

WEDNESDAY LESSONS 2/1/23

Kimoto: Traditional Brewing



Honda Shoten Tatsuriki Kimoto Tokubetsu Junmai \$24 w/ class credit (\$29)

- Hyogo Prefecture
- Very terroir-focused brewery, intimately involved in rice growing and soil research.
- 65% polish organic "Toku A" Hyogo Yamadanishiki rice from Miki & Kato cities, Yeast #9, acidity 1.7, 16% ABV, muroka (unfined) cool fermentation and tsuki-haze koji, aged 1 year at cold temperatures.
- Top Gold Honor in the National Warm Sake Contest (pre 2012)



Kodama Jozo Taiheizan Junmai

\$27 w/ class credit (\$32)