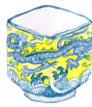




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Sunflower Sake is a retail shop, tasting room, and educational center in Portland, Oregon, focusing on craft sake from around the world. Sunflower ships year-round and offers affordable, biweekly Wednesday sake classes. Thank you so much for joining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



SAKE 1

Fresh, bright ginjo namazake with fruity aromatics & mild to moderate sweetness

Kaze no Mori
Gokyo
KID
Shichida
Senkin

PAIRING 1: Strawberry & mint shirae

NAMA x HERB/EVOO Strawberry, ume salt, olive oil,
GINJO x FRUIT mint, tofu, walnut, sesame
SAKE x TOFU HOMEWORK: HORIATIKI



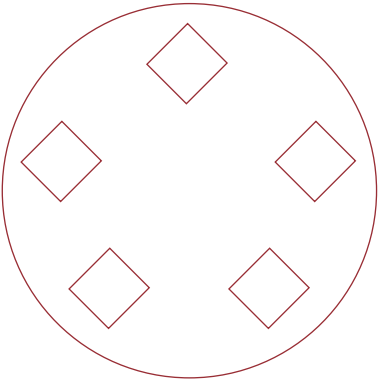
SAKE 5

Umami-rich sake with aged notes, bitterness & deep color

Tamagawa
Mantensei
Kenbishi
Juji Asahi
Kinmon Akita

PAIRING 5: Vegan cheeses

BITTER x FAT Two vegan cheeses from our
KOSHU x SPICE neighbors; cornichon
STRONG x STRONG HW: CHOCOLATE



SAKE 4

Yamahai or kimoto junmai with nutty, toasty notes, buttery, lots of richness.

Daishichi
Yuho
Kokken
Tsuchida
Akishika

PAIRING 4: Maitake in mushroom jus

UMAMI x MUSHROOMS shiitake, cremini, kom-
KOJI x KOJI bu, maitake & sansho
KIMOTO/YAMAHAI x FAT HW: MUSHROOMS!
SANSHO x TARUZAKE



SAKE 2

Naturally fermented sake with high umami, a “funky” and powerful flavor profile

Hanatomoe
Terada Honke
Kidoizumi
Moriki
Hana Makgeolli

PAIRING 2: Kimchi, perilla & nori ssam

NAMA x HERB Kimchi, perilla leaf, rice,
FERMENTY x FERMENTY korean-style salted nori
STRONG x STRONG HW: GREEN GODDESS



SAKE 3

Futsushu, honjozo, or simple junmai; simple, creamy, off-dry to dry, mild spice notes

Hakutsuru
Yuri Masamune
Kirinzan Classic
Masumi
Kenbishi Kuromatsu

PAIRING 3: Hummus w/ cumin seed

HONJOZO x VEG FAT Hummus, cumin, EVOO, pita/
HONJOZO x CUMIN cucumber
SAKE x CREAMY VEG HOMEWORK: PUMPKIN