



9 SAKES TO DRINK THIS SUMMER

TAKATENJIN SWORD OF THE SUN | *Tokubetsu Honjozo, Shizuoka*

Lean and green, this cucumber and melon laden brew is perfect for gin drinkers. Dry and refreshing, this infinitely crushable sake is a great way to ease into an al fresco Happy Hour.

TENSEI SONG OF THE SEA | *Junmai Ginjo, Kanagawa*

The surfer region of Japan meets the nostalgia of a New England Summer with notes of saltwater taffy, tart green apple, and a mouthwatering sea salt finish – drink this one barefoot in the sand with a lobster roll!

RIHAKU DANCE OF DISCOVERY | *Junmai, Shizuoka*

Your new secret weapon for any summer BBQ. From charred asparagus to bbq chicken, this sake can handle it all! Gentle smoke and salinity with notes of banana and bran.

FUKUCHO SEASIDE SPARKLING | *Junmai, Hiroshima*

Sake superhero Miho Imada uses citric acid-packed white koji in the production of this sake, evocative of the lemon tree lined coastline of Hiroshima – known to some as Japan's answer to the Amalfi coast. Heirloom tomatoes have never tasted better than paired with these bright and fruity bubbles.

BROOKLYN KURA #14 | *Junmai Ginjo Namazake, New York*

The quality of domestic sake has skyrocketed over the past few years, and our favorite example for Summertime is this juicy, vibrant brew from the dynamic duo behind Brooklyn Kura. This unpasteurized sake is still very much alive, and its personality jumps right out of the glass with notes of tart yogurt, green pear, and ripe melon. The perfect picnic pour.

BUSHIDO WAY OF THE WARRIOR | *Ginjo Genshu, Kyoto*

It wouldn't be summertime without CANS! These are pocket sized but pack a punch at 18% alcohol, but the high polishing rate and low and slow fermentation of ginjo makes them dangerously easy to take down. The resealable lid adds even more to their mobility – don't forget these on your next excursion to the great outdoors.

