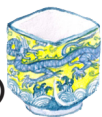


SENKIN MODERN (2023)



Junmai Daiginjo Genshu
Sakura, Tochigi
(\$42/ 720ml)

Rice: Kamenoo (domaine)
Polishing: 40% (koji), 50%
SMV: -2, ABV: 15%, Acidity 2
yeast: Tochigi, Sokujo moto
Temperatures: **chill, room, warm**

Senkin Shuzo is run by 11th generation brothers Kazuki Usui (Brewer) and Masato Usui (Toji). "Senkin" has a dual meaning of "crane" and "a legendary wizard that lives in the mountains and is capable of performing miracles". Their style is brighter and juicier, focusing...

MITOBE YAMAGATA MASAMUNE



Junmai Ginjo Kimoto
Tendo, Yamagata
Not for sale- suitcase bottle

Rice: Kamenoo (domaine)
Polishing: 55%
SMV: 3, ABV: 16%, Acidity 2.0
yeast: 1401, Kimoto
Temperatures: **chilled, room, warm**

Using seeds from the Abe family, Mitobe propagated their fields of organically farmed Kamenoo and from ~5 years ago began experimenting with kimoto vs. sokujo versions, eventually finding that the natural rustic bitterness of kamenoo and their mineral-rich water is best matched to kimoto.

SENKIN CLASSIC (2021)

BONUS: \$5



Junmai Daiginjo Kimoto
Genshu; Sakura, Tochigi
(\$42/ 720ml)

Rice: Kamenoo (domaine)
Polishing: 40% (koji), 50%
SMV: -2, ABV: 15%, Acidity 2
yeast: Tochigi, Kimoto
Temperatures: **chill, room, warm**

...on their motto, "yokei na koto shinai" (do nothing unnecessary)= genshu, muroka, namazume. The same water that grows the rice is used in brewing, and all rice is farmed organically within 5km of the brewery. Starting in 2024, their focus has shifted heavily toward Kamenoo.

YONETSURU KISSUI

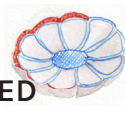


Tokubetsu Junmai
Yonezawa, Yamagata
Not for sale- suitcase bottle

Rice: Kissui (domaine)
Polishing: 65%
SMV: 1.5, ABV: 15%, Acidity 1.6
yeast: Yamagata KA, Sokujo moto
Temperatures: **chilled, room, warm**

Founded ~1700, records dating back to the early 1900s confirm the company's leadership role in the local sake brewing industry. Yonezuru is a pioneer in growing local sake rice and in 1983, they formed the "Takahata Sake Rice Research Association," with the result that ~50% of all rice grown in Takahata is now used for sake.

DEWAZAKURA KAMENOO LTD ED



Junmai Daiginjo Genshu
Tendo, Yamagata
Not for sale- suitcase bottle

Rice: Kamenoo (grown by kurabito)
Polishing: 45%
SMV: -3, ABV: 17%, Acidity 1.4
yeast: 1901, Sokujo moto
Temperatures: **chill, room, warm**

A collaboration with local sake shops, this product is only sold in 10 stores in Yamagata, and was made with the help of all 10 shopkeepers: product design, koji making, fermentation management, and so on. Yeast 1901 was selected as it was developed in 2014 to make sake healthier.

NISHIDE HARUGOKORO



Junmai Kimoto
Kaga, Ishikawa
Not for sale- suitcase bottle

Rice: Kamenoo (local- Komatsu, specially grown for Nishide-san)
Polishing: 83%
yeast: ambient, kimoto
Temperatures: **room, warm**

Founded in 1913, Nishide Shuzo has always been small but in 1996 due to financial difficulties, the brewery transferred its license and closed its doors. In 2014, after studying under Noto legend Noguchi Naohiko, 5th gen toji Hirohisa restarted Nishide Shuzo, creating Harugokoro: traditional methods, kimoto brewing, wild yeast, and local organic rice.



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!

