

JAPANESE SAKE

Kikusui Organic

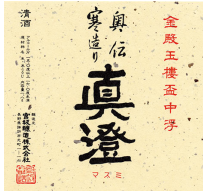


Junmai Ginjo SMV +2

This Sake reveals a gentle aroma of honeysuckle and a hint of rope bananas, and the flavor of fresh honeydew melons. This USDA (United States Department of Agriculture) approved organic Sake was the first Japanese Organic Sake able to be sold in the U.S.

300ml \$22.00

Masumi



Junmai SMV ±0

Smooth with a range of subtle, organic flavors with a pleasant natural sweetness.

300ml \$27.00

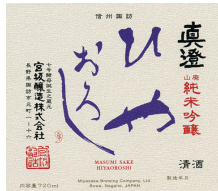
Hakkaisan Clear Sparkling “AWA”



Hakkaisan Clear Sparkling “AWA” is made using a secondary in-bottle fermentation to create a clear and elegant sake. It has a lovely fruity aroma and refreshing taste that is rounded out a gentle sweetness and crisp finish. Hakkaisan Clear Sparkling “AWA” is the perfect sake to toast any occasion.

360ml \$60.00 720ml \$100.00

Hiyaoroshi (Limited Time Only)



Junmai Ginnjo SMV ±0

Clean and fresh, with a patina of flavor depth.

720ml \$75.00

Hakkaisan Snow Aged Junmai Ginjo 3 Years



Junmai Ginjo Genshu SMV -1.0

Method of storing food at low temperatures, using the abundant snow provided by nature, has been used traditionally in our snowy region of Uonuma, Japan for centuries. From the cold of the snow alone, temperature is naturally kept stable at 3 degrees Celsius without the use of electricity. After three years, the sake becomes round and very smooth. 720ml \$90.00

Ichiro



Daiginjo SMV +3

Billowing meadowy flavors, then a dry, gently fading finish

720ml \$95.00

Nanago

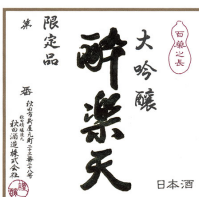


Junmai Daiginjo SMV +1.0

A new-style daiginjo for the 21st Century with a saucy attitude.

720ml \$120.00

Suirakuten



Daiginjo SMV ±0

Multi-hued, delicately aged, a rare find

720ml \$140.00