecture: Yamaguchi

Melon rind, creamy texture, spearmint notes on the finish.

Butter poached halibut, dover sole, shrimp in garlic oil.

*Sustainably Produced



TENTAKA
Organaka
Organic Junmai

12 / 300ml: 835603005691
6 / 720ml: 835603005783

rice: Organic Gohyakumangoku
prefecture: Tochigi

Grassy, steamed rice aromas, expansive finish.

Goat cheese, cucumber gazpacho, waldorf salad.

*Triple Certified Organic (Japan, US, EU)
*Sustainably Produced



TAKATENJIN
Sword of the Sun
Tokubetsu Honjozo

12 / 300ml: 835603005622
6 / 720ml: 835603005714

rice: Yamada Nishiki & Haenuki
prefecture: Shizuoka

Crisp, refreshing, green melon rind, cucumber, white pepper.

Shellfish ceviche with citrus and avocado, whitefish salad on toast points, marinated beets with citrus.

*Sustainably Produced & Kosher



WAKAZE
Classic
Junmai

6 / 750ml: 835603007480

rice: Camargue
prefecture: France

Clear, refreshing, and crisp. Wakaze's flagship sake brewed using a French rice, Camargue.

The perfect match with Japanese and Asian cuisine or as an aperitif with carpaccio.



KAWATSURU
Crane of Paradise
junmai

6 / 720ml: 835603005899

SAKE PROFILE

rice: Yamada Nishiki | prefecture: Kagawa

Grapefruit, grassy, fresh and lifted finish.

*Sustainably Produced

SUGGESTED FOOD PAIRINGS

Pizza with prosciutto/speck, smoked salmon and cream cheese.



KAWATSURU
Olive
junmai ginjo

6 / 720ml: 835603007350

rice: Sanuki YoiMai | prefecture: Kagawa

Made with yeast from native Sanuki olives. Juicy melon musk, white flowers and green pear.

*Sustainably Produced

Salad with carrot ginger dressing, coconut crab curry or spring pea & mint gazpacho.



FUKUCHO
Moon on the Water
junmai ginjo

12 / 300ml: 835603005127
6 / 720ml: 835603005004

rice: Yamada Nishiki & Hatta Nishiki
prefecture: Hiroshima

Intense pineapple, fennel, violet, richly textured.

Dark chocolate with sea salt, pan seared scallops with lots of butter, broiled oysters with cream and breadcrumbs.



TENSEI
Song of the Sea
junmai ginjo

12 / 300ml: 835603005684
6 / 720ml: 835603005776

rice: Yamada Nishiki & Gohyakumangoku
prefecture: Kanagawa

Salt water taffy, fortune cookie, sea salt finish.

Sea urchin crostini, Cuban sandwich, briny olives and feta.



TOKO
Sun Rise
junmai ginjo

6 / 720ml: 835603007084

rice: Dewasansan | prefecture: Yamagata

Grassy & floral with green apple and melon.

*Sustainably Produced

Teriyaki salmon, sauteed snow pea shoots or maple glazed ham.



RIHAKU
Wandering Poet
junmai ginjo

12 / 300ml: 835603005172
6 / 720ml: 835603005059
6 / 1.8L: 835603005813

rice: Yamada Nishiki | prefecture: Shimane

Green banana, lemongrass, and aloe vera.

Roasted brussels sprouts, broccoli rabe, sautéed kale.



TOZAI
Well of Wisdom
ginjo

12 / 300ml: 835603005455
6 / 720ml: 835603005295

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto

Watermelon, white pepper and a bright finish.

Watermelon and feta salad, tuna poke, crab and mango salad.



RIHAKU
Dance of Discovery
junmai

12 / 300ml: 835603005660
6 / 720ml: 835603005752

rice: Kan No Mai | prefecture: Shimane

Light and crisp sake with smoke and salinity.

Charred octopus, roasted branzino, escabeche.



YAMADA SHOTEN
Everlasting Roots
tokubetsu junmai

6 / 900ml: 835603005912

rice: Hida Homare | prefecture: Gifu

Cocoa, clove, orange blossom, tart and slightly lactic finish.

Miso glazed salmon, pork belly buns, charred octopus.



AMA NO TO
Heaven's Door
tokubetsu junmai

12 / 300ml: 835603005110
6 / 720ml: 835603004991

rice: Ginnosei | prefecture: Akita

Floral, marzipan, salinity.

*Sustainably Produced & Kosher

Cold soba in sesame sauce, maple glazed carrots, capesante sauce.



TOZAI
Night Swim
futsu

30/180ml cans: 835603007091

SAKE PROFILE

prefecture: Kyoto
Tropical stone fruit aromas,
medium body & clean finish.

