BOUTIQUE SAKE

ON - PREMISE MADE EASY

with a wide variety of flavor profiles & styles, boutique sake provides endless ways to expand an account's selection

MEAT LOVER'S SAKE



- Tentaka Hawk in the Heavens
- Shiokawa Cowboy Yamahai
- Kanbara Bride of the Fox
- Rich, savory & structured sake can stand up to a variety of meat dishes and pair beautifully.
- Korean BBQ, Japanese teppanyaki, steakhouses with Wagyu beef.

SEAFOOD & OYSTER BARS



- Fukucho Moon on the Water
- Takatenjin Soul of the Sensei
- Tensei Endless Summer
- Lighter bodied, aromatic sake are the perfect pair for seafood dishes.
- Pairing sake with oysters allows you to preserve the more nuanced texture and flavors of the oyster that a wine pairing may mask.

FARM-TO-TABLE FRIENDLY



- Taka Noble Arrow
- Chiyonosono Shared Promise
- · Sake plays nicely with vegetable focused dishes that can often be hard to pair with wine..
- Premium Japanese sake's healthful & clean profile make it ideal for sustainable and health focused accounts.

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VINE CONNECTIONS