



SAKE FLIGHT



PREMIUM SAKE FLIGHT



HINA "The Gentlemen" Kochi

Typically drier and lighter than most Junmai Daiginjo but with surprising depth. Prominent grapefruit aromas, medium-light body, clean flavors, more citrus on the finish.

Pairs well with:
All sushi and sashimi

ABV: 15%

JUNMAI DAIGINJO



OHMINE 3 GRAIN "Omachi" Yamaguchi

Highly polished to 50%, the initial mouthfeel is very soft with a juicy taste reminiscent of blue peach and you can enjoy the calculated balanced complexity.

Pairs well with:
All shellfish

ABV: 13%

JUNMAI DAIGINJO



BANSHU IKKON "Aiyama" Hyogo

Rare Aiyama rice is only grown in Hyogo, and provides a bright and expressive base for sake. Aroma of fresh strawberries and tartness of dark cherries, with an aftertaste of Muscat grapes.

Pairs well with:
Steamed white fish

ABV: 15%

JUNMAI GINJO



ISOJIMAN 50 Shizuoka

Swirling with complex aromas of strawberry blossoms and anisette, the sake contains shades of Asian pear, guava and melon. Made from AAA grade Yamadanishiki from Hyogo milled to 50%.

Pairs well with:
Complex and rich cuisines

ABV: 15.5%

JUNMAI DAIGINJO



TENBI Yamaguchi

A big bright beautiful aroma of apple, melon, grapefruit, orange, muscat, lemon sherbet, honey. Elegant lively youthful with a slight effervescence. Won the silver award in the 2021 Competition.

Pairs well with:
All shellfish

ABV: 15%

JUNMAI DAIGINJO



AKABU Iwate

A cool collection of grape, blueberry, green apple, kiwi, Asian pear, and sweet tomato aromas. Look for strawberry, grape, blueberry, candy apple, powdered sugar, and rock candy flavors.

Pairs well with:
All sushi and sashimi

ABV: 15%

JUNMAI DAIGINJO