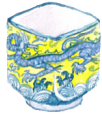


SAKE 1



KAWATSURU
Junmai "Crane of Paradise"
Bottle (720ml): \$35

Kagawa, Japan
Rice: Hidahomare
Polishing: 65%
Yeast: #7
SMV: 3.0, ABV 15.5%, acidity 1.3

"Our sake is named Kawatsuru (lit. "river crane"), from the time our founder saw a beautiful crane flutter down to the pristine waters of the Saita River. This river is also known as the Treasure River, as its water is seen as bringing treasured water to the surrounding rice fields." Kagawa Prefecture forms the north-eastern corner of Shikoku Island. Kagawa is Japan's smallest prefecture with very few breweries, and is famous for its local Sanuki olives/olive oil, udon and chicken.

SAKE 2



KAWATSURU
Junmai Ginjo "Olive"
Bottle (720ml): \$39

Kagawa, Japan
Rice: Sanukiyoimai
Polishing: 55%
Yeast: Sanuki Olive yeast (KO18)
SMV: -3.5, acidity 2.3, ABV: 14%

"Sanuki Olive Yeast" was developed at the request of the Kagawa Brewers' Association in order to create a sake unique to the prefecture. Using samples of flowers, trees and fruits, It took more than two years to identify a suitable yeast. Initially, the challenge was that yeasts discovered could not survive higher ABV. Therefore, by "training" the yeast in an alcohol-containing environment and repeating the selection process, researchers were finally able to find a yeast that can produce sufficient alcohol.

SAKE 3



YAMADA SHOTEN
Tokubetsu Junmai "Everlasting Roots"
Bottle (900ml): \$35

Gifu, Japan
Rice: Hidahomare (Gifu)
Polishing: 55%
Yeast: Alps Yeast SMV: 1.7, acidity 1.9
ABV: 15

Founded in 1868, this brewery is now in its sixth generation under President Kazuhiko Yamada. It also happens to be one of the smallest breweries in Japan, with the brewmaster, Masaki Uno, working almost exclusively by himself and producing only ~280 koku. In keeping with tradition, they use no mechanization while brewing, including no temperature control during fermentation. Their tireless efforts produce only one tank a week. Yamada Shoten's brand, Mukashi no Manma ("Everlasting Roots"), is a tribute to the way things used to be.

SAKE 4



CHIYONOSONO
Junmai "Shared Promise"
Bottle (720ml): \$27

Kumamoto, Japan
Rice: Yamadanishiki, Hananishiki
Polishing: 65%
Yeast: #9. SMV: 3.5, acidity 1.8
ABV: 15%

In 1896, Chiyonosono was founded by a prominent rice merchant in Yamaga City, which prospered during the Edo period next to a trade highway. The name Chiyonosono is a reference to the Imperial Court and the garden of eternity, and instills the wish for eternal prosperity for the people. Today, they are particular about using the local Kumamoto yeast as well as local rice. While the English name is Shared Promise, the Japanese name is Shuhai, a celebratory shallow red sake cup.

SAKE 5



CHIYONOSONO
Junmai "Sacred Power"
Bottle (720ml): \$44

Kumamoto, Japan
Rice: Shinriki
Polishing: 55%
Yeast: #9. SMV: 2.5, acidity 1.5
ABV: 15.9%

Made with the heirloom rice Kumamoto Shinriki which was revitalized after being out of use for 50-100 years. Chiyonosono is among the very few breweries who have revived rice strains after being out of use. Shinriki literally means "Sacred Power" in Japanese and represents the bold, briny ocean flavors present in the sake.



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Sunflower Sake is a retail shop, tasting room, and educational center in Portland, Oregon, focusing on craft sake from around the world. Sunflower ships year-round and offers affordable, biweekly Wednesday sake classes. Thank you so much for joining us tonight!

