

## KOMÉ JAPANESE SAKE PORTFOLIO



**BUSHIDO** Way of the Warrior

ginjo genshu

30/180ml cans: 835603005868

**SAKE PROFILE** 

rice: Gohyakumangoku & Kyo Nó KagayaKi prefecture: Kyoto

Passionfruit, raspberry, spiced finish.

SUGGESTED FOOD PAIRINGS

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



**SUMMERFALL** Classic

sparkling sake

rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto

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

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



8oz. cans: 0086001414704

TENSEL Infinite Summer

tokubetsu honjozo

rice: Gohyakumangoku prefecture: Kanagawa

Bright and fresh sake with a salted melon finish.

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

6 / 720ml: 835603007053



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

**FUKUCHO** Forgotten Fortune

junmai

rice: Hattanso prefecture: Hiroshima

Mineral-driven with citrus notes and a tart earthiness.

\*Sustainably Produced

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



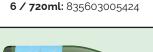
TOZAI Living Jewel

iunmai

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.



12 / 300ml: 835603005417

**TAKA** Noble Arrow

tokubetsu junmai

rice: Yamada Nishiki & Hattan Nishiki prefecture: Yamaguchi

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

\*Sustainably Produced

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

6 / 720ml: 835603005905



TENTAKA Organaka organic junmai

rice: Organic Gohyakumangoku prefecture: Tochigi

Grassy, steamed rice aromas, expansive finish.

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

Goat cheese, cucumber gazpacho, waldorf salad.

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



Watermelon, white pepper and

a bright finish.

12 / 300ml: 835603005455

6 / 720ml: 835603005295

		SAKE PROFILE	SUGGESTED FOOD PAIRINGS	
Seasyada San San San San San San San San San Sa	FUKUCHO Seaside Sparkling	rice: Nakase Shinsenbon prefecture: Hiroshima	Great paired with seafood. Try with West Coast oysters, spicy shellfish or	
<b>6 / 500ml</b> : 835603005929	junmai nl: 835603005929	Crisp notes of lemon-lime & apple with a soft, frothy finish.	fruit-based desserts.	
STOUM middle stouch and stouch an	TOZAI Snow Maiden	rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto	Korean style chicken wings, thai red curry or goat cheese cheesecake.	
30 / 180ml cans: 83560300	nigori 7213	Honeydew melon, raw pumpkin, radish, bright finish.	curry or goat cheese cheesecake.	
55-38 ** A	TOZAI Snow Maiden nigori	rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto	Korean style chicken wings, thai red curry or goat cheese cheesecake.	
12 / 300ml: 835603005431 6 / 720ml: 835603005448		Honeydew melon, raw pumpkin, radish, bright finish.		
HAN E	WAKAZE Nigori nigori	rice: Carmague prefecture: France  Delicate & soft with a smooth texture and layered rice aromas.	Delicious with flavored dishes like spicy curries or dumplings.	
<b>6 / 750ml</b> : 835603007466				
H <sub>A</sub> S	WAKAZE Yuzu	rice: Carmague prefecture: France	Seafood ceviche, chilled lobster salad, cesar salad or dry rubbed chicken wings.	
<b>6 / 750ml</b> : 835603007466	yuzu	A dry profile brings out the brightness of the natural French yuzu balanced by a touch of mint.		