



JAPANESE SAKE PORTFOLIO

CRISP & REFRESHING



BUSHIDO
Way of the
Warrior
ginjo genshu

30/180ml cans: 835603005868



SUMMERFALL
Classic
sparkling sake

8oz. cans: 0086001414704



TENSEI
Infinite Summer
tokubetsu honjozo

6 / 720ml: 835603007053



FUKUCHO
Forgotten Fortune
junmai

12 / 300ml: 835603005639
6 / 720ml: 835603005721



TOZAI
Living Jewel
junmai

12 / 300ml: 835603005417
6 / 720ml: 835603005424



TAKA
Noble Arrow
tokubetsu junmai

6 / 720ml: 835603005905



TENTAKA
Organaka
organic junmai

12 / 300ml: 835603005691
6 / 720ml: 835603005783

SAKE PROFILE

rice: Gohyakumangoku
& Kyo No Kagayaki
prefecture: Kyoto

Passionfruit, raspberry, spiced
finish.

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto

Light, bright, bubbly & slightly
sweet. Pear, citrus, underripe
raspberry and sweet tarts.

rice: Gohyakumangoku
prefecture: Kanagawa

Bright and fresh sake with a
salted melon finish.

rice: Hattanso
prefecture: Hiroshima

Mineral-driven with citrus
notes and a tart earthiness.

**Sustainably Produced*

rice: Koshihikari | prefecture: Kyoto

Light, soft sake with notes of
banana and citrus.

rice: Yamada Nishiki & Hattan Nishiki
prefecture: Yamaguchi

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

**Sustainably Produced*

rice: Organic Gohyakumangoku
prefecture: Tochigi

Grassy, steamed rice aromas,
expansive finish.

**Triple Certified Organic (Japan, US, EU)*
**Sustainably Produced*

SUGGESTED FOOD PAIRINGS

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

This sake tastes better in backyards
and on roof tops, made to mingle with
everything from tacos to tiramisu.

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

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

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

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

Goat cheese, cucumber gazpacho,
waldorf salad.





TAKATENJIN
Sword of the Sun
tokubetsu honjozo

12 / 300ml: 835603005622
6 / 720ml: 835603005714

SAKE PROFILE

rice: Yamada Nishiki & Haenuki
prefecture: Shizuoka

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

**Sustainably Produced & Kosher*

SUGGESTED FOOD PAIRINGS

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



WAKAZE
Classic
junmai

6 / 750ml: 835603007480

rice: Camargue
prefecture: France

Clear, refreshing, and crisp.
Wakaze's flagship sake brewed
using a French rice, Camargue.

The perfect match with Japanese and
Asian cuisine or as an aperitif with
carpaccio.



KAWATSURU
Crane of Paradise
junmai

6 / 720ml: 835603005899

rice: Yamada Nishiki
prefecture: Kagawa

Grapefruit, grassy, fresh and
lifted finish.

**Sustainably Produced*

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



KAWATSURU
Olive
junmai ginjo

6 / 720ml: 835603007350

rice: Sanuki YoiMai
prefecture: Kagawa

Made with yeast from native
Sanuki olives. Juicy melon musk,
white flowers and green pear.

**Sustainably Produced*

Salad with carrot ginger dressing,
coconut crab curry or spring pea &
mint gazpacho.



FUKUCHO
Moon on the
Water
junmai ginjo

12 / 300ml: 835603005127
6 / 720ml: 835603005004

rice: Yamada Nishiki & Hatta 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.



TENSEI
Song of the Sea
junmai ginjo

12 / 300ml: 835603005684
6 / 720ml: 835603005776

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

rice: Dewasansan
prefecture: Yamagata

Grassy & floral with green apple
and melon.

**Sustainably Produced*

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



RIHAKU
Wandering Poet
junmai ginjo

12 / 300ml: 835603005172
6 / 720ml: 835603005059
6 / 1.8L: 835603005813

rice: Yamada Nishiki
prefecture: Shimane

Green banana, lemongrass,
and aloe vera.

Roasted brussels sprouts, broccoli
rabe, sautéed kale.



