



**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 Boshu, 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.



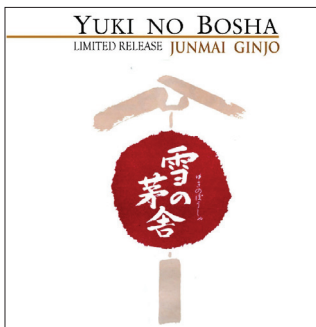
**EIKO FUJI BAN RYU HONJOZO**

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.



**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.