

NON-JUNMAI



TOKUBETSU HONJOZO

Koji rice varietal: 100% Hyogo Gohyakumangoku
Milling Rate: 60%
ABV: 15%
(6 x 720ml) / (12 x 300ml)
UPC: 980368 14014³

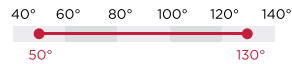


Nose: A discrete nose with lime, lemon and straw.

Palate: A dry start with citrus flavours and a smooth, well-balanced finish.

Food pairing: BBQ meats, warm soup and casserole, miso and teriyaki flavored dishes, grilled fish, sashimi and seafood in general. Also great with cheese such as cheddar and comte.

Serving suggestion (°F)



TOKUBETSU HONJOZO GENSHU

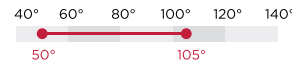
Koji rice varietal: 100% Hyogo Gohyakumangoku
Milling Rate: 60%
ABV: 19%
(6 x 720ml) / (12 x 300ml)
UPC: 980368 15004³

Nose: Waxy, woody and white flowers with a pink grapefruit finish.

Palate: Strong start but surprisingly creamy with intense umami. Very rich and long finish.

Food pairing: Cheese plates, mushroom or meat pie. Vegetable and seafood tempura. Grilled meat. Can be served as a digestive.

Serving suggestion (°F)



DAIGINJO GENSHU

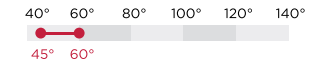
Koji rice varietal: 100% Hyogo Yamadanishiki
Milling Rate: 38%
ABV: 17%
(6 x 720ml) / (12 x 300ml)
UPC: 980368 78004²

Nose: Elegant, lightly honeyed notes and hints of white lily.

Palate: Floral and fruity with delicate flavors of white pear and a hint of anise followed by a lemony dry finish.

Food pairing: Vinaigrette, lamb, and duck. Oysters and other fresh seafood. Marinated salmon with fresh seasonal salad. Variety of sushi and sashimi.

Serving suggestion (°F)



JUNMAI



TOKUBETSU JUNMAI

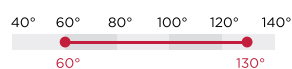
Koji rice varietal: 100% Hyogo Yamadanishiki
Milling Rate: 60%
ABV: 15%
(6 x 720ml) / (12 x 300ml)
UPC: 980368 25003³

Nose: Creamy with undertones of pear and banana.

Palate: Beautifully ripe fresh banana. Rich luxurious mouthfeel.

Food pairing: Sushi, sashimi, salad and stewed fish or meat.

Serving suggestion (°F)



JUNMAI DAIGINJO GENSHU

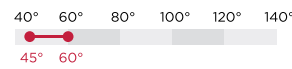
Koji rice varietal: 100% Hyogo Yamadanishiki
Milling Rate: 38%
ABV: 16%
(6 x 720ml) / (12 x 300ml)
UPC: 980368 75003⁸

Nose: Well pronounced nose with melon, lemon, bitter orange, green grass and sage.

Palate: Superb balance of lemon and bitter orange flavors with a long lasting finish.

Food pairing: Tuna tartare with chili, ginger and sesame. Marinated octopus and calamari salad. Sea bream and white fish pan fried dishes. Pork medallion with cream truffle sauce.

Serving suggestion (°F)



FLAVORED



SHIRAUME GINJO UMESHU

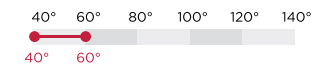
Koji rice varietal: Yamadanishiki
Milling Rate: 58%
ABV: 14%
(6 x 500ml)
UPC: 980368 97005¹

Nose: Dry fruit, date cherry and plum.

Palate: Sweet with rich prune, almond flavors with refreshing dry fruit.

Food pairing: Cooked fruit such as apricot compote or on its own as a dessert wine. Mince pies, Christmas pudding or cake, Bakewell tart with vanilla ice cream.

Serving suggestion (°F)



HONJOZO TOKUBETSU



NE-GU-RO-NI

1 oz Akashi-Tai Honjozo Tokubetsu
1 oz Akashi-Tai Shiraume Ginjo Umeshu
1 oz Campari

Add all ingredients to shaker filled with ice // Shake hard & strain into chilled martini glass // Garnish with orange peel

SAKETINI

1.5 oz Akashi-Tai Honjozo Tokubetsu
1 oz Gin
1 dash of Celery Bitters
Cucumber Slice

Add sake & gin to shaker filled with ice // Stir & strain into chilled martini glass // Rim & garnish with cucumber slice // Dot with bitters

SAKE MOJITO

2 oz Akashi-Tai Honjozo Tokubetsu
.25 oz Simple Syrup
4 Lime Wedges
12 Coriander Leaves

Muddle limes & coriander leaves in glass with simple syrup // Add sake & stir well // Fill glass with crushed ice // Garnish with coriander sprig

JUNMAI TOKUBETSU



TROPICAL SUN SET

1 oz Akashi-Tai Junmai Tokubetsu
.5 oz Lychee Liqueur
.5 oz Lemon Juice
Club Soda
Mint
Lemon

Add sake, liqueur & lemon juice to highball glass filled with ice // Top with club soda // Stir // Garnish with mint sprig and lemon slice

SHIRAUME GINJO UMESHU



JAPANESE SUN RISE

1 oz Akashi-Tai Shiraume Ginjo Umeshu
2 oz Whiskey
2 dashes of Chocolate Bitters
Orange

Fill glass with ice // Add sake & whiskey // Stir // Dot with bitters // Garnish with an orange twist

PROFESSOR PLUM

1 oz Akashi-Tai Shiraume Ginjo Umeshu
1.5 oz Goose Island IPA
.5 oz Maraschino Liqueur
Cherry
Lemon

Stir all ingredients & serve straight up // Garnish with cherry and lemon twist

SIBERIAN ROUTE

1 oz Akashi-Tai Shiraume Ginjo Umeshu
1 oz Mamont Vodka
.5 oz Pomegranate Juice
1 oz Fresh Lime Juice
Lime

Add all ingredients to shaker // Shake hard & strain into chilled glass // Garnish with lime wedge

PLUM DAIQUIRI

1 oz Akashi-Tai Shiraume Ginjo Umeshu
1 oz White Rum
1 oz Fresh Lime Juice

Add all ingredients to shaker filled with ice // Shake hard & strain into chilled martini glass

PLUM COOLER

1 oz Akashi-Tai Shiraume Ginjo Umeshu
1.5 oz Whiskey
.5 oz Triple Sec
Fresh Lemon Juice
Club Soda
Lime
Orange

Add all ingredients to glass filled with ice // Top with club soda // Stir & garnish with orange peel