# THANKSGIVING FESTIVE

#### YUHO ETERNAL EMBERS junmai

With bread pudding aromatics balanced by layers of umami, this bottle makes a great pair with a variety of dishes and can even be enjoyed warm.

### Pair With:

Pecan Pie for an unexpected yet delicious dessert pairing.

### **TOKO** SUN RISE junmai ginjo

Grassy, floral aromas with green apple and melon, soft and smooth finish.

Pair With: A classic glazed ham.

#### KANBARA BRIDE OF THE FOX junmai ginjo

Ripe honeydew notes finish crisp with a hint of lingering sweetness.

## Pair With:

Herb roasted turkey or marinated pork tenderloin.



Dry and crisp, the flavors are dominated by mixed nuts, black truffle and fresh grass.

## Pair With:

Mashed potatoes or creamy risotto.

## RIHAKU WANDERING POET

junmai ginjo The lingering finish moves from juicy fruitiness to green, herbal notes making it a great

## Pair With:

food companion.

Green bean casserole or an asparagus goat cheese tart.

# RIHAKU DANCE OF DISCOVERY

Textured and layered with smoky and sweet notes but with a dry finish due to its pronounced acidity.

## Paired With:

Hearty side dishes like cornbread stuffing.

