

PREMIUM JAPANESE SAKE

Easy drinking entry level go-to friendly sakes



TOZAI
Night Swim
futsu

30/180ml cans: 835603007091 | SRP: \$5

SAKE PROFILE

prefecture: Kyoto

Tropical stone fruit aromas, medium body & clean finish.

SUGGESTED FOOD PAIRINGS

Pair with pork dumplings, seafood salad, or sesame roasted vegetables.



BUSHIDO
Way of the Warrior
ginjo genshu

30/180ml cans: 835603005868 | SRP: \$6

rice: Gohyakumangoku & Kyo No Kagayaki
prefecture: Kyoto

Passionfruit, raspberry, spiced finish.

Banh mi, spicy asian noodle salad, tempura sushi rolls.



TOZAI
Typhoon
Futsu

6 / 720ml: 835603005844 | SRP: \$14
6 / 1.8L: 835603005516 | SRP: \$28

prefecture: Kyoto

Banana nut bread, steamed rice aromas, medium dry finish.

Fried chicken, egg rolls, spicy mixed nuts.



TOZAI
Living Jewel
junmai

12 / 300ml: 835603005417 | SRP: \$10
6 / 720ml: 835603005424 | SRP: \$17.50

rice: Koshihikari | prefecture: Kyoto

Light, soft sake with notes of banana and citrus.

West coast oysters, crab salad with vinegar based dressing, spiced shrimp with mango.



TAKATENJIN
Sword of the Sun
Tokubetsu Honjozo

12 / 300ml: 835603005622 | SRP: \$15
6 / 720ml: 835603005714 | SRP: \$29

rice: Yamada Nishiki & Haenuki
prefecture: Shizuoka

Crisp, refreshing, green melon rind, cucumber, white pepper.

Shellfish ceviche with citrus and avocado, whitefish salad on toast points, marinated beets with citrus.



AMA NO TO
Heaven's Door
tokubetsu junmai

12 / 300ml: 835603005110 | SRP: \$17
6 / 720ml: 835603004991 | SRP: \$34

rice: Ginnosei | prefecture: Akita

Floral, marzipan, salinity.

Cold soba in sesame sauce, maple glazed carrots, capesante sauce.



TENSEI
Endless Summer
tokubetsu honjozo

6 / 720ml: 835603007053 | SRP: \$34

rice: Gohyakumangoku
prefecture: Kanagawa

Bright and fresh sake with a salted melon finish.

Whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad.



RIHAKU
Dance of Discovery
junmai

12 / 300ml: 835603005660 | SRP: \$13
6 / 720ml: 835603005752 | SRP: \$25

rice: Kan No Mai | prefecture: Shimane

Light and crisp sake with smoke and salinity.

Charred octopus, roasted branzino, escabeche.



FUKUCHO
Forgotten Fortune
junmai

12 / 300ml: 835603005639 | SRP: \$18
6 / 720ml: 835603005721 | SRP: \$35

rice: Hattanso | prefecture: Hiroshima

Mineral-driven with citrus notes and a tart earthiness.

Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions.



TENTAKA
Organaka
Organic Junmai

12 / 300ml: 835603005691 | SRP: \$18
6 / 720ml: 835603005783 | SRP: \$36

rice: Organic Gohyakumangoku
prefecture: Tochigi

Grassy, steamed rice aromas, expansive finish.

Goat cheese, cucumber gazpacho, waldorf salad.

Rice driven, food pairing junmais



KAWATSURU
Crane of Paradise
junmai

6 / 720ml: 835603005899 | SRP: \$34

SAKE PROFILE

rice: Yamada Nishiki | prefecture: Kagawa
Grapefruit, grassy, fresh and lifted finish.

SUGGESTED FOOD PAIRINGS

Pizza with prosciutto/speck, smoked salmon and cream cheese.



CHIYONOSONO
Shared Promise
junmai

12 / 300ml: 835603005615 | SRP: \$14
6 / 720ml: 835603005707 | SRP: \$26

rice: Gohyakumangoku
prefecture: Kumamoto

Softly rustic, sweet potato, orange blossom, rice texture on finish.

Braised red cabbage with apples & raisins, butternut squash ravioli, Swedish meatballs.



TOZAI
Well of Wisdom
ginjo

12 / 300ml: 835603005455 | SRP: \$13
6 / 720ml: 835603005295 | SRP: \$25

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto

Watermelon, white pepper and a bright finish.

Watermelon and feta salad, tuna poke, crab and mango salad.



RIHAKU
Wandering Poet
junmai ginjo

12 / 300ml: 835603005172 | SRP: \$16
6 / 720ml: 835603005059 | SRP: \$35
6 / 1.8L: 835603005813 | SRP: \$72

rice: Yamada Nishiki | prefecture: Shimane

Green banana, lemongrass, and aloe vera.

