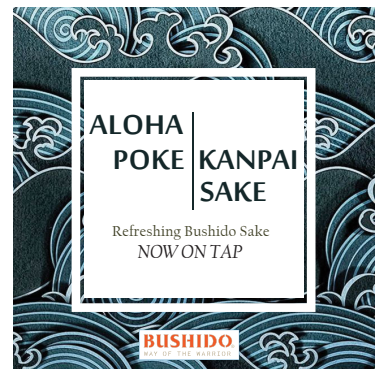
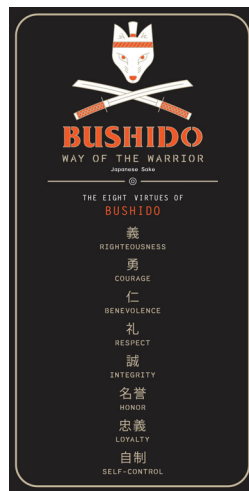
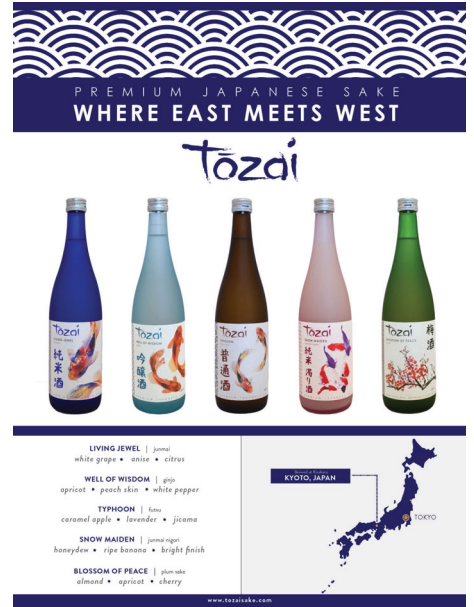
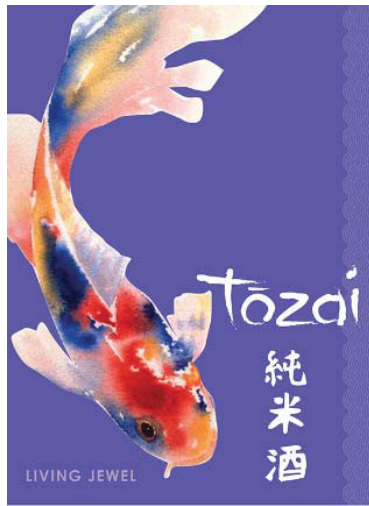


DISPLAYS & POSTERS



SAKE MARKETING TOOLS

SHELF TALKERS & NECKERS



Tozai
SAKE

INSTANT REBATE - NO SAKE PURCHASE REQUIRED - SEE BACK FOR DETAILS



TENSEI
Endless Summer

TASTING NOTES:
BRIGHT MELON SALINITY

PAIR WITH:
**ceviche
guacamole
citrus & beet salad**

IMPORTED BY **VINE CONNECTIONS**



HOW TO ENJOY BOUTIQUE SAKE

Premium sake is generally best served chilled, although there are exceptions!

Refrigerate after opening. Opened sake can stay fresh for 2 weeks or longer.

The date on the bottle is a shipping date. It stays fresh & delicious for 18-24 months.

Sake does not require special glassware. It can be enjoyed in a wine glass too!

VINE CONNECTIONS PREMIUM SAKE IMPORTER
www.vineconnections.com



BUSHIDO
Way of the Warrior

PREMIUM JAPANESE SAKE
Ginjo Genshu

TASTING NOTES:
Raspberry | Asian Pear | Spicy Finish

PAIR WITH:
**Goat Cheese
Cajun Shrimp
Grilled Fish Tacos**

RECIPE CARDS & PAIRING MATERIALS



• UME SPRITZ •

3 OZ. TOZAI BLOSSOM OF PEACE SAKE
MANGO LA COIX SPARKLING WATER

Pour Blossom of Peace over ice in tall glass and top with Mango LaCoix. Garnish with an edible flower or cherry.

Tozai | IMPORTED BY **VINE CONNECTIONS**



SPICY WARRIOR DEVILED EGGS

ingredients

- 12 hard-boiled eggs, peeled
- 1/2 cup mayonnaise
- 1 tbsp. Dijon mustard
- 1-2 tbsp. pickle relish
- sea salt & freshly ground pepper, to taste
- Sriracha
- 2 slices crisp cooked smoked bacon, crumbled
- fresh tarragon leaves, chopped
- smoked paprika

preparation

Slice each egg lengthwise and carefully remove yolks. Place yolks in a large mixing bowl and mash until fine crumbs form. Add mayo, mustard, pickle relish and salt and pepper to taste. Mix until smooth.

