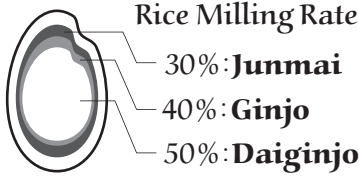
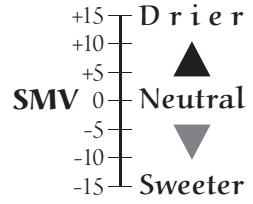


Type of Sake

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

SMV: +2



Shichida

Junmai / Saga

SMV: +2



Kuroushi

Junmai / Wakayama

SMV: +1



Mizubasho

Ginjo / Gunma

SMV: +4



Fukuju "Blue"

Ginjo / Hyogo

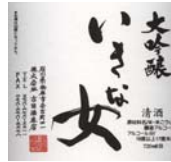
SMV: +2



Kikusui

Ginjo / Niigata

SMV: +1



Tedorigawa "Iki na Onna"

Daiginjo / Ishikawa

SMV: +5



Dassai "Nigori"

Unfiltered / Yamaguchi

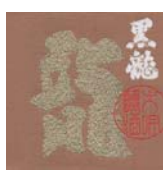
SMV: +2



Dassai "23"

Daiginjo / Yamaguchi

SMV: +4



Kokuryu "Ryu"

Daiginjo / Fukui

SMV: +6



Kikusui "Kuramitsu"

Daiginjo / Niigata



Daishichi "Myoka Rangyoku"

Daiginjo / Fukushima