




VINE CONNECTIONS PREMIUM JAPANESE SAKE

		SAKE PROFILE	SUGGESTED FOOD PAIRINGS
	BUSHIDO Way of the Warrior ginjo genshu 180ml	<i>rice: Gohyakumangoku & Gin-Ohmi</i> <i>prefecture: Kyoto</i> Passionfruit, raspberry, spiced finish.	Banh mi, spicy asian noodle salad, tempura sushi rolls.
	KANBARA Bride of the Fox junmai ginjo 300ml	<i>rice: Gohyakumangoku prefecture: Niigata</i> Full bodied, savory and fruity with dashi, persimmon, quince.	Bacon wrapped dates, BBQ pulled pork, seared foie gras with a sweeter sauce reduction.
	KONTEKI Tears of Dawn daiginjo 300ml	<i>rice: Yamada Nishiki prefecture: Kyoto</i> Banana custard, anise, silky texture.	Cauliflower au gratin, la tur cheese, artichokes with melted butter.
	KONTEKI Pearls of Simplicity junmai daiginjo 300ml	<i>rice: Yamada Nishiki prefecture: Kyoto</i> Asian pear blossom, delicate minerality on the finish.	Linguine with clams, camembert cheese, creamed corn.
	RIHAKU Dreamy Clouds tokubetsu junmai nigori 300ml	<i>rice: Gohyakumangoku</i> <i>prefecture: Shimane</i> Nutty, dark plum, tangy and citrus tinged finish.	Fried calamari with sweet chili sauce, bluefish pate, beet & goat cheese salad.
	RIHAKU Wandering Poet junmai ginjo 300ml	<i>rice: Yamada Nishiki prefecture: Shimane</i> Green banana, lemongrass, and aloe vera.	Roasted brussels sprouts, broccoli rabe, sautéed kale.
	RIHEI Ginger shochu 750ml	<i>rice: 20% ginger, 30% rice, 50% barley</i> <i>prefecture: Miyazaki</i> Refreshing ginger notes with hints of spice & citrus.	Excellent in a wide range of classic cocktails or sipped on its own.
	TENTAKA Hawk in the Heavens tokubetsu junmai 300ml	<i>rice: Gohyakumangoku prefecture: Tochigi</i> High acid, full bodied style with mushroom, cocoa and walnut.	Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts.
	GINGA SHIZUKU Divine Droplets junmai daiginjo 720ml	<i>rice: Dewasansan prefecture: Yamagata</i> Pineapple, white peach, green apple, lily and hints of white pepper.	Smoked salmon & cream cheese blinis, olive tapenade or tomato salad.
	TOZAI Blossom of Peace plum	<i>prefecture: Kyoto</i> Cherry, apricot, almond, tart and racy finish.	Stilton cheese, panna cotta or chocolate cake.
	TOZAI Living Jewel junmai 300ml	<i>rice: Koshihikari prefecture: Kyoto</i> Light, soft sake with notes of banana and citrus.	West coast oysters, crab salad with vinegar based dressing, spiced shrimp with mango.

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	TOZAI Snow Maiden <i>nigori</i> 300ml 720ml	<i>rice: Gohyakumangoku & Gin-Ohmi</i> <i>prefecture: Kyoto</i> Honeydew melon, raw pumpkin, radish, bright finish.	Korean style chicken wings, thai red curry or goat cheese cheesecake.
	TOZAI Typhoon <i>Futsu</i> 720ml	<i>prefecture: Kyoto</i> Banana nut bread, steamed rice aromas, medium dry finish.	Fried chicken, egg rolls, spicy mixed nuts.
	TOZAI Well of Wisdom <i>ginjo</i> 300ml	<i>rice: Gohyakumangoku & Gin-Ohmi</i> <i>prefecture: Kyoto</i> Watermelon, white pepper and a bright finish.	Watermelon and feta salad, tuna poke, crab and mango salad.

