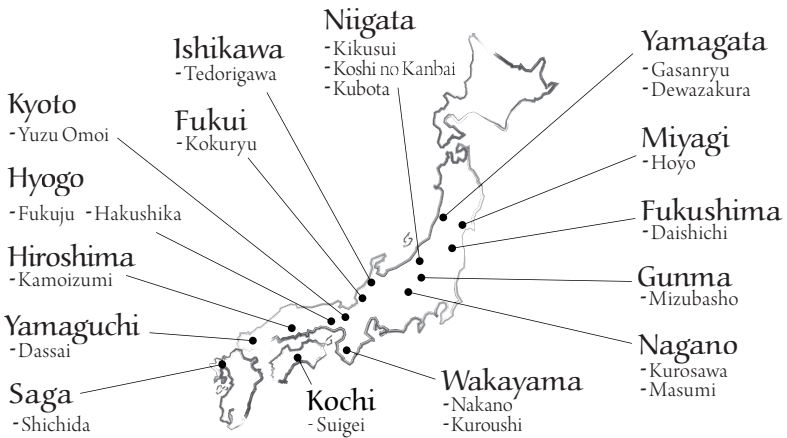




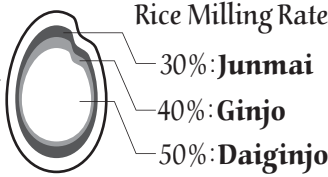
# Sake

## Producing Area

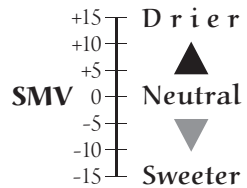


## Type of Sake

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 Glass (4 oz.) / Carafe (12 oz.)



### Suigei

*Junmai / Kochi*  
SMV: +7



### Hoyo "Sawayaka"

*Junmai / Miyagi*  
SMV: +3



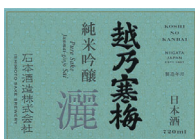
### Kokuryu "Kuzuryu"

*Junmai / Fukui*  
SMV: +4



### Dewazakura "Oka"

*Ginjo / Yamagata*  
SMV: +5



### Koshi no Kanbai "Sai"

*Ginjo / Niigata*  
SMV: +2



### Ozeki "Nigori"

*Junmai Unfiltered / California*  
SMV: -50



### Hakushika "Chokara"

*Junmai / Hyogo*  
SMV: +3

## Hot Sake (6 or 12 oz.)