SUGGESTED FOOD PAIRINGS

Pair with pork dumplings, seafood salad, or sesame roasted vegetables.



CHIYONOSONO
Shared Promise
junmai

12 / 300ml: 835603005615
6 / 720ml: 835603005707

rice: Gohyakumangoku
prefecture: Kumamoto
Softly rustic, sweet potato, orange blossom, rice texture on finish.

Braised red cabbage with apples & raisins, butternut squash ravioli, Swedish meatballs.



TOZAI
Typhoon
Futsu

6 / 720ml: 835603005844
6 / 1.8L: 835603005516

prefecture: Kyoto
Banana nut bread, steamed rice aromas, medium dry finish.

Fried chicken, egg rolls, spicy mixed nuts.



KANBARA
Bride of the Fox
junmai ginjo

12 / 300ml: 835603005400
6 / 720ml: 835603005387
6 / 1.8L: 835603005790

rice: Gohyakumangoku | prefecture: Niigata
Full bodied, savory and fruity with dashi, persimmon, quince.

Bacon wrapped dates, BBQ pulled pork, seared foie gras with a sweeter sauce reduction.



SHIOKAWA
Cowboy Yamahai
yamahai junmai ginjo genshu

6 / 720ml: 835603005936

rice: Niigata Shuzo Kotekimai
prefecture: Niigata
Aromas of cocoa and smoke with a rich & smooth finish.

Hearty meat dishes, stir fried beef, chicken mole or beef stew.



SHIOKAWA
Nopa
junmai

6 / 720ml: 835603007367

prefecture: Niigata
Notes of lemon custard, papaya & kumquat with hints of black pepper and smoke.

Chicken mole negro, iberico ham or a blue cheeseburger.



YUHO
Eternal Embers
junmai

6 / 720ml: 835603005738
6 / 1.8L: 835603007060

rice: Notohikari | prefecture: Ishikawa
High acid, full bodied style with raisin and pear.

Pork rillettes, chicken liver pate, prosciutto and figs.



YUHO
Rhythm of the Centuries
4 yr. aged kimoto junmai

6 / 720ml: 835603005745

rice: Notohikari | prefecture: Ishikawa
Wild mushroom notes with elegant aromas of tangerine, banana, camomile.

Grilled pork chops, manchego cheese, tacos al pastor.



TENTAKA
Hawk in the Heavens
tokubetsu junmai

12 / 300ml: 835603005202
6 / 720ml: 835603005097
6 / 1.8L: 835603005806

rice: Gohyakumangoku | prefecture: Tochigi
High acid, full bodied style with mushroom, cocoa and walnut.

Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts.

**Sustainably Produced*



MANTENSEI
Kinoko
junmai ginjo

6 / 720ml: 835603007343

rice: Local Tamasakae | prefecture: Tottori
Cocoa & dried porcini with notes of orange peel, mulling spice and caramel.

Savory & umami rich dishes like wild mushroom risotto, coq au vin or pork soup dumplings.



MANTENSEI
Star-Filled Sky
3 yr. aged junmai ginjo

12 / 300ml: 835603005158
6 / 720ml: 835603005035

SAKE PROFILE

rice: Yamada Nishiki & Tamakasae
prefecture: Tottori

Meat broth, smoky honey,
mineral-rich finish.

SUGGESTED FOOD PAIRINGS

Steak tartare, kimchi stew, tacos al pastor.



MANA 1751
True Vision
yamahai tokubetsu junmai
muroka genshu

6 / 720ml: 835603005998

rice: Gohyakumangoku | prefecture: Fukui

Aromatic yamahai with notes of tart
yogurt, mushroom, honey & banana.

Pork adobo, spicy and creamy rock
shrimp or cumin spiced lamb chops.



CHIYONOSONO
Sacred Power
junmai ginjo

12 / 300ml: 835603005196
6 / 720ml: 835603005073

rice: Shinriki | prefecture: Kumamoto

Seaweed, white flower, creamy,
richly layered.

**Sustainably Produced*

Kombu cured fluke, chicken roasted
with fennel and olives, pasta with
garlic, olive oil, preserved lemons.



KANBARA
Ancient Treasure
yamahai junmai genshu koshu

6 / 720ml: 835603005981

rice: Yamada Nishiki & Koshi Tanrei
prefecture: Niigata

Pronounced umami, olive oil, sea
salt and toasted sesame.

Caramelized onions, figs with goat
cheese or seared foie gras.



