

About Our Sake

With over 1200 sake breweries in Japan, it's a safe bet that 10000 different labels are available today. Premium sakes fall into three main categories—junmai, ginjo and daiginjo—based on the rice-polishing ratio (the percentage of the rice grain that remains after polishing). Generally speaking, the lower the degree of polishing, the more delicate and refined the sake.

Junmai—pure rice goodness

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from dry and sharp to soft and rounded, and much attention is paid to their balance and structure. Many people prefer junmai labels to more expensive sakes because of their easy drinkability.

Ginjo—light & refreshing

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate. To receive the ginjo designation a sake must use rice that has been milled down to 60% of its original size prior to steaming, but in practice many have a polishing ratio of 50%.

Daiginjo—subtlety & finesse

Daiginjo sakes take the rice polishing ratio down to 50% or less. They are made in smaller quantities, and rely more on traditional methods. Flavor and aroma profiles tend to be fuller than with ginjos, and exceptional labels display both complexity and finesse.

Specialty—new & different

In addition to their junmai, ginjo and daiginjo labels, breweries also produce specialty sakes. Some, such as nama, or unpasteurized, sakes are available only at certain times of the year. Others, such as the popular low-alcohol “KomeKome,” possess flavor profiles distinctly different from traditional sakes.



The Sake Shop

Grand Opening

Saturday • May 15 • 2010

presented by: Yoshiharu Suzuki



Junmai



Masumi "Okuden Kantsukuri"

Mirror of Truth—Longtime sake-drinkers find this sake comfortingly familiar. It is smooth at first sip, and displays a range of subtle, organic flavors as well as a pleasant natural sweetness.



Kamoizumi "Shusen"

Three Dots—A wild card in the sake deck, Kamoizumi has a woody, forest-floor aroma of fall leaves and mushrooms. There is a lot to explore in this big-boned sake, which is at its best enjoyed warm.



Tedorigawa "Yamahai Junmai"

Silver Mountain—This is a connoisseur's junmai sake, dry, sharp and smooth all in one. Its mild astringency, characteristic of sakes made using the old yamahai method, is balanced by a faintly discernible sweetness.

Ginjo



Dewazakura "Dewasansan"

Green Ridge—With its floral nose and mellow fruity flavor, "Dewasansan" is a rewarding choice for wine drinkers new to the world of sake. It has a wholesome freshness, a green apple tartness and a refreshing finish.



Dewazakura "Izumi Judan"

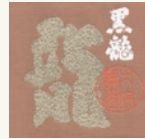
Tenth Degree—A martini-lover's sake: dry and clear with a hint of juniper reminiscent of Tanqueray. No other ginjo combines dryness (+12 on the sake scale) and edginess (36 proof) to such exhilarating effect.



Seitoku "Junmai Ginjo"

Trapeza—If Seitoku were any lighter it would float away on a breeze. Pirouettes in perfect balance, with just enough body to support its delicate flavor. A graceful, refined sake with easy drinkability.

Daiginjo



Kokuryu "Ryu"

Gold Dragon—The soft water of Fukui, combined with the robust Kokuryu brewing style, produces a sake that is gentle and firm. It has a faint, cedar-like woodiness, and an incisive melding of flavor and aroma.



Hoyo "Kura no Hana"

Fair Maiden—Transparently light, and touched with a sweet kiss of anise, Hoyo's winsome grace and charm are irresistible. Its lovely floral aroma and luscious flavor extend a demure invitation to the world of sake enjoyment.



Tedorigawa "Yamahai Daiginjo"

Chrysanthemum Meadow—Enticing imprint of honey and herbs at first sip, segueing at mid-range into a sake of surprising clarity. Supple, racy and eminently drinkable over long periods of time.

Specialty



Kamoizumi "KomeKome"

Happy Bride—Light as can be, this charming low-alcohol aperitif is piquant and mildly sweet, like a Kabinett-style Riesling. It is rich in amino acids, promoting good health and a rosy complexion.



Kamoizumi "Nigori Ginjo"

Summer Snow—This premium unfiltered sake is rich, creamy and brimming with exuberant natural flavor. Mildly sweet, yet surprisingly robust, it is an excellent introduction to the world of sake enjoyment.



Kamoizumi "Red Maple"

2-Year Aged Namagenshu—Rich, satisfying flavor shot through with vivid citrus. This is a new sake style—unpasteurized, undiluted and aged two years below freezing. An invigorating (36 proof) potency brings it all into perfect balance.