FESTIVE HOLIDAY
SAKE PAIRINGS

YUHO
ETERNAL EMBERS
junmai

With bread pudding aromatics balanced by layers of umami, this bottle makes a great pair with a variety of dishes and can even be enjoyed warm.

Pair With:
Pecan Pie for an unexpected yet delicious dessert pairing.

TOKO
SUN RISE
junmai ginjo

Grassy, floral aromas with green apple and melon, soft and smooth finish.

Pair With:
A classic glazed ham.

KANBARA
BRIDE OF THE FOX
junmai ginjo

Ripe honeydew notes finish crisp with a hint of lingering sweetness.

Pair With:
Herb roasted turkey or marinated pork tenderloin.



TENTAKA
HAWK IN THE HEAVENS
junmai

Dry and crisp, the flavors are dominated by mixed nuts, black truffle and fresh grass.

Pair With:
Mashed potatoes or creamy risotto.

RIHAKU
WANDERING POET
junmai ginjo

The lingering finish moves from juicy fruitiness to green, herbal notes making it a great food companion.

Pair With:
Green bean casserole or an asparagus goat cheese tart.

RIHAKU
DANCE OF DISCOVERY
junmai

Textured and layered with smoky and sweet notes but with a dry finish due to its pronounced acidity.

Paired With:
Hearty side dishes like cornbread stuffing.