

# SAKE & OYSTER PAIRING GUIDE

## TOZAI Well of Wisdom Junmai Ginjo

Aromas of honeydew melon and pistachio; vibrant & lively with a crisp finish



**Duxbury, MA**  
High brine with sweet, buttery finish

**Pemaquid, ME**  
Clean, high salinity, refreshing

## RIHAKU Wandering Poet Junmai Ginjo

Aromas of green banana & lemongrass; round, rich finish



**Sex on the Bay, WA**  
Medium salinity with cucumber finish

**Oceanaire Salts, Cape Cod, MA**  
High brine with light sweetness & minerality

## KONTEKI Tears of Dawn Daiginjo

Aromas of fennel & tropical fruit with a silky finish



**Choptank Sweet, MD**  
Mild salinity, plump & sweet

**Stingray Bay, VA**  
Medium salinity, plump & sweet

## OYSTER & SAKE TASTING 101

1. Smell & sip a little sake to get a sense of the mouthfeel & flavor
2. Slurp the oyster & any oyster liquor in the shell, chew the meat
3. Take another sip of sake & swirl everything in your mouth
4. Swallow the oyster & note the compatibility between the two



VINE  
CONNECTIONS