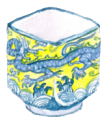


**EMISHIKI
Blend**

Junmai Kimoto "Black"
(\$33/ 720ml)
Shiga

Rice: Tamazakae (local)
Polishing: 50%
SMV: -2, ABV: 16%
key: kimoto, junmai daiginjo
Temperatures: chilled, room, warm

Emishiki is an eccentric and very passionate producer located in Shiga, near Kyoto. Inspired by German riesling and wanting to create an approachable everyday sake, the "Sensation" series was born, varying both rice and yeast to achieve stylistic range.

**AMABUKI
Marigold**

Junmai Yamahai
(\$10/ 180ml)
Saga

Rice: Omachi
Polishing: 65%,
SMV: +8, ABV: 15%
key: yamahai method, omachi rice
Temperatures: room, warm

Amabuki, a sake producer in the agricultural southern prefecture of Saga, is famous for using only hanakobo, making them the most committed hanakobo brewery in Japan. Their US export series is...

**AMABUKI
Sunflower**

Junmai Ginjo Namagenshu
(\$40/ 720ml)
Saga

Rice: Sake Komachi (local farm)
Polishing: 55%
SMV +7, ABV: 16%
key: dry! local rice
Temperatures: chilled, room, warm

...especially interesting because unpasteurized versions (such as Himawari and Ichigo) can easily be compared to their unpasteurized versions, sold in 180ml one-cup size. The yeasts develop very differently in

**AMABUKI
Strawberry**

Junmai Ginjo Namagenshu
(\$40/ 720ml)
Saga

Rice: Omachi
Polishing: 55%
SMV: +1, ABV: 16%
key: nama genshu
Temperatures: chilled

pasteurized vs. raw contexts, revealing a wider range of nuance and bitterness when raw. But hanakobo are also being studied for their affinity to age compared to "standard" sake yeasts. With Amabuki's hanakobo series, they've leaned in to the natural flavor profiles of each yeast, emphasizing them with other brewing decisions.

**CHOKAISAN
Dianthus**

Junmai Daiginjo Namagenshu
(\$53/ 720ml)
Akita

Rice: Miyamanishiki (local, contract)
Polishing: 50%
SMV: +2 ABV: 17%
key: award winning, nama genshu
Temperatures: chilled

Chokaisan Junmai Daiginjo was the first award winning hanakobo sake, celebrated by the entire hanakobo research community as a shared triumph. As a result of this early success, dianthus yeast is currently the most popular hanakobo in Japan. Tenju shuzo is also famous for being trailblazers in Akita rice farming.

**RIHAKU
Creeping rose**

Junmai Ginjo Namagenshu
(\$44/ 720ml)
Shimane

Rice: Omachi (Okayama)
Polishing: 55%
SMV: +1, ABV: 17%
key: award winning, nama genshu
Temperatures: chilled

A heartwarming story if I've ever read one, Rihaku "Origins of Purity" is a nod to the current president's nostalgic, even naive pursuit of individuality 15 years ago, when he first developed this wild, hanakobo fermented, unpasteurized and undiluted, omachi rice sake, the very antithesis of his predecessors' famous mellow style.



107 SE Washington St. #121, PDX, OR 97214
web: www.sunflowersake.com
IG: @sunflowersake
email: hello@sunflowersake.com

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!

