

1st Course: Dassai 50 Junmai Daiginjo *“Otter Fest 50% Highly Polished”*

From Yamagata Prefecture, this renowned sake brewery is known for its high-end sake, all very delicate and fragrant. Dassai 50 is Polished to 50%, which means fewer fatty acids go into the sake for a more elegant taste. Tasting Notes: **Blood orange peel and jasmine on the nose with tart orange flavor and notes of ginger and pepper.** The ponzu-citrus notes of this dish will be echoed in the Dassai.

SMV:+4, Milling Rate: 50%, Sake Type: Junmai Daiginjo, Yamaguchi Prefecture, ABV:15%



2nd Course: Kubota Senju Toku Honjozo *“Kubota 1,000 Long Lives Special Fortified Sake”*

From Niigata Prefecture, the Napa of Japan, the Asahi (Kubota) brewery is known for being the quintessential sake of Niigata. This sake is a Ginjo-grade Honjozo which is **dry and crisp, but with a full flavor of banana, nutmeg, yeast, and nice minerality.** The subtle sweetness of the miso-cod will pair nicely with the nuttiness of this sake, without being overwhelmed by heavy flavor.

SMV: +6, Milling Rate: 50%, Sake Type: Honjozo, Niigata Prefecture, Rice: ABV: 15%



3rd Course: Suigei Tokubetsu Junmai *“Drunken Whale Specialty Brew of Pure Rice.”*

From Kochi Prefecture, this is the southern-most brewed sake of the evening. Famous for its beaches along the Pacific Ocean, this sake is named for the whales that swim in its black current. The Kagami River's minerality is unique and slightly salinic, reminiscent of the ocean, which is fitting to pair with a plate of fish, and the density of the sake is a good foil to the vinegar of the sushi-rice. **A nose of dried rose and cucumber, with a full bodied mouthfeel of fennel, hops, and unripe strawberries.**

SMV:+7, Milling Rate: 55%, Sake Type: Toku-Junmai, Kochi Prefecture, ABV: 15.5%



4th Course: Kikusui Funaguchi Ichiban Shibori *“Dew of the Chrysanthemum Undiluted Draft”*

From Niigata Prefecture, this is the top-selling draft sake in Japan. Put in a can to protect it from sunlight, this sake is pulled straight from the tank without diluting or pasteurizing, making it super fresh and dense. Consider the richness of the scallop as you take a sip of this **full-bodied sake- heavy fruit on the nose, a brandy-like quality on the tongue, this sake finishes on a refreshing high-note.**

SMV: -2, Milling Rate: 70%, Sake Type: Honjozo, Niigata Prefecture, ABV:19%



5th Course: Kikumasamune Taruzake *“Kikumasaume Cedar-Aged Sake”*

From Hyogo Prefecture, this unique sake is very different from everything you've tried so far. Medium-bodied sake which has been aged in Yoshino cedar casks for 6+ months to achieve the perfect mellow, woody, and spiced flavor to pair well with grilled or strong-flavored meats. **There is an aroma of spicy cedar and banana chip which follows through on the palate for a truly rustic sake.**

SMV: +5, Milling Rate: 70%, Sake Type: Taru(Cedar), Nada Prefecture, ABV: 14.5%



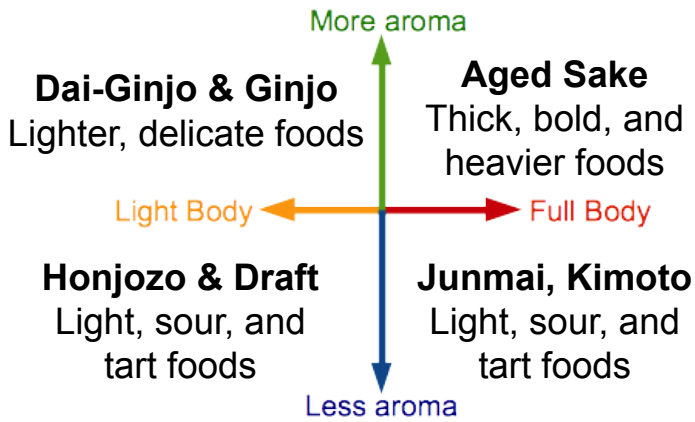
6th Course: Kikusui Perfect Snow Nigori *“Dew of the Chrysanthemum Unfiltered”*

From Niigata Prefecture, this unfiltered sake is a visual and palatable delight! The rice left behind is much larger than most Nigori, leaving a thicker mouth-feel and a slight chew to the drink. Also, the alcohol is much higher- a whopping 21%, which was designed thusly to pull the sweetness off your tongue and get you ready for another bite of food- that makes this a perfect pair to your dessert course as the two kinds of sweet collide on your tongue. **Look for the crisp flavor and slow warmth.**

SMV:-19, Milling Rate: n/a, Sake Type: Nigori, Niigata Prefecture, ABV: 21%



Pairing Sake with Foods



Sake Pairing Dinner

Map of Breweries

Presented by:



CORP, INC.
An Export-Import Company
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Kikusui Brewery
Draft + Nigori (Niigata)

Kubota Brewery
Honjozo (Niigata)

Kikumasanune Brewery
Aged (Hyogo)



Suigei Brewery
Junmai
(Kochi)



Dassai Brewery
Dai Ginjo
(Yamagata)