GINGA SHIZUKU
Divine Droplets
junmai daiginjo

6 / 720ml: 835603007107

rice: Dewasansan | prefecture: Yamagata

Pineapple, white peach, green apple, lily
and hints of white pepper.

Smoked salmon & cream cheese
blinis, olive tapenade or tomato salad.



KONTEKI
Pearls of Simplicity
junmai daiginjo

12 / 300ml: 835603005554
6 / 720ml: 835603005547

rice: Yamada Nishiki | prefecture: Kyoto

Asian pear blossom, delicate
minerality on the finish.

**Produced from Organic Rice*

Linguine with clams, camembert
cheese, creamed corn.



KONTEKI
Tears of Dawn
daiginjo

12 / 300ml: 835603005530
6 / 720ml: 835603005523
6 / 1.8L: 835603005837

rice: Yamada Nishiki | prefecture: Kyoto

Banana custard, anise, silky
texture.

**Produced from Organic Rice*

Cauliflower au gratin, la tur cheese,
artichokes with melted butter.



TENTAKA
Silent Stream
junmai daiginjo

6 / 720ml: 835603005226

rice: Yamada Nishiki | prefecture: Tochigi

Lychee, melon, blossom, seamless
texture with structured acidity.

**Sustainably Produced*

Crudo with high quality olive oil and
salt, caviar, butter poached lobster.



TAKATENJIN
Soul of the Sensei
junmai daiginjo

12 / 300ml: 835603005585
6 / 720ml: 835603005578

rice: Yamada Nishiki | prefecture: Shizuoka

Vibrant, juicy muscat grape, green
apple, honeydew melon, dry finish.

**Sustainably Produced*

Papaya salad, lemongrass grilled
shrimp, coconut milk curry.



TOKO
Ultraluxe
junmai daiginjo

6 / 720ml: 835603007077

rice: Yamada Nishiki | prefecture: Yamagata

Wild strawberry, grapefruit and
lychee with a seamless finish.

West coast oysters, caviar or
cheesecake.



**KOJIYAMA
Untitled**
cedar barrel aged

6 / 720ml: 835603007206

SAKE PROFILE

prefecture: Yamagata

Notes of maple, black cherry, marmalade, custard and baking spice.

SUGGESTED FOOD PAIRINGS

Try with cedar planked salmon, chicken marsala or agrodolce pork chops.



**TOZAI
Blossom of Peace**
plum

6 / 720ml: 835603005493

prefecture: Kyoto

Cherry, apricot, almond, tart and racy finish.

Stilton cheese, panna cotta or chocolate cake.



**RIHAKU
Dreamy Clouds**
tokubetsu junmai nigori

12 / 300ml: 835603005219
6 / 720ml: 835603005103
6 / 1.8L: 835603005820

*rice: Gohyakumangoku
prefecture: Shimane*

Nutty, dark plum, tangy and citrus tinged finish.

Fried calamari with sweet chili sauce, bluefish pate, beet & goat cheese salad.



**DAIMON
Road to Osaka**
tokubetsu junmai nigori

6 / 720ml: 835603007121

*rice: Gohyakumangoku
prefecture: Osaka*

A creamy & mild nigori with notes of banana, citrus & floral.

Delicious with fried foods. Try with coconut shrimp, crab cakes or Pad Thai.



**FUKUCHO
Seaside Sparkling**
junmai

6 / 500ml: 835603005929

*rice: Nakase Shinsenbon
prefecture: Hiroshima*

Crisp notes of lemon-lime & apple with a soft, frothy finish.

Great paired with seafood. Try with West Coast oysters, spicy shellfish or fruit-based desserts.



**TOZAI
Snow Maiden**
nigori

30 / 180ml cans: 835603007213

*rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto*

Honeydew melon, raw pumpkin, radish, bright finish.

Korean style chicken wings, thai red curry or goat cheese cheesecake.



**TOZAI
Snow Maiden**
nigori

12 / 300ml: 835603005431
6 / 720ml: 835603005448

*rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto*

Honeydew melon, raw pumpkin, radish, bright finish.

Korean style chicken wings, thai red curry or goat cheese cheesecake.



**WAKAZE
Nigori**
nigori

6 / 750ml: 835603007466

*rice: Carmague
prefecture: France*

Delicate & soft with a smooth texture and layered rice aromas.

Delicious with flavored dishes like spicy curries or dumplings.



**WAKAZE
Yuzu**
yuzu sake

6 / 750ml: 835603007466

*rice: Carmague
prefecture: France*

A dry profile brings out the brightness of the natural French yuzu balanced by a touch of mint.

Seafood ceviche, chilled lobster salad, cesar salad or dry rubbed chicken wings.