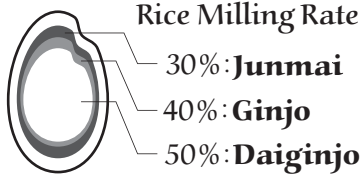
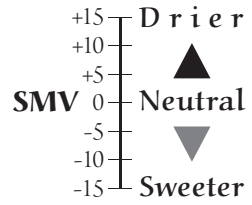


## Type of Sake

Rice used for sake is polished to remove the outer bran of the grain. Higher rates of polish result in a more pure and subtle flavor.



## Sake Meter



## By The Bottle (24 oz)



### Masumi "Okuden Kantsukuri"

*Junmai / Nagano*  
60  
SMV: +2



### Shichida

*Junmai / Saga*  
77  
SMV: +2



### Kuroushi

*Junmai / Wakayama*  
65  
SMV: +1



### Mizubasho

*Ginjo / Gunma*  
58  
SMV: +4



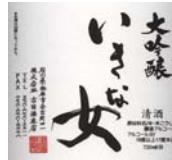
### Fukuju "Blue"

*Ginjo / Hyogo*  
80  
SMV: +2



### Kikusui

*Ginjo / Niigata*  
52  
SMV: +1



### Tedorigawa "Iki na Onna"

*Daiginjo / Ishikawa*  
95  
SMV: +5



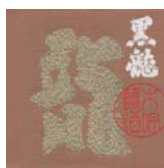
### Dassai "Nigori"

*Unfiltered / Yamaguchi*  
59  
SMV: +2



### Dassai "23"

*Daiginjo / Yamaguchi*  
155  
SMV: +4



### Kokuryu "Ryu"

*Daiginjo / Fukui*  
180  
SMV: +6



### Kikusui "Kuramitsu"

*Daiginjo / Niigata*  
290



### Daishichi "Myoka Rangyoku"

*Daiginjo / Fukushima*  
480