Roasted brussels sprouts, broccoli rabe, sautéed kale.



FUKUCHO
Moon on the Water
junmai ginjo

12 / 300ml: 835603005127 | SRP: \$19
6 / 720ml: 835603005004 | SRP: \$40

rice: Yamada Nishiki & Hata Nishiki
prefecture: Hiroshima

Intense pineapple, fennel, violet, richly textured.

Dark chocolate with sea salt, pan seared scallops with lots of butter, broiled oysters with cream and breadcrumbs.



CHIYONOSONO
Sacred Power
junmai ginjo

12 / 300ml: 835603005196 | SRP: \$20
6 / 720ml: 835603005073 | SRP: \$43

rice: Shinriki | prefecture: Kumamoto

Seaweed, white flower, creamy, richly layered.

Kombu cured fluke, chicken roasted with fennel and olives, pasta with garlic, olive oil, preserved lemons.



TENSEI
Song of the Sea
junmai ginjo

12 / 300ml: 835603005684 | SRP: \$21
6 / 720ml: 835603005776 | SRP: \$40

rice: Yamada Nishiki & Gohyakumangoku
prefecture: Kanagawa

Salt water taffy, fortune cookie, sea salt finish.

Sea urchin crostini, Cuban sandwich, briny olives and feta.



TOKO
Sun Rise
junmai ginjo

6 / 720ml: 835603007084 | SRP: \$35

rice: Dewasansan | prefecture: Yamagata

Grassy & floral with green apple and melon.

Teriyaki salmon, sauteed snow pea shoots or maple glazed ham.



TAKA
Noble Arrow
Tokubetsu Junmai

6 / 720ml: 835603005905 | SRP: \$36

rice: Yamada Nishiki & Hattan Nishiki
prefecture: Yamaguchi

Melon rind, creamy texture, spearmint notes on the finish.

Butter poached halibut, dover sole, shrimp in garlic oil.



TAKATENJIN
Soul of the Sensei
junmai daiginjo

12 / 300ml: 835603005585 | SRP: \$24
6 / 720ml: 835603005578 | SRP: \$50

rice: Yamada Nishiki | prefecture: Shizuoka

Vibrant, juicy muscat grape, green apple, honeydew melon, dry finish.

Papaya salad, lemongrass grilled shrimp, coconut milk curry.

**KONTEKI**
Pearls of Simplicity*junmai daiginjo*12 / 300ml: 835603005554 | SRP: \$20
6 / 720ml: 835603005547 | SRP: \$39**SAKE PROFILE***rice: Yamada Nishiki | prefecture: Kyoto*
Asian pear blossom, delicate minerality on the finish.**SUGGESTED FOOD PAIRINGS**

Linguine with clams, camembert cheese, creamed corn.

**KONTEKI**
Tears of Dawn*daiginjo*12 / 300ml: 835603005530 | SRP: \$20
6 / 720ml: 835603005523 | SRP: \$39
6 / 1.8L: 835603005837 | SRP: \$76*rice: Yamada Nishiki | prefecture: Kyoto*
Banana custard, anise, silky texture.

Cauliflower au gratin, la tur cheese, artichokes with melted butter.

**GINGA SHIZUKU**
Divine Droplets*junmai daiginjo*

6 / 720ml: 835603007107 | SRP: \$80

rice: Dewasansan | prefecture: Yamagata
Pineapple, white peach, green apple, lily and hints of white pepper.

Smoked salmon & cream cheese blinis, olive tapenade or tomato salad.

**TENTAKA**
Silent Stream*junmai daiginjo*

6 / 720ml: 835603005226 | SRP: \$120

rice: Yamada Nishiki | prefecture: Tochigi
Lychee, melon, blossom, seamless texture with structured acidity.

Crudo with high quality olive oil and salt, caviar, butter poached lobster.

**TOKO**
Ultraluxe*junmai daiginjo*

6 / 720ml: 835603007077 | SRP: \$135

rice: Yamada Nishiki | prefecture: Yamagata
Wild strawberry, grapefruit and lychee with a seamless finish.

West coast oysters, caviar or cheesecake.

**YAMADA SHOTEN**
Everlasting Roots*tokubetsu junmai*

6 / 900ml: 835603005912 | SRP: \$32

rice: Hida Homare | prefecture: Gifu
Cocoa, clove, orange blossom, tart and slightly lactic finish.

Miso glazed salmon, pork belly buns, charred octopus.

**YUHO**
Eternal Embers*junmai*6 / 720ml: 835603005738 | SRP: \$30
6 / 1.8L: 835603007060 | SRP: \$60*rice: Notohikari | prefecture: Ishikawa*
High acid, full bodied style with raisin and pear.

Pork rillettes, chicken liver pate, prosciutto and figs.

