

JIZAKE

Artisanal Sake Imported From Japan



Nanburyu "Southern Stream" *Junmai*

A rich, silky, smooth sake with a subtle dried fruit flavor - slightly dry and very well balanced - tasty with grilled meats, vegetables and shellfish.

Rice: Cultivated in Iwate, 65%
Sake Meter Value: +3
Acidity: 1.5
Alcohol: 15.5%
Prefecture: Iwate
Serving Temperature: Chilled
6/720ml JFC# 17058



Suijin "God of Water" *Junmai*

Dry and vibrant, Suijin is an intriguing sake that boasts a rich texture and restrained flavor of rice, minerals and a hint of spice - best with poultry, pork and beef.

Rice: Cultivated in Iwate, 70%
Sake Meter Value: +10
Alcohol: 16.5%
Acidity: 1.4
Prefecture: Iwate
Serving Temperature: Chilled
6/720ml JFC# 05229m



Yatsushika "Enchanted Deer" *Tokubetsu Junmai*

An utterly luscious sake - Yatsushika has a buttery, ricey flavor with hints of cherry that is slightly sweet. It's rich, round and clean texture makes it best with full flavored dishes or on its own.

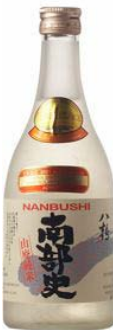
Rice: Yamadanishiki, Reihou, 60%
Sake Meter Value: +1
Acidity: 1.4
Alcohol: 15.4%
Prefecture: Oita
Serving Temperature: Chilled
6/720ml JFC# 23829



Kaguyahime "Moon Princess" *Junmai*

This classic sake is full bodied, rich and creamy with a hint of spice - a lovely match with richly flavored dishes.

Rice: Gohyakumangoku, 60%
Sake Meter Value: -2
Acidity: 1.4
Alcohol: 14.5%
Prefecture: Kyoto
Serving Temperature: Chilled
6/500ml JFC# 25388



Nanbushi "Brewer's Wisdom" *Yamahai Junmai*

Nanbushi is full bodied with a slick, creamy texture and rich flavor of vanilla, nuts and honey. Serve this slow brewed sake with roasted meats or creamy pasta.

Rice: Hanafubuki, 60%
Sake Meter Value: +3
Acidity: 1.5
Alcohol: 16.5%
Prefecture: Aomori
Serving Temperature: Chilled
6/500ml JFC# 00817



Kaori "Fragrance" *Junmai Ginjo*

This sake displays a floral, fruity fragrance and a full, smooth flavor that makes it an ideal aperitif or match with sushi and sashimi.

Rice: Yamadanishiki, 60%
Sake Meter Value: +3
Acidity: 1.5
Alcohol: 14.5%
Prefecture: Yamaguchi
Serving Temperature: Chilled
12/300ml JFC# 85756
6/1.8L JFC# 03074

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Yumeakari “Lovely Light”

Junmai Ginjo

Yumeakari boasts bright tropical fruit aromas and smooth, well balanced flavor with an edge of sweetness- lovely with rich, slightly acidic foods.

Rice: Hitomebore in Iwate, 55%
Sake Meter Value: -1
Acidity: 1.3
Alcohol: 14.5%
Prefecture: Iwate
Serving Temperature: Chilled
6/720ml JFC# 23373



Shoin “Lover’s Brew”

Junmai Ginjo

With an inviting aroma of violets, lilacs and apples, Shoin is a graceful, yet rich sake that complements simple, flavorful cuisine.

Rice: Gohyakumangoku, Saito No Shizuku, 50%
Sake Meter Value: +3
Acidity: 1.3
Prefecture: Yamaguchi
Alcohol: 14.5%
Serving Temperature: Chilled
6/500ml JFC# 17520



Tomoju “Best Friend”

Junmai Ginjo

This friendly sake draws you in with floral and tropical fruit aromas. It has a bold, rich texture and intriguing flavor of bubblegum and spice - excellent with a wide variety of cuisine.

Rice: Gohyakumangoku, 50%
Sake Meter Value: +2
Acidity: 1.6
Alcohol: 15.5%
Prefecture: Ibaraki
Serving Temperature: Chilled
12/375ml JFC#08536



Ryo “Cool Evening”

Junmai Ginjo

Bright and dry, this subtle sake has a light caramel aroma and tight, compact flavor of minerals and rice - an excellent accompaniment to richly flavored dishes.