Squeeze about 1/2 teaspoon Sriracha into the cavity of each empty egg white half. Transfer the egg yolk mixture into a pastry bag fitted with a large tip or a plastic sandwich bag, cutting off a small amount of one corner to squeeze out filling. Pipe the filling into each egg white half, taking care to cover the Sriracha. Garnish each half with bacon, tarragon leaves and a pinch of smoked paprika. Makes 24 pieces.

Enjoy with *Bushido Endzone Warrior Cocktail*.

BUSHIDO WAY OF THE WARRIOR | **VINE CONNECTIONS** www.vineconnections.com



Cheese & Chocolate Pairing Wheels



SAKE & OYSTER PAIRING GUIDE

TOZAI Well of Wisdom Junmai Ginjo
Aromas of honeydew melon and pistachio, vibrant & lively with a crisp finish.

Duxbury, MA
High brine with sweet, buttery flesh

Pemaquid, ME
Clean, high salinity, refreshing

RIHAKU Wandering Poet Junmai Ginjo
Aromas of green banana & lemongrass, round, rich flesh

Sex on the Bay, VA
Medium salinity with cucumber flesh

Oceanaire Salts, Cape Cod, MA
High brine with light sweetness & minerality

KONTEKI Tears of Dawn Daisjuno
Aromas of fennel & tropical fruit with a silky finish

Choptank Sweet MD
Mild salinity, plump & sweet

Stingray Bay, VA
Medium salinity, plump & sweet

OYSTER & SAKE TASTING 101

- Smell & sip a little sake to get a sense of the mouthfeel & flavor
- Shuck the oyster & any oyster liquor in the shell, chew the meat
- Take another sip of sake & savor everything in your mouth
- Swallow the oyster & note the compatibility between the two

VINE CONNECTIONS



SCALLOP CEVICHE with radish, fennel, citrus & shiso

Paired with Taka Noble Arrow

INGREDIENTS

CITRUS SAUCE

- 1/2 cup fresh orange juice
- 2 tbsp. fresh lime juice
- 1/4 cup fresh orange juice
- 2 tbsp. fresh lime juice
- 2 tbsp. fresh lemon juice
- 1 tsp. sea salt

SCALLOPS

- 1 lb. fresh large scallops (about 9 largest, round, muscles removed, sliced into 1/4" rounds)

CANDIED LEMON SLICES

- 3/4 cup sugar
- 1 lemon, thinly sliced into rounds

TO FINISH

- Good quality extra virgin olive oil
- sea salt & white pepper
- 2-4 radishes thinly sliced red catch rounds
- 1/4 cup thinly sliced fresh fennel bulb slices
- freshly grated zest of 1 lime
- candied lemon slices
- 1 tbsp. chopped fresh chives
- thinly sliced fresh shiso leaves

Tozai | IMPORTED BY **VINE CONNECTIONS**



SAKE COCKTAIL
#004
• RUBY JEWEL •

2 OZ. TOZAI LIVING JEWEL SAKE
2 OZ. PAMA LIQUEUR
2 OZ. POMEGRANATE JUICE
1/4 CUP PITTED FRESH SWEET CHERRIES
JUICE OF 1/4 LEMON
CLUB SODA

Muddle cherries with Living Jewel, PAMA, and pomegranate juice in shaker. Add a few ice cubes and lemon juice and shake vigorously. Strain and add a splash of club soda. Garnish with a lemon twist.

Tozai | IMPORTED BY **VINE CONNECTIONS**



• RHEI MOJITO •
ARTISAN SAKE COCKTAIL BY VINE CONNECTIONS BARTENDER

2 OZ. RHEI GINGER SHOCHU
8 MINT LEAVES
3/4 OZ. LIME JUICE
3/4 OZ. SIMPLE SYRUP
1/2 OZ. CLUB SODA

Add mint, Rhei Ginger, lime, simple syrup, and ice to a shaker. Shake and strain into glass. Gently stir in club soda and garnish with mint sprig.



BLISTERED SHISHITO PEPPERS

Enjoy with *Bushido Sake*
Ginjo Genshu grade sake with notes of raspberry, asian pear & spicy finish.

INGREDIENTS

- 2 tablespoons olive or vegetable oil
- 2 cups Shishito peppers

PREPARATION

Heat oil in cast iron or heavy skillet over medium heat. Add peppers and cook until starting to blacken and blister on all sides, stirring frequently. Remove from pan and sprinkle with sea salt or kosher salt. Serve immediately.

