

GINGA SHIZUKU DIVINE DROPLETS | Junmai Daiginjo, Yamagata

Flawless yet incredibly persistent. The purity of the region of Yamagata shines in this sake, with the crispness of their pristine water, the grassy, spicy quality of dewasansan rice, and the opulent textures derived from shizuku free run finishing.

KONTEKI PEARLS OF SIMPLICITY | Junmai Daiginjo, Kyoto

The epitome of purity, this sake is more subtle and nuanced than most highly aromatic Junmai Daiginjos. It is based on the ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be as understated and pure as a simple strand of pearls. One of two sakes brewed in exactly the same way with the same ingredients, except this one is a Junmai Daignjo and Tears of Dawn has added distilled alcohol to open up aromatics.

TAKATENJIN SOUL OF THE SENSEI | Junmai Daiginjo, Shizuoka

This sake commemorates the life of the previous Toji who was a Brew Master Sensei and one of the "Four Guardians of Heaven" from the prestigious Noto Toji Guild. The brewery continues its former sensei's traditions with this clean, dry and rich brew which is considered one of Japan's most highly regarded sake. A rare combination of concentrated fruit aromatics and dry mouthfeel in a Junmai Daiginjo.

TOKO ULTRALUXE | Junmai Daiginjo, Yamagata

This sake is the ultimate indulgence; made by the highest quality Yamada Nishiki rice milled down to a painstaking 35%, what is bottled is only the drops of liquid that are released via gravity at the end of fermentation, with zero force or pressure applied. The result is a dizzingly complex and unforgettable brew.

KOJIMAYA UNTITLED | Cedar Barrel Aged, Yamagata

Kojima Sohonten utilizes their 24 generations of sake making to reintroduce an ancient way of production, sashikomi, to produce a sake that is at once modern and rooted in tradition. This "four-step" brewing method, along with the addition of kijoshu and finishing in cedar, results in a sake that has remarkable intensity and concentration for being only 13% alcohol. Truly the first of its kind, this product challenges preconceived notions of what defines quality when it comes to sake.