



JOTO SAKE SELECTIONS



YURI MASUMUNE, HONJOZO

This sake is mellow and rustic and has a firm structure, which makes it enjoyable at a range of temperatures, from chilled to warm. Its nutty and earthy notes are balanced by an underlying fruitiness and it complements grilled meats, stews and fish. Produced in Akita by the Saiya Brewery, makers of Yuki No Bosha, this is a favorite among locals of the region. Yuri is the name of the local area of Honjo-shi and Masamune is an old term for Japanese sake. Semaibuai: 68%



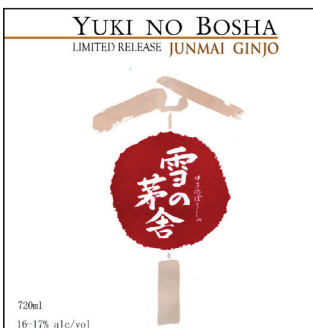
EIKO FUJI BAN RYU

Founded in 1778 and managed by the 13th generation of the family, the Eiko Fuji brewery was one of the leaders of the 1980's Jizake boom. True to the Yamagata regional style, this sake is light and fruity; however, it has a slight smokiness and good acidity in the finish. Ban Ryu means "ten thousand ways," and is a reference to the number of foods, occasions and temperatures at which this sake can be enjoyed.



SEIKYO "TAKEHARA" JUNMAI

This sake is mild and mellow, showing notes of blood orange and clove honey. Its body is soft and light, its structure loose and relaxed. Can be enjoyed chilled, at room temperature or gently warmed. Pairs well with grilled meats, fish and vegetable; as well as hard cheese like pecorino and gouda. Semaibuai: 65%



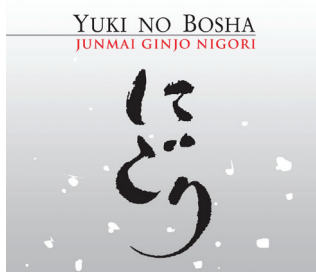
YUKI NO BOSHA, JUNMAI GINJO

This junmai ginjo is a favorite with new and seasoned sake drinkers alike. Technically qualifying as a daiginjo, with a seimaibuai of 50%, it is soft and light on the palate, with a delightful fruitiness characterized by peaches, strawberries and papaya. It finishes with a white pepper spice. Best served chilled, it complements light foods like salad, sushi and sashimi. It also cools down spicy Asian foods. It can also be paired with very salty or rich foods, as well as certain cheeses and desserts. Semaibuai: 50%



YUKI NO BOSHA, AKITA KOMACHI, DAIGINJO

Akita Komachi means “beauty of Akita” and is both a reference to the fair ladies for which the region is known as well as its cherished local rice of the same name. This daiginjo has upfront notes of white pepper that fade into dried apricot and melon. It should be served chilled and complements French and New American cuisine, as well as sushi and sashimi. Semaibuai: 35%



YUKI NO BOSHA, JUNMAI GINJO NIGORI

Unlike most nigori, or cloudy sake, which is made from less expensive and lower quality sake, this nigori is a junmai ginjo with its base “brew” being a favorite among many. It is also an “usu nigori” or “light nigori,” containing less rice solids, or kasu. The brewery makes it light so consumers can really taste the sake. This nigori is bright, lively and fruity but finishes dry. Although not super chewy, it has a nice “meatiness.” It’s texture is more prickly and lively on the tongue than milk-shaky. Semaibuai: 50%



HOU HOU SHU, SPARKLING SAKE

Similar to methode champenoise, Hou Hou Shu is made by adding yeast into the bottle to produce a secondary fermentation. Fresh, lively and fruity, this sake is best served chilled and makes a great apertif or sparkling dessert wine. Seimaibuai: 69%



HANA HOU HOU SHU, ROSE

“Hana” means flower and this is the rose version of the original Hou Hou Shu. Light, refreshing and flavorful, it is infused with Hibiscus and Rose hips. Should be served chilled and paired with spicy foods or dessert. Semaibuai: 69%