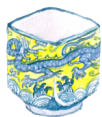


**SHINKAME
SAKE 1**

Kotori no Saezuri
Junmai Ginjo, 2024 release
Purchased from brewery- NFS

Rice: Yamadanishiki
Farm: Tanaka Farm, Tottori (organic)
Polishing: 50%
Yeast: #7 & 9
Aging: 3 years at -10C
Temperatures: 20C, 55-60C

Aging at -10°C for three years allows the brew to gain depth and mellowness, zeroing in on the best qualities of the specially chosen organic Yamada Nishiki from Tanaka Farm in Tottori prefecture.

**SHINKAME
SAKE 2**

Kotori no Saezuri
Junmai Daiginjo, 2016 release
Purchased from brewery- NFS

Rice: Yamadanishiki
Farm: Tokushima (organic)
Polishing: 40%
Yeast: #7 & 9
Aging: 3+ years at -10C + 8y in bottle
Temperatures: 20C, 45C

Hikomago (meaning "great grandchild" in English) was named by the former late president Ogawahara Yoshimasa in dedication of his great grandmother Ogawahara Kura, who saved the brewery decades before.

**AKISHIKA
SAKE 3**

Okushika Kimoto
Yamadanishiki MNG 2021
Purchased from brewery- NFS

Rice: Yamadanishiki (domaine org)
Polishing: 65%, yeast: #7
Aging: ~6 months at 15C + bottle
Starter: kimoto / SMV: +6, acidity 3.0,
ABV: 18% / muroka nama genshu

Okushika is the flagship brand of Akishika, always domaine-grown YN rice and polished to 60%, except in lean years, as is the case here. When the rice was grown, it was a difficult year with lots of pests so they stretched the rice by polishing to 65%.

**AKISHIKA
SAKE 4 & 5**

Junmai Ginjo Chokarakuchi
MNG, 2021 vs 2023
2021 (\$62), 2023 (\$48)

Rice: Yamadanishiki (Osaka)
Polishing: 60%, yeast: #11
Aging: ~6 months at 15C + bottle
Starter: sokujo / SMV: +16-18, acidity 2.2-2.5, ABV: 17-18%

Chokarakuchi means "super dry," and while this sake has a lovely rich mid-palate, the finish is extremely brisk and crisp, much like a martini. This is the only style for which they use yeast #11: an extremely strong fermenter with high alcohol tolerance and high acid production.

**AKISHIKA
SAKE 6**

Okushika Yamahai
Yamadanishiki MNG 2018
720ml (\$62)

Rice: Yamadanishiki (domaine org)
Polishing: 60%, yeast: #7
Aging: 3 years ambient temps + 6y in bottle / starter: yamahai
SMV: +7, acidity 3.1, ABV: 17%

Okushika is the flagship brand of Akishika, always domaine-grown YN rice and polished to 60%, except in lean years. The only variable is starter method. Okushika is aged 3 years (+/-) before release at room temperature: anywhere from freezing to ~90F and is suited to further aging.

**AKISHIKA
SAKE 7: BONUS**

Akishika Yamahaimoto
Junmai MNG Jikagumi 2023
Purchased from brewery- NFS

Rice: Yamadanishiki (domaine org)
Polishing: 70%, yeast: #7
Aging: ~6 months at 15C + bottle
Starter: yamahai
SMV: -63, acidity 9.0, ABV: 10%

A unique style which is rare even in Japan, Yamahaimoto is the pressed moto-- fermentation starter-- and a unique look into the sake mother. Very high acidity and sweetness, with 18% potential alcohol. This particular Akishika bottling is essentially only for export and special customers. Very similar style to Kidoizumi AFS (\$45).

***SHINKAME Junmai: \$50**



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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!