Rice: Gohyakumangoku, 55%
Sake Meter Value: +15
Acidity: 1.4
Alcohol: 15.5%
Prefecture: Tottori
Serving Temperature: Chilled
12/180ml JFC# 08904



Chiyoumusubi “The Good Stuff”

Daiginjo Tobingakoi

This highly aromatic sake smells like a bowl of ripe tropical fruit. It's silky texture soothes you with complex and exotic flavors and long, dry, anise finish.

Rice: Yamadanishiki, 35%
Sake Meter Value: +5
Acidity: 1.2
Alcohol: 17.5%
Prefecture: Tottori
Serving Temperature: Chilled
6/500ml JFC# 07842

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Daishichi Kimoto "Big Seven"

Honjozo

This brew has won the unwavering appreciation for its traditional, labor intensive "kimoto" brewing style. The expansive creamy aroma, and well-balanced richness of this medium dry sake enhances the flavor of meats or fried foods.

Rice: Gohyakumangoku, Chiyonishiki
Sake Meter Value: +1
Acidity: 1.3
Alcohol: 15.5%
Prefecture: Fukushima
Serving Temperature: Chilled, warmed
6/1.8L JFC# 08093



Kira "Devil"

Honjozo

A creamy, rich fragrance of yogurt accompanies the light, nutty flavor of this vibrant, very dry, yet approachable sake - an ideal companion for a wide variety of foods.

Rice: Gohyakumangoku - 60%
Sake Meter Value: +15
Acidity: 1.4
Alcohol: 15.3%
Prefecture: Fukushima
Serving Temperature: Chilled, warmed
6/720ml JFC# 47581
6/1.8L JFC# 13839

*Made from Organic Rice



Ohkagura "Dance Party"

Honjozo

This sake is an excellent value. It has a subtle flavor of rice and minerals, but has a very smooth, rich texture that fills the mouth.

Rice: Gohyakumangoku, Akebono - 73%
Sake Meter Value: +2.5
Acidity: 1.1
Alcohol: 14.5%
Prefecture: Okayama
Serving Temperature: Chilled, warmed
6/1.8ml JFC# 44296



Oni No Shitaburui "Devil Killer"

Honjozo

This very dry sake is well-balanced with a creamy, nutty flavor and a hint of minerals. It is a powerful and robust sake that compliments spicy foods very well.

Rice: Gohyakumangoku - 65%
Sake Meter Value: +15
Acidity: 1.5
Alcohol: 14.5%
Prefecture: Tottori
Serving Temperature: Chilled, warmed
6/500ml JFC# 40987



Iyodensetsu "Legend"

Honjozo Genshu

This is a big sake - a slightly smoky aroma leads to full, earthy flavors of mushrooms, dried fruits and candy - enjoy this undiluted sake with full flavored cuisine or on its own.

Rice: Matsuyama Mii - 70%
Sake Meter Value: +2
Acidity: 1.6
Alcohol: 19.5%
Serving Temperature: Chilled, on the rocks
6/500 JFC# 11895



Ohtouka "Cherry Blossom"

Nama (Unpasteurized)

A smooth, velvety sake that is unpasteurized to produce a mild, peaceful flavor reminiscent of rose petals. This easy going sake is best with lighter cuisine.

Rice: Gohyakumangoku - 65%
Sake Meter Value: +3.5
Acidity: 1.0
Alcohol: 13.5%
Serving Temperature: Chilled
20/300ml JFC# 10776

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Poochi Poochi “Bubbles” *Sparkling*

The fine citrus flavor coupled with subtle sweetness make Poochi Poochi an unforgettable experience. Enjoy the delicate bubbles of this sparkling sake as an aperitif for with lighter fare.

Rice: Gohyakumangoku - 65%
Sake Meter Value: -20
Acidity: 1.3
Alcohol: 7.5%
Serving Temperature: Chilled

12/330ml JFC# 03742



Tomoshichi “Seven Friends” *Nigori (Unfiltered)*

This Nigori sake is unique because it is dry. It has a ricey, floral aroma with a relatively mild flavor of fruit and minerals.

Rice: Nihonbare - 70%
Sake Meter Value: +3.0
Acidity: 1.55
Alcohol: 13.5%
Prefecture: Ibaraki
Serving Temperature: Chilled

12/375ml JFC# 10356



Ginza No Suzume *Mugi Shochu*

This smooth, crisp barley spirit has a light lemon fragrance and vibrant fruity flavor.

Alcohol: 20%
Prefecture: Oita
Serving Temperature: Chilled or on the rocks

12/750ml JFC# 03051



Yufuin *Mugi Shochu*

This high quality, small production Japanese barley spirit has a simple dry taste and classic barley fragrance.

Alcohol: 20%
Prefecture: Oita
Serving Temperature: Chilled or on the rocks

6/750ml JFC# 24366