

## Shirataki, Jozen Junmai

Niigata Pref, Japan

The nose on this pristine Sake is a collection of cherry, mineral water, corn, pineapple, and cotton candy elements. It's light, clean, and dry with an underbelly of flavors including melon, sweet rice, and vanilla. This brew speaks to those who like flavor and cutting finishes that are dry and gentle.

**\$10.99**



## Tomio, Junmai Dai-ginjyo "A Flower"

Japan

This Sake is brewed in Fushimi, a town of Kyoto, which is known for its clear, high quality water. It has a unique floral aroma and a dry, rich flavor.

**\$14.99**



## Kizakura, Hana Junmai Ginjo

Kyoto, Japan

This Sake is clean, light and semi-sweet with a beautiful floral fragrance upfront that comes from Kizakura's original Hana Kobo (flower yeast). The alcohol content is only 12% so the attack on the front palate is soft and gentle. Best enjoyed when chilled.

**\$7.99**

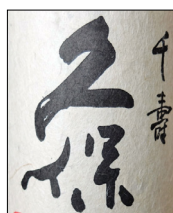


## Dewa No Yuki, Bingakoi Daiginjo

Yamagata Pref, Japan

Made in the "Kimoto" method: an ancient brewing method that uses native yeasts in a more labor intensive melding of the Koji and rice. This Sake develops wonderful complexity. Beautiful notes of melon, anise and bold flavors linger on the medium-dry finish.

**\$13.99**



## Kubota Senju, 10,000 Celebrations Tokubetsu Honjozo

Chūbu, Japan

Full and bold in flavor, this Honjozo is a touch on the dry side with a very food-friendly vibe.

**\$28.99**



## Joto, Daiginjo

Hiroshima, Japan

Joto means "higher level" and this Sake is just that. In the 1940's this brewery researched 2,000 different kinds of new yeast and developed "apple yeast." This Sake has floral & fruity aromas of green apple with a slight white pepper finish. The 72 clocks on the label represent the number of hours it takes to prepare the rice for brewing.

**\$46.99**

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## Momokawa, Pearl Nigori

Forest Grove, Oregon

Rich and creamy, Momokawa Pearl has been America's favorite Nigori for many years and is the standard for deliciousness. Chill and serve with spicy foods like Mexican Mole and Thai Curry, or pair it with a decadent dessert like chocolate ganache.

**\$13.99**



## Denshin, Yuki Snow Junmai Ginjo

Katsuyama Fukui, Japan

Yuki means snow and this Sake is crafted to represent the lightness of freshly fallen snow. It's lightly dry and lovely with a muted fragrance.

**\$9.99**



## Chiyomusubi, Kitaro Junmai Ginjo Cup

Japan

Unique nose of steamed rice and vanilla, this classy "One Cup" Sake is an example of the new style technique of placing great Sake in formerly cheap packages. This wide and full-bodied brew has deep recess hints of caramel, maple syrup, and mature fruit elements. Red wine drinkers take note!

**\$8.99**

## SAKE 101

### Sake History & Serving

- Sake is the traditional rice wine of Japan, and is classified by the level of polishing performed on the rice.
- Sake is an ancient beverage, with origins dating as far back as 2,500 years ago. Originally, it was a ceremonial beverage used during funerals and at the Imperial Court.
- High quality Sake is almost always intended to be consumed lightly chilled and can be served on its own, with fish, or with very savory dishes. Light warming (105-115 F) is suggested with highly fragrant Tokubetsu Honjozo Sake and very dry blends.

### Classification & Terms

#### Honjozo Shu "Genuine Brew"

Lightly polished, removing only 30% of the outer layers of the rice grains. This makes a sake that is more explosive and full on the palate with a brighter finish.

#### Ginjo Shu "Pure Rice, Special Brew"

Heavily polished to reduce the size of the rice grains by at least 40%, this Sake creates a more delicate, floral brew than Honjozo or Nigori.

#### Nigori

Lightly filtered/unfiltered Sake, usually with only a brief polish added to the grains before fermentation. This is intended to be gently reconstituted and consumed cloudy.

#### Tokubetsu Honjozo Shu "Special Genuine Brew"

Polished to remove only the outer 40% of the rice kernel, this Sake is much earthier and lingering than other varieties.

#### Daiginjo-shu "Very Special Brew"

Heavily polished to reduce the size of the grain to under 50% of its original size. Use of special yeasts and a small addition of distilled alcohol produces a clear Sake with a full body and a wide floral component. Considered by many purists to be the epitome of sake excellence.

#### Junmai

Translated as "Pure Rice", which means that there were no adjuncts, dilution, or additions to the Sake brewing or blending process.

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