

# Sake Offerings



# Sake

The origin of Sake can be traced back to fermented rice beverage brought to Japan from China by the third century B.C.. Since then it was evolved into unique and sophisticated alcoholic beverage which has become culturally significant for the Japanese people.

Although Sake is brewed only from rice, it offers a wide variety of tastes like wine. There are supposed to be more than 2,700 breweries all over Japan, and each brewery uses different Sake-brewing rice, Koji mold (yeast), and water (either spring water or filtered water) in its own unique brewing method. There are also differences distinctive to each Sake-making region in Japan, adding more complexity to the world of Sake. To better appreciate Sake, one needs to know that it is divided into four major categories: **Daiginjo, Ginjo, Junmai, and Honjozo.**



## KEY SELLING POINTS



HISTORY



PRODUCTION



CULTURE








PACKAGING



GLUTEN FREE



SULFITE FREE

VARIETAL/REGION/BARCODE	STYLE	TECHNICAL	STORY	TASTING	PAIRING
<b>HACHITSURU JUNMAI NAMA</b>					
Only locally grown rice and locally isolated yeast strains used.					
AOMORI, TOHOKU, JAPAN 	Nama: non-pasturized sake. Junmai: pure rice sake made with rice, water, yeast and koji (special mold)	ALC: 15.5% TA: 1.7 POLISH: 60% SIZE: 12/300	Brewery first founded in 1775	Soft and round sake with fresh flavors of citrus and melon.	Fatty seafoods, salmon, scallop etc.
Hanafubuki					
<b>AIYU TOMOJU JUNMAI GINJO DAIGINJO</b>					
200 yr old brewery, 4th generation master sake brewer					
IBARAKI, KANTO, JAPAN 	Tomoju: "Best friends." Hand-made brewing techniques. Ginjo: Highest quality sake made with pure rice	ALC: 15.5% TA: 1.3 POLISH: 50% SMV: +2 SIZE: 12/375	"Four seas are all your bothers" Open your heart, spend time together. All the people in the world are able to be harmonized like brothers	Flavors and aromas of melon and muscat grapes. Fruity, tart, elegant, smooth, mellow.	Wide variety of foods
Gohyakumangoku					
<b>CHORYO SAWA SAWA JUNMAI NIGORI SPARKLING</b>					
NARA, KINKI, JAPAN					
	Sparkling Sake made by allowing secondary fermentation in bottle. Nigori: lees still in bottle/cloudy	ALC: 8.5 TA: 1.3 POLISH: 70% SMV: -55 SIZE: 15/250	This is a naturally sparkling brew with a small amount of sake lees retained in bottle.	Sweet, clean, bubbly. Easy drinking	Aperitif, spicy foods, lightly sweet desserts
Field Blend					
<b>CHORYO YOSHINOSUGI OMACHI TARU YAMAHAI JUNMAI</b>					
1st brewery to bring back taru aged sake in 1964					
NARA, KINKI, JAPAN 	Junmai: "pure rice" Yamahai: wild yeast Taruzake: cedar barrel aged	ALC: 14% TA: 1.5 POLISH: 70% SMV: +3 SIZE: 6/720	Choryo only uses Yoshinosugi (Japanese cedar) barrels, hand made from 80yr old trees, aged min. 1 year, no charring.	Soft and elegant cedar/fruity/floral aroma. Rice umami lingers, then tapers gently.	Hearty foods, BBQ, Tandoori Chicken etc
Bizen Omachi					
<b>YAMAMOTO GENBEI SAN NO ONIGOROSHI HONJOZO</b>					
11th generation sake brewer					
KYOTO, KINKI, JAPAN 	Honjozo: a small amount of distilled alcohol has been added to the sake, to create a crisp, snappy style.	ALC: 15.5% TA: 1.4 POLISH: 70% SMV: +5 SIZE: 24/180	Moutainside spring water "Shiragikui" or "white chrysanthemum water". Onigoroshi (demon slayer) on label	Dry and clear with a crisp finish, cleansing the palate.	Traditional salty appetizers "izakaya"
Nihonbare					

