



#### DEWAZAKURA SEIJO KARAKUCHI 150MLS \$16 300MLS \$32

15.5% - YAMAGATA, JAPAN

Everyday drinking sake. Light and fruity style with delicate herb fragrance and hints of strawberry and musk. Dry, crisp finish.

#### HOURAISEN BESHI TOKUBETSU JUNMAI 300MLS \$32

15.5% - AICHI, JAPAN

Beautifully balanced with a gentle floral nose and a slight mushroom earthiness. Structured, full and smooth palate. Nice dry finish.

### YOSHINOGAWA GINJO GOKUJO 300MLs \$35

15.0% - NIIGATA, JAPAN

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 300MLS \$55

15.8% - AICHI, JAPAN

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 300mls \$30

15.9% - ISHIKAWA, JAPAN

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 150MLS \$18 300MLS \$36

15.5% - YAMAGATA, JAPAN

Floral and fruity with a beautiful freshness. Lively and tart green apple flavours with a refreshing finish

# UMESHU

#### HOURAISEN KANJUKU UMESHU 90ML \$16

14% - AICHI, JAPAN

#### KIUCHI UMESHU 90ML \$14

14.5% - IBARAKI, JAPAN