**YUHO**
Rhythm of the Centuries*4 yr. aged kimoto junmai*

6 / 720ml: 835603005745 | SRP: \$35

rice: Notohikari | prefecture: Ishikawa
Wild mushroom notes with elegant aromas of tangerine, banana, camomile.

Grilled pork chops, manchego cheese, tacos al pastor.

**KANBARA**
Bride of the Fox*junmai ginjo*12 / 300ml: 835603005400 | SRP: \$17
6 / 720ml: 835603005387 | SRP: \$35
6 / 1.8L: 835603005790 | SRP: \$72*rice: Gohyakumangoku | prefecture: Niigata*
Full bodied, savory and fruity with dashi, persimmon, quince.

Bacon wrapped dates, BBQ pulled pork, seared foie gras with a sweeter sauce reduction.

**TENTAKA**
Hawk in the Heavens*tokubetsu junmai*12 / 300ml: 835603005202 | SRP: \$14
6 / 720ml: 835603005097 | SRP: \$30
6 / 1.8L: 835603005806 | SRP: \$65*rice: Gohyakumangoku | prefecture: Tochigi*
High acid, full bodied style with mushroom, cocoa and walnut.

Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts.

**SHIOKAWA
Cowboy Yamahai**
yamahai junmai ginjo genshu

6 / 720ml: 835603005936 | SRP: \$36

SAKE PROFILE

rice: Niigata Shuzo Kotekimai
prefecture: Niigata
Aromas of cocoa and smoke with a rich & smooth finish.

SUGGESTED FOOD PAIRINGS

Hearty meat dishes, stir fried beef, chicken mole or beef stew.

**MANA 1751
True Vision**
yamahai tokubetsu junmai muroka genshu

6 / 720ml: 835603005998 | SRP: \$40

rice: Gohyakumangoku | prefecture: Fukui
Aromatic yamahai with notes of tart yogurt, mushroom, honey & banana.

Pork adobo, spicy and creamy rock shrimp or cumin spiced lamb chops.

**MANTENSEI
Star-Filled Sky**
*3 yr. aged junmai ginjo*12 / 300ml: 835603005158 | SRP: \$16
6 / 720ml: 835603005035 | SRP: \$34*rice: Yamada Nishiki & Tamakasae*
prefecture: Tottori
Meat broth, smoky honey, mineral-rich finish.

Steak tartare, kimchi stew, tacos al pastor.

**TOZAI
Snow Maiden**
*nigori*12 / 300ml: 835603005431 | SRP: \$10
6 / 720ml: 835603005448 | SRP: \$17.50*rice: Gohyakumangoku & Gin-Ohmi*
prefecture: Kyoto
Honeydew melon, raw pumpkin, radish, bright finish.

Korean style chicken wings, thai red curry or goat cheese cheesecake.

**TOZAI
Snow Maiden**
nigori

30 / 180ml cans: 835603007213 | UPC: \$55

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto
Honeydew melon, raw pumpkin, radish, bright finish.

Korean style chicken wings, thai red curry or goat cheese cheesecake.

**DAIMON
Road to Osaka**
tokubetsu junmai nigori

6 / 720ml: 835603007121 | SRP: \$25

rice: Gohyakumangoku
prefecture: Osaka
A creamy & mild nigori with notes of banana, citrus & floral.

Delicious with fried foods. Try with coconut shrimp, crab cakes or Pad Thai.

**RIHAKU
Dreamy Clouds**
*tokubetsu junmai nigori*12 / 300ml: 835603005219 | SRP: \$15
6 / 720ml: 835603005103 | SRP: \$33
6 / 1.8L: 835603005820 | SRP: \$67*rice: Gohyakumangoku*
prefecture: Shimane
Nutty, dark plum, tangy and citrus tinged finish.

Fried calamari with sweet chili sauce, bluefish pate, beet & goat cheese salad.

**FUKUCHO
Seaside Sparkling**
junmai

6 / 500ml: 835603005929 | SRP: \$33

rice: Nakase Shinsenbon
prefecture: Hiroshima
Crisp notes of lemon-lime & apple with a soft, frothy finish.

Great paired with seafood. Try with West Coast oysters, spicy shellfish or fruit-based desserts.

**TOZAI
Blossom of Peace**
plum

6 / 720ml: 835603005493 | SRP: \$18

prefecture: Kyoto
Cherry, apricot, almond, tart and racy finish.

Stilton cheese, panna cotta or chocolate cake.

**KANBARA
Ancient Treasure**
yamahai junmai genshu koshu

6 / 720ml: 835603005981 | SRP: \$90

rice: Yamada Nishiki & Koshi Tanrei
prefecture: Niigata
Pronounced umami, olive oil, sea salt and toasted sesame.

Caramelized onions, figs with goat cheese or seared foie gras.