TOZAI
Well of Wisdom
ginjo

12 / 300ml: 835603005455
6 / 720ml: 835603005295

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto

Watermelon, white pepper and
a bright finish.

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



**TOZAI
Night Swim**
futsu

30/180ml cans: 835603007091

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.



**CHIYONOSONO
Shared Promise**
junmai

12 / 300ml: 835603005615
6 / 720ml: 835603005707

*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
Typhoon**
futsu

6 / 720ml: 835603005844
6 / 1.8L: 835603005516

prefecture: Kyoto

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

Fried chicken, egg rolls, spicy mixed
nuts.



**RIHAKU
Dance of
Discovery**
junmai

12 / 300ml: 835603005660
6 / 720ml: 835603005752

*rice: Kan No Mai
prefecture: Shimane*

Light and crisp sake with
smoke and salinity.

Charred octopus, roasted branzino,
escabeche.



**YAMADA SHOTEN
Everlasting Roots**
tokubetsu junmai

6 / 900ml: 835603005912

rice: Hida Homare | prefecture: Gifu

Cocoa, clove, orange blossom,
tart and slightly lactic finish.

Miso glazed salmon, pork belly buns,
charred octopus.



**AMA NO TO
Heaven's Door**
tokubetsu junmai

12 / 300ml: 835603005110
6 / 720ml: 835603004991

rice: Ginnosei | prefecture: Akita

Floral, marzipan, salinity.

**Sustainably Produced & Kosher*

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



**KANBARA
Bride of the Fox**
junmai ginjo

12 / 300ml: 835603005400
6 / 720ml: 835603005387
6 / 1.8L: 835603005790

*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.



**SHIOKAWA
Cowboy Yamahai**
yamahai junmai
ginjo genshu

6 / 720ml: 835603005936

*rice: Niigata Shuzo Kotekimai
prefecture: Niigata*

Aromas of cocoa and smoke
with a rich & smooth finish.

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



**SHIOKAWA
Nopa**
junmai

6 / 720ml: 835603007367

prefecture: Niigata

Notes of lemon custard, papaya
& kumquat with hints of black
pepper and smoke.

Chicken mole negro, iberico ham or a
blue cheeseburger.



**YUHO
Eternal Embers**
junmai

6 / 720ml: 835603005738
6 / 1.8L: 835603007060

*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



TENTAKA
Hawk in the Heavens
tokubetsu junmai

12 / 300ml: 835603005202
6 / 720ml: 835603005097
6 / 1.8L: 835603005806



MANTENSEI
Kinoko
junmai ginjo

6 / 720ml: 835603007343



MANTENSEI
Star-Filled Sky
3 yr. aged junmai ginjo

12 / 300ml: 835603005158
6 / 720ml: 835603005035



MANA 1751
True Vision
yamahai tokubetsu junmai
muroka genshu

6 / 720ml: 835603005998



CHIYONOSONO
Sacred Power
junmai ginjo

12 / 300ml: 835603005196
6 / 720ml: 835603005073



SANKAN
SHUZO
Triple Crown
junmai ginjo

6 / 720ml: 835603007527



DAISHINSYU
Equilibrium
junmai daiginjo

720ml: 835603007497



TOKO
Ultraluxe
junmai daiginjo

6 / 720ml: 835603007077



GINGA SHIZUKU
Divine Droplets
junmai daiginjo

6 / 720ml: 835603007107

SAKE PROFILE

rice: Notohikari
prefecture: Ishikawa

Wild mushroom notes with elegant aromas of tangerine, banana, camomile.

rice: Gohyakumangoku
prefecture: Tochigi

High acid, full bodied style with mushroom, cocoa and walnut.

**Sustainably Produced*

rice: Local Tamasakae
prefecture: Tottori

Cocoa & dried porcini with notes of orange peel, mulling spice and caramel.

rice: Yamada Nishiki & Tamakasae
prefecture: Tottori

Meat broth, smoky honey, mineral-rich finish.

rice: Gohyakumangoku
prefecture: Fukui

Aromatic yamahai with notes of tart yogurt, mushroom, honey & banana.

rice: Shinriki
prefecture: Kumamoto

Seaweed, white flower, creamy, richly layered.

