



Sake Grades

No Alcohol Added: 'Junmai'

- **Junmai** (100-69% original rice remains)
 - Flavor profile: Can feel heavier on the palate. Earthy in flavor or a bit higher in acidity. Great candidate for warming!
- **Junmai Ginjo** (at least 60% of original rice remains)
 - Flavor profile: Complex flavor profile and delicate and pronounce fruity and floral fragrances and flavors. Enjoy chilled!
- **Junmai Daiginjo** (no more than 50% of original rice remains)
 - Flavor profile: Brewed with labor intensive technique resulting in refined and clean, complex flavor profiles with fragrant aromas. Do not warm!

Alcohol Added:

- **Honjozo** (100-69% original rice remains)
 - Flavor profile: Can feel drier and lighter on the palate. Fragrant. Great candidate for warming!
- **Ginjo** (at least 60% of original rice remains)
 - Flavor profile: Complex flavor profile and delicate and pronounce fruity and floral fragrances/flavors. Enjoy chilled!
- **Daiginjo** (no more than 50% of original rice remains)
 - Flavor profile: Brewed with labor intensive technique resulting in refined and clean, complex flavor profiles with fragrant aromas. Do not warm!

Styles of Sake

- Genshu = Undiluted - alc. 17-19%. Enjoy over ice.
- Namazake = Unpasteurized - Bright, fresh flavor profile.
Always refrigerate.
- Nigori = Cloudy - Dry to sweet flavors. Enjoy chilled.
Freeze overnight for sake slushie!
- Yamahai/Kimoto = Funky/Earthy - Made with a traditional method. Great heated. Pairs well with meaty dishes.
- Sparkling = Bubbles! - Enjoy chilled.
Sake float with a scoop of ice cream!