



**Suigei 20<sup>th</sup> Anniversary** 'Kouiku No. 54' Kochi 720ml **85**  
Junmai Ginjo SMV: +6.5

**Ideal Food Pairing:** Asian and Western Seafood / Fatty or Fried Dishes

**Notes:** Modest aroma and vaguely citrusy- the flavor has a hint of sourness and solid umami.



**Wakatake Onikoroshi** 'Demon Slayer' Shizuoka 720ml **96**  
Junmai Daiginjo SMV: 0 Acidity: 1.5 300ml 45

Oomuraya Shuzo Brewery – 1832

**Ideal Food Pairing:** Japanese dishes and Salads

**Notes:** Semi-Dry & aromatic with subtle hints of ripe fruit and citrus smells. Light tastes of lychee and cantelope- Smooth & creamy finish.



**Rihaku** 'Dreamy Clouds' Shimane 720ml **75**  
Tokubetsu Junmai Nigori SMV: +3 Acidity: 1.6

**Rihaku Brewery- 1882**

**Ideal Food Pairing:** Spicy noodle dishes, risotto or white fish

**Notes:** Bright and lean in the mouth, the impact is chewy with sweet rice flavors intermingling with the nutty and slightly fruity characteristics of this sake; much lighter than most nigori.