**Sustainably Produced*

rice: Omachi | prefecture: Okayama

Notes of black tea, fennel and grapefruit.

rice: Kinmon Nishiki
prefecture: Nagano

Elegant, luscious and balanced with aromas of pineapple, rose & coconut cream.

rice: Yamada Nishiki
prefecture: Yamagata

Wild strawberry, grapefruit and lychee with a seamless finish.

rice: Dewasansan
prefecture: Yamagata

Pineapple, white peach, green apple, lily and hints of white pepper.

SUGGESTED FOOD PAIRINGS

Grilled pork chops, manchego cheese, tacos al pastor.

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

Savory & umami rich dishes like wild mushroom risotto, coq au vin or pork soup dumplings.

Steak tartare, kimchi stew, tacos al pastor.

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

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

Try with oysters, tempura, grilled skewers or ramen.

A delicious pairing with caviar, speck with persimmon or triple crème cheeses.

West coast oysters, caviar or cheesecake.

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



TENTAKA
Silent Stream
junmai daiginjo

6 / 720ml: 835603005226

SAKE PROFILE

rice: Yamada Nishiki
prefecture: Tochigi

Lychee, melon, blossom, seamless texture with structured acidity.

**Sustainably Produced*

SUGGESTED FOOD PAIRINGS

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



TAKATENJIN
Soul of the Sensei
junmai daiginjo

12 / 300ml: 835603005585
6 / 720ml: 835603005578

rice: Yamada Nishiki
prefecture: Shizuoka

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

**Sustainably Produced*

Papaya salad, lemongrass grilled shrimp, coconut milk curry.



KONTEKI
Pearls of Simplicity
junmai daiginjo

12 / 300ml: 835603005554
6 / 720ml: 835603005547

rice: Yamada Nishiki
prefecture: Kyoto

Asian pear blossom, delicate minerality on the finish.

**Produced from Organic Rice*

Linguine with clams, camembert cheese, creamed corn.



KONTEKI
Tears of Dawn
daiginjo

12 / 300ml: 835603005530
6 / 720ml: 835603005523
6 / 1.8L: 835603005837

rice: Yamada Nishiki
prefecture: Kyoto

Banana custard, anise, silky texture.

**Produced from Organic Rice*

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



KOJIMAYA
Untitled
cedar barrel aged

6 / 720ml: 835603007206

prefecture: Yamagata

Notes of maple, black cherry, marmalade, custard and baking spice.

Try with cedar planked salmon, chicken marsala or agrodolce pork chops.



KANBARA
Ancient Treasure
yamahai junmai
genshu koshu

6 / 720ml: 835603005981

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.



TOZAI
Blossom of Peace
plum

6 / 720ml: 835603005493

prefecture: Kyoto

Cherry, apricot, almond, tart and racy finish.

Stilton cheese, panna cotta or chocolate cake.



RIHAKU
Dreamy Clouds
tokubetsu junmai
nigori

12 / 300ml: 835603005219
6 / 720ml: 835603005103
6 / 1.8L: 835603005820

rice: Gohyakumangoku
prefecture: Shimane

Nutty, dark plum, tangy and citrus tinged finish.

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



DAIMON
Road to Osaka
tokubetsu junmai
nigori

6 / 720ml: 835603007121

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.



FUKUCHO
Seaside Sparkling
junmai

6 / 500ml: 835603005929

SAKE PROFILE

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

SUGGESTED FOOD PAIRINGS

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



TOZAI
Snow Maiden
nigori

30 / 180ml cans: 835603007213

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

12 / 300ml: 835603005431
6 / 720ml: 835603005448

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

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



WAKAZE
Nigori
nigori

6 / 750ml: 835603007466

rice: Carmague
prefecture: France
Delicate & soft with a smooth texture and layered rice aromas.

Delicious with flavored dishes like spicy curries or dumplings.



WAKAZE
Yuzu
yuzu

6 / 750ml: 835603007466

rice: Carmague
prefecture: France
A dry profile brings out the brightness of the natural French yuzu balanced by a touch of mint.

Seafood ceviche, chilled lobster salad, cesar salad or dry rubbed chicken wings.