

SHICHIDA

Junmai



Rice | Yamada Nishiki
SMV: +2 Acidity: 1.8

Rich & Dry | smooth combination of apple and honey | mild acidity | this Junmai won the gold medal in last year's Joy of Sake event | best served with white fish & roe

Prefecture | Saga

FUKUCHO

Moon on the Water

Junmai Ginjo



N a m a (Unpasteurized)
Rice | Yamada Nishiki
SMV: +3.0 Acidity: 1.4

Fruity nose of lime & melon | bold hints of fennel | white pepper & allspice | brewed by one of Japan's only female brewery owners & tojis | bottled immediately without charcoal filtering |

unpasteurized sakes always chilled

Prefecture | Hiroshima

RIHAKU

Dreamy Clouds



Tokubetsu Junmai Nigori

Rice | Gohyakumangoku
SMV: +3.0 Acidity: 1.6

Bright, lean & chewy | sweet rice flavors | fruity characteristics | Junmai Ginjo grade- 59% milling rate

Prefecture | Shimane