

KOMÉ™ COLLECTIVE | JAPANESE SAKE PORTFOLIO

LUXURY

	SAKE PROFILE	SUGGESTED FOOD PAIRINGS
 **DAISHINSHU Equilibrium** *junmai daiginjo* **720ml:** 835603007497	*rice: Kinmon Nishiki* | *prefecture: Nagano* — Elegant, luscious and balanced with aromas of pineapple, rose & coconut cream.	Caviar, speck with persimmon or triple crème cheeses.
 **DAISHINSHU Hikarisasu** *junmai daiginjo* **6 / 720ml:** 835603007787	*rice: Yumeminishiki* *prefecture: Nagano* — Jasmine, lily, grapefruit, spicy texture	A delicious pairing with Jamon iberico, caviar or lemon pasta.
 **GINGA SHIZUKU Divine Droplets** *junmai daiginjo* **6 / 720ml:** 835603007107	*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	*rice: Yamada Nishiki* | *prefecture: Tochigi* — Lychee, melon, blossom, seamless texture with structured acidity. **Sustainably Produced*	Crudo with high quality olive oil and salt, caviar, butter poached lobster.
 **MASUDA Black Samurai** **6 / 720ml:** 835603007770	*prefecture: Toyama* — Deep elegant notes of apricot, red apple & pumpkin with hints of baking spices and a dry mineral finish.	Pork adobo, spicy and creamy rock shrimp or cumin spiced lamb chops.
 **FUKUCHO Hyakushi Senkai** *junmai daiginjo muroka genshu* **6 / 720ml:** 835603007824 **Limited availability*	*rice: Hattanso* *prefecture: Hiroshima* — A delicate perfume of king melon and honeysuckle, with delicately savory notes of kumquat and sandalwood.	A delicious pairing with Jamon iberico, caviar or lemon pasta.
 **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.
 **KOJIYAMA 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.

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LUXURY	 **TOKO Ultraluxe** *junmai daiginjo* **6 / 720ml:** 835603007077	***rice:*** *Yamada Nishiki* | ***prefecture:*** *Yamagata* Wild strawberry, grapefruit and lychee with a seamless finish.	Try paired with West Coast oysters, caviar or cheesecake.
LUXURY	 **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.
LUXURY	 **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.
LUXURY	 **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.
CRISP & REFRESHING	 **TENSEI Infinite Summer** *tokubetsu honjozo* **6 / 720ml:** 835603007053	***rice:*** *Gohyakumangoku* ***prefecture:*** *Kanagawa* Bright and fresh sake with a salted melon finish.	Whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad.
CRISP & REFRESHING	 **FUKUCHO Forgotten Fortune** *junmai* **12 / 300ml:** 835603005639 **6 / 720ml:** 835603005721	***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.
CRISP & REFRESHING	 **TOZAI Living Jewel** *junmai* **12 / 300ml:** 835603005417 **6 / 720ml:** 835603005424	***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.
CRISP & REFRESHING	 **TAKA Noble Arrow** *tokubetsu junmai* **6 / 720ml:** 835603005905	***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.
CRISP & REFRESHING	 **TENTAKA Organaka** ***organic junmai*** **12 / 300ml:** 835603005691 **6 / 720ml:** 835603005783	***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.
CRISP & REFRESHING	 **TAKATENJIN Sword of the Sun** *tokubetsu honjozo* **12 / 300ml:** 835603005622 **6 / 720ml:** 835603005714	***rice:*** *Yamada Nishiki & Haenuki* ***prefecture:*** *Shizuoka* Crisp, refreshing, green melon rind, cucumber, white pepper. **Sustainably Produced & Kosher*	Shellfish ceviche with citrus and avocado, whitefish salad on toast points, marinated beets with citrus.

