



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.



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.



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.



HANA HOU HOU SHU, ROSÉ SPARKLING SAKE

“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.