



**QUALITY GRADE** Tokubetsu  
Junmai Yamahai

**SEIMAIBUAI** 60%

**RICE** Gohyakumangoku

**NIHONSHU-DO** +3

**ALCOHOL** 14.0%

**ACIDITY** 1.7

**SIZE** 6/500ml

**PRICE** \$60

**UPC** 835603005769

# TENSEI

## THOUSAND WAVES

**ABOUT THE SAKE:** This rare Yamahai sake is hand-bottled and numbered in custom ceramic after aging in special caves beneath the brewery that were originally used as bomb shelters during WWII. Made using the yamahai method which is a labor-intensive method of activating the naturally occurring lactic acid using paddles, resulting in a wilder flavor profile. The quality of this sake is excellent; the hallmark is intensity. The name Thousand Waves refers to the 1,000 bottles produced, as well as pays homage to the brewery's seaside location in Kanagawa.

**TASTING NOTES & FOOD PAIRING:** A firm initial approach gives way to layered complexity, including subtle tart, sweet, and gamey notes. Highlighted by citrus and banana aromas and a cocoa tinged flavor, the higher-than-average acidity results in a bright and smooth sake.

Pair with braised duck, figs, winter squash, and beef ribs.

**TENSEI:** Tensei is a multi-talented brewery defined by an entrepreneurial spirit, an international outlook, and a laid-back surfer atmosphere.

- The cultured and forward-thinking brewery has a hand in other enterprises as well, including a beer brewery, a Japanese restaurant, an Italian restaurant, a bakery, and an art gallery all on site.
- Tensei is inspired by Kanagawa's beautiful coastline and surfer culture. The town is also the birth place of the famous Japanese woodblock art, The Great Wave.

