

1. **Eiko Fuji 'Honkara' Honjozo** [\$17 w/ class credit (\$22)- 3 bottles available]

- Yamagata Prefecture: known for its floral, ginjo sake
- Karakuchi dry style (+10 SMV) with Haenuki (Yamagata table rice) polished to 60%, #10 (Ginjo) yeast, with alcohol added (Honjozo)

If you enjoyed this, you may also like...

- Suigei Tokubetsu Junmai "Drunken Whale" \$25 (\$30) - junmai/dry
 - Takatenjin Tokubetsu Honjozo "Sword of the Sun" \$24 (\$29) - very similar
 - Akitabare Shunsetsu Nama Honjozo "Spring Snow" \$25 (\$20) - nama
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2. **Taisetsu Himuro Junmai Ginjo** [\$26 w/ class credit (\$31)- 3 bottles available]

- Hokkaido Prefecture: hard local Ginpu rice, long winter, soft water from underground Source of Chubetsu R. (Mt. Taisetsu) & ice (himuro aging 100 days)
- Ginpu table rice (\$\$, regionality) polished to 45% (technically junmai daiginjo)
- Won Gold in a 2013 kanzake competition, junmai ginjo category

If you enjoyed this, you may also like...

- Hakkaisan "Yukimuro" Junmai Daiginjo, \$71 (\$76) - aged 3 years in snow cave
 - Tedorigawa "Kinka" Daiginjo Nama, \$38 (\$43) - seasonally available
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3. **Kokken Junmai Yamahai** [\$39 w/ class credit (\$44)- 4 bottles available]

- Fukushima Prefecture: highly varied terrain, 8 year gold award streak, robust Prefectural research programs
 - Southern Aizu mountains (60% consumed locally)
- Aged 3 years, Yamahai starter method, Utsukushima Yume Kobo & Yume no Kaori rice (dream team), polished 60%

If you enjoyed this, you may also like...

- Tengumai Yamahai Junmai- \$25 (\$30) - brothy, rich, brown sugar
 - Tamagawa Junmai "Heart of Oak" 2017 \$23 (\$28) - drier, more feral/earthy
 - Manatsuru Tokubetsu Junmai Yamahai MG "Mana 1751" \$32 (\$37) - stronger
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Optional add-ons: specialty styles

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| 1) Choryo Junmai Yamahai Taruzake: \$5 | [\$30 w/ class credit (\$35)] |
| 2) Heiwa Shuzo KID Umeshu: \$4 | [\$27 w/ class credit (\$32)] |

Full bottles \$5 off with tasting / half bottles \$2.50 off/ one-cups \$1 off / total discount = up to ticket price ♥

Terminology:

Junmai: pure rice

Muroka: unfinid

Genshu: undiluted

Ginjo: 60% or less of the rice remaining

Daiginjo: 50% or less of the rice remaining

Honjozo: distilled alcohol added (up to 10% of the weight of rice used) to affect flavor, aroma, mouthfeel

Yamahai: a warm brewing starter which lets ambient bacteria produce lactic acid for the mash

Kimoto: a cool brewing starter ("pureed") which lets ambient bacteria produce lactic acid for the mash

Karakuchi: dry

Taruzake: sake matured in/flavored by sugi (cedar)

Umeshu: sake matured with/flavored by ume (plums/apricots)

<u>Japanese name</u>	<u>English name</u>	<u>Temperature</u>
Tobikirikan	Very hot sake	55C / 135F
Atsukan	Hot sake	50C / 122F
Jokan	Slightly hot sake	45C / 113F
Nurukan	Warm sake	40C / 104F
Hitohadakan	Body temperature	35C / 95F
Hinatakan	Sunbathing temperature	30C / 86F
Jo-on	Room temperature	20C / 68F
Suzuhie	Autumn breeze temperature	15C / 59F
Hanahie	Spring flowers temperature	10C / 51F
Yukihie	Winter snow temperature	5C / 41F
Mizore-zake	Sake slushie	-5C/ 23F

SAKE TASTE WHEEL

Traditionally, the five basic tastes are called go-mi: sweet, sour, astringent, umami, and bitter. For the purpose of understanding kanzake, we are going to remove bitter and add alcohol and texture. Other observations you may want to consider are overall balance, body, and fruit. For some sake, temperature changes may be subtle; for others, it could be dramatic. Taste is very personal, so expect to disagree with your neighbor!