FRUITY AND FLORAL

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 **KAWATSURU** **Crane of Paradise** *umakuchi 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.
 **FUKUCHO** **Seahorse** *junmai honjozo* **6 / 720ml:** 835603007817	*rice: Hiroshima Rice* *prefecture: Hiroshima* Salted lemon, white peach nectar and layered texture.	Wontons in chili oil, spicy sautéed bamboo shoots, or Dan Dan noodles.
 **DEWATSURU** **Quill** *junmai ginjo* **6/720ml:** 835603007855	*rice: Akita Sake Komachi* *prefecture: Akita* Notes of Meyer lemon, lime and green apple.	Beet and goat cheese salad, pork chops and applesauce, butternut squash ravioli.
 **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.

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ROUND & RUSTIC	 **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.
	 **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.
	 **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.
	 **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.
	 **DEWATSURU** **Plume** *kimoto junmai* **6/720ml:** 835603007879 **6/1.8L:** 835603007862	*rice: Miyama Nishiki and Ginsan* *prefecture: Akita* Notes of chestnut, applesauce and white pepper.	Fish & chips, chicken shawarma, quinoa salad with almonds.
SAVORY & COMPLEX	 **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	*rice: Notohikari* | *prefecture: Ishikawa* Wild mushroom notes with elegant aromas of tangerine, banana, camomile.	Grilled pork chops, manchego cheese, tacos al pastor.

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SAVORY & COMPLEX	 **TENTAKA** **Hawk in the Heavens** *tokubetsu junmai* **12 / 300ml:** 835603005202 **6 / 720ml:** 835603005097 **6 / 1.8L:** 835603005806	***rice:*** *Gohyakumangoku* | ***prefecture:*** *Tochigi* High acid, full bodied style with mushroom, cocoa and walnut. **Sustainably Produced*	Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts.
	 **MANTENSEI** **Kinoko** *junmai ginjo* **6 / 720ml:** 835603007343	***rice:*** *Local Tamasakae* | ***prefecture:*** *Tottori* Cocoa & dried porcini with notes of orange peel, mulling spice and caramel.	Savory & umami rich dishes like wild mushroom risotto, coq au vin or pork soup dumplings.
	 **MANTENSEI** **Star-Filled Sky** *3 yr. aged junmai ginjo* **12 / 300ml:** 835603005158 **6 / 720ml:** 835603005035	***rice:*** *Yamada Nishiki & Tamakasae* ***prefecture:*** *Tottori* Meat broth, smoky honey, mineral-rich finish.	Steak tartare, kimchi stew, tacos al pastor.
	 **MANA 1751** **True Vision** *yamahai tokubetsu junmai muroka genshu* **6 / 720ml:** 835603005998	***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.
	 **CHIYONOSONO** **Sacred Power** *junmai ginjo* **12 / 300ml:** 835603005196 **6 / 720ml:** 835603005073	***rice:*** *Shinriki* | ***prefecture:*** *Kumamoto* Seaweed, white flower, creamy, richly layered. **Sustainably Produced*	Kombu cured fluke, chicken roasted with fennel and olives, pasta with garlic, olive oil, preserved lemons.
	 **SANKAN SHUZO** **Triple Crown** *junmai ginjo* **6 / 720ml:** 835603007527	***rice:*** *Omachi* | ***prefecture:*** *Okayama* Black tea, fennel and grapefruit.	Oysters, tempura, grilled skewers or ramen.
SPECIALTY	 **FUKUCHO** **Seaside Sparkling** *junmai* **6 / 500ml:** 835603005929	***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	***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.

SPECIALTY

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 **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.
 **BUSHIDO** **Way of the Warrior** *ginjo genshu* **30/180ml cans:** 835603005868	***rice:*** *Gohyakumangoku & Kyo No Kagayaki* ***prefecture:*** *Kyoto* Passionfruit, raspberry, spiced finish.	Banh mi, spicy asian noodle salad, tempura sushi rolls.
 **TOZAI** **Night Swim** *futsu* **30/180ml cans:** 835603007091	***prefecture:*** *Kyoto* Tropical stone fruit aromas, medium body & clean finish.	Pair with pork dumplings, seafood salad, or sesame roasted vegetables.
 **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.