



CHOCOLATE + SAKE PAIRING FLIGHT

CELEBRATING THE 2ND ANNUAL PORTLAND CRAFT CHOCOLATE FESTIVAL, OCTOBER 2-4

KID JUNMAI

Heiwa Shuzo, Wakayama
(\$34/ 720ml)

Rice: Gohyakumangoku, Ippanmai
Polishing: 50-60%, ABV: 15%
Yeast: #701

Made with local Wakayama rice and super soft water. A beautifully balanced junmai that is all at once fruity, creamy, nutty, savory. That balance is a spotlight on the best qualities of whatever its paired with.

RANGER KABLON

75% Dark

A blend of organic Trinitario and Criollo cacao from Kablon farms in South Cotabato, Philippines. Velvety mouthfeel with notes of plum, graham cracker, and molasses.



HAKKAISAN KIJOSHU

Hakkaisan Shuzo, Niigata
(\$26/ 300ml)

Rice: Koshiibuki, Gohyakumangoku
Polishing: 60%, ABV: 17%, Acidity: 2.5, Amino: 2.5
Yeast: k901

Started with handmade koji, brewed with sake instead of water at the final step of fermentation, and aged 3 years before release. This rich, deep fortified style is a slam dunk for dessert pairings or as a digestif.

BAGUA GRANDE, AMAZONAS

80% Dark

Quya farm is a family operated tree to bar producer in Amazonas, Peru. Notes of fatty olives, balsamic, and tart red fruit find balance with the caramelly depth of fortified sake.



NIWA NO UGUISU PINK DOBUROKU

Yamaguchi Shuzo, Fukuoka
(\$39/ 720ml)

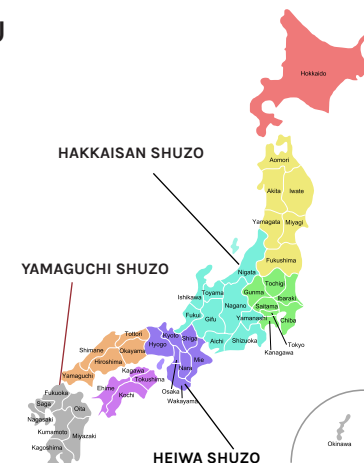
Rice: Yume Ikkon (Fukuoka)
Polishing: 60%, ABV: 9%, SMV: -76, Acidity: 6.4
Yeast: Red sake yeast

A rustic style of sake bottled without filtering the rice mash. This edition of Niwa no Uguisu is brewed with a particular brewing yeast that produces a pink hue and bright, tart berry notes.

CACAO FROM DOMINICAN REPUBLIC, GREY SALT FROM FRANCE

70% Dark

Cacao from the DR with sel gris, a hand harvested French salt with pronounced minerality and savoriness. Two iconic duos come together here: chocolate + strawberries, salt + sake



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Yeast: Red sake yeast

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STED CACAO FROM DOMINICAN REPUBLIC, GREY SALT FROM FRANCE

70% Dark

Cacao from the DR with sel gris, a hand harvested French salt with pronounced minerality and savoriness. Two iconic duos come together here: chocolate + strawberries, salt + sake

