

HOURAISEN KANJUKU UMESHU



DEWAZAKURA SEIJO KARAKUCHI 15.5% - Yamagata, Japan	150MLS 300MLS	\$16 \$32
Everyday drinking sake. Light and fruity style with delicate herb fragrance and hints of strawberry and musk. Dry, crisp finish.		
HOURAISEN BESHI TOKUBETSU JUNMAI 15.5% - Aichi, Japan	300MLS	\$32
Beautifully balanced with a gentle floral nose and a slight mushroom earthiness. Structured, full and smooth palate. Nice dry finish.		
YOSHINOGAWA GINJO GOKUJO 15.0% - Niigata, Japan	300MLS	\$35
Hints of stone fruits like peach and nectarine. Lean and tight on palate with a smooth and silky mouth feel, along with a nice, subtle complexity.		
HOURAISEN BI JUNMAI DAIGINJO 15.8% - Aichi, Japan	300MLS	\$55
Houraisen's top sake. A very aromatic sake with pear drops and banana on the nose. There is a touch of sweetness here but it finishes dry.		
TENGUMAI YAMAHAI JIKOMI JUNMAI 15.9% - Ishikawa, Japan	300MLS	\$30
Yamahai is an ancient production technique that is rarely used in modern sake making. It has a distinctly rich, nutty flavour with earthy mushrooms notes.		
DEWAZAKURA DEWA SANSAN JUNMAI GINJO 15.5% - YAMAGATA, JAPAN	150MLS 300MLS	s18 s36
Floral and fruity with a beautiful freshness. Lively and tart green apple flavours with a refreshing finish	30011123	
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UMESHU	45	

\$16

90ML