VINE CONNECTIONS



ORANGE-ANISE BRINED PORK CHOP
WITH SMOKED FIGS, ASIAN PEARS & HAZELNUT CRUMBLE

INGREDIENTS

BRINE

- 1 cup raw apple cider vinegar
- 1 cup water
- 1/4 cup brown sugar
- 1 tbsp. kosher salt
- Juice of 2 oranges
- 1 tbsp. aniseed

SAUCE

- 2 tbsp. unsalted butter
- 1 shallot, thinly sliced
- 1 large Asian pear, peeled, core and cut into 1/4" thick slices
- 12 smoked black Mission figs
- 1/2 cup fresh orange juice
- 1 tbsp. red wine vinegar

PORK

- 4 six oz. boneless pork loin steaks
- 1 tbsp. olive oil

HAZELNUT CRUMBLE

- 1 tbsp. unsalted butter
- 1 tbsp. brown sugar
- 1/2 tsp. kosher salt
- 1/3 cup chopped roasted hazelnuts

VINE CONNECTIONS www.vineconnections.com

SAKE MARKETING TOOLS

ON-PREMISE POS

SAKE FLIGHTS NOW AVAILABLE!



tozai
LIVING JEWEL junmai
SNOW MAIDEN junmai nigori
BLOSSOM OF PEACE plum sake

KANBARA
BRIDE OF THE FOX

TASTING NOTES	PAIRING SUGGESTIONS
Grilled Nuts White Chocolate Honeydew	Smoked Gouda Fondue Taco Trio Pork Tenderloin
GRADE Junmai Ginjo PREFECTURE Nigata	RICE Gohyakumangoku ALC. 16.5%

OVERVIEW
Savory sake is inspired by local legends of Niigata's annual fox-bride festival.



IMPORTED BY VINE CONNECTIONS
www.vineconnections.com

SIP SUMMER SAKE



FUKUCHO Forgetten Fortune
TOZAI Typhoon

TRY WITH:
Hiyashi Chuka
Chilled Summer Ramen


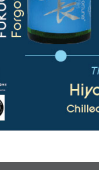

PREMIUM JAPANESE SAKE

TOZAI Living Jewel 720 ml tasting notes: white grape, anise, citrus Try paired with Thai Chicken Wings	TOZAI Well of Wisdom 720 ml tasting notes: watermelon, honeydew, white pepper Try paired with Sen Lek Hang
TOZAI Typhoon 1.8 L tasting notes: caramel apple, lavender, jicama Try paired with Vegetable Stir Fry	RIHAKU Dreamy Clouds 300 ml tasting notes: steamed rice, roasted peanuts, red plums Try paired with Pad Spaghetti Kee Mao

<p>TOZAI LIVING JEWEL junmai</p>  <p>tasting notes: • white grape • anise • citrus</p>	<p>TOZAI SNOW MAIDEN junmai nigori</p>  <p>tasting notes: • honeydew • raw pumpkin • radish</p>	<p>TOZAI BLOSSOM OF PEACE plum sake</p>  <p>tasting notes: • almond • apricot • cherry</p>
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IMPORTED BY VINE CONNECTIONS

TOZAI SAKE FLIGHT

<p>TOZAI LIVING JEWEL junmai</p>  <p>tasting notes: • white grape • anise • citrus</p> <p>try paired with: Mango Lobster or Samurai Rolls</p>	<p>TOZAI WELL OF WISDOM ginjo</p>  <p>tasting notes: • watermelon • honeydew • white pepper</p> <p>try paired with: Yakitori or Craw Daddy Roll</p>	<p>TOZAI SNOW MAIDEN junmai nigori</p>  <p>tasting notes: • honeydew • raw pumpkin • radish</p> <p>try paired with: Spicy Tuna Pokeball or Roll</p>
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Brooklyn Kura & The Sake Export Association Invite You To:

PASSPORT TO JAPAN

SUNDAY June 10th
2PM - 5PM

\$25.00 for tasting of 13 different sake breweries from Japan + fresh pressed sake from Brooklyn Kura

68 34th Street
Brooklyn, NY 11232



PLEASE JOIN US
For A Super Premium Omakase



B2
7:00 PM
Wednesday November 7th

HOSTED BY:
B2 Blue n & Monica Samuels, one of the country's foremost sake experts.

