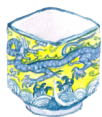


JUNMAI



Junmai
(\$35/ 720ml)
Shiga

Rice: Tamazakae (local)
Polishing: 60%
SMV: 4.5, ABV: 16%, Acidity 1.9
yeast: 1401, Sokujo moto, Fune press
Temperatures: chill, **room, warm**

A classic choice for serving warm or hot (kanzake) Shichi Hon Yari junmai has an earthy, spiced white pepper quality, relatively high acidity, and is dry without being sharp. The use of local Tamazakae rice and hard well water makes for a full bodied profile.

BONUS: \$5



SHIZUKU

Junmai Daiginjo
(\$98/ 500ml)
Shiga

Rice: Tamazakae (local)
Polishing: 45%
SMV: 5, ABV: 16.5%, Acidity 1.4
yeast: 1401, Sokujo moto, Shizuku
Temperatures: chilled, room

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.

HIYAOROSHI



Junmai Ginjo
(\$40/ 720ml)
Shiga

Rice: Yamada Nishiki (local)
Polishing: 60%
SMV +4.5, ABV: 16%, Acidity 1.8
yeast: 901, Sokujo moto, Fune press
Temperatures: **chilled, room, warm**

The only example in the lineup using the more typical 901 yeast and Yamadanishiki rice (yet still grown locally). Yamada is well suited to aging, and hiyaoroshi is typically an aged sake, matured over summer before release in Fall.

GINFUBUKI



Junmai Ginjo
(\$45/ 720ml)
Shiga

Rice: Ginfubuki (local)
Polishing: 55%,
SMV: +4 ABV: 15%, Acidity 1.8
yeast: 1401, Sokujo moto, Fune press
Temperatures: **chill, room, warm**

Ginfubuki joins Tamazakae and Wataribune as the 3 native rice varieties of Shiga prefecture. This particular junmai ginjo is on the robust side of elegant, flavor forward rather than heavily aromatic.



KOKOKU

Junmai Kimoto 2021
Not for sale- suitcase bottle

Rice: Tamazakae (local)
Polishing: 80%
-
yeast: ambient, Kimoto, Fune press
2021 cool (cellar) aged

"The aroma, which is clear and strong and reminiscent of minerals, is the main focus, with slight caramel and nutty nuances giving it a well-balanced character. The texture is fine and smooth, and the flavor is gentle but permeates well, with a well-defined outline and a long, complex aftertaste."



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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!