GINGA SHIZUKU DIVINE DROPLETS | junmai daiginjo
KONTEKI TEARS OF DAWN | daiginjo
RIHAKU DREAMY CLOUDS | tokubetsu junmai nigori
KAWATSURU CRANE OF PARADISE | junmai

\$100 / person
This is a one night only event & seating is extremely limited.
Please call B2 Blue n for reservations.
610.227.1507

SAKE MENU

	Glass	Bottle
Hot Sake		
TOZAI Typhoon, Futsu-shu Aromas of banana bread and a hint of spice. Medium-dry with a round, mellow finish.	\$12 (10 oz. carafe)	\$59 (1800ml bot)
Canned Sake		
BUSHIDO Way of the Warrior, Ginjo Genshu Tart raspberry, Asian pear, and watermelon rind with a hint of white flowers and a spicy finish.		\$8 (180ml can)
Honjozo / Junmai Special Reserve Class Sake		
TAKATENJIN Sword of the Sun, Hangozo Melon, pear, and banana drive the aromas with great depth and plenty of complexity.	\$7 (glass)	\$53 (720ml bot)
AMA NO TO Heaven's Door, Tokubetsu Junmai Lightly dry and medium-bodied. Layers of dried flowers and baking spice with savory savoriness.		\$35 (300ml bot)
Specialty Sake Plum & Unfiltered		
TOZAI Blossom of Peace, Plum Sake Aromas of almond and mangoes followed by plum, apricot, and cherry on the palate.	\$7 (glass)	\$36 (720ml bot)
RIHAKU Dreamy Clouds, Junmai Nigori Bright and lean in the mouth with the nutty and slightly fruity characteristics.		\$64 (720ml bot)
TOZAI Snow Maiden, Junmai Nigori Bright and fresh with a lovely ricey and fruity combination.		\$36 (720ml bot)
Ginjo / Junmai Ginjo Premium Sake Selections		
TOZAI Well of Wisdom, Ginjo Soft and silky with a touch of white pepper on the finish.	\$8 (glass)	\$48 (720ml bot)
KANBARA Bride of the Fox, Junmai Ginjo Intense aromas of grilled nuts, pistachio, and a hint of white chocolate.		\$35 (300ml bot)
TENSEI Song of the Sea, Junmai Ginjo A medley of apple, banana, and melon lead the aromas and carry through on the palate.		\$66 (720ml bot)
Daiginjo & Junmai Daiginjo Ultra Premium Sake Selections		
KONTEKI Tears of Dawn, Daiginjo Lush notes of fragrant banana, citrus zest, and tuffie.	\$9 (glass)	\$63 (720ml bot)
TENTAKA Silent Stream, Junmai Daiginjo Medium-bodied with flavors of honeydew, pear and fresh cut hay amplified by vibrant acidity.		\$218 (720ml bot)

TOZAI Typhoon

tasting notes:
Caramel Apple | Lavender | Jicama

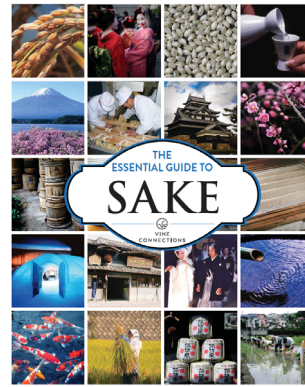
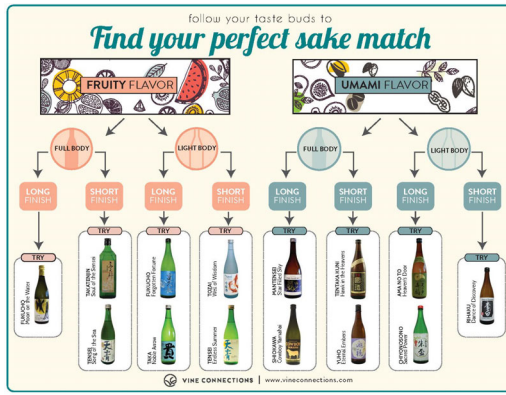
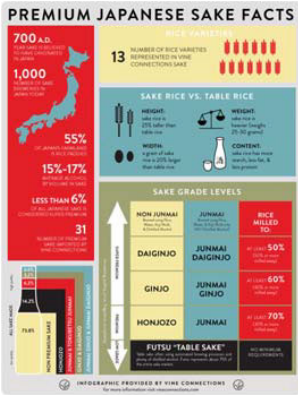
Try Paired With:
Tempura, Tuna, Crab,
Pork Katsu or Teriyaki



Now Available in
720 ml & 1800 ml bottle sizes

SAKE MARKETING TOOLS

EDUCATIONAL MATERIALS



SOCIAL MEDIA & DIGITAL MARKETING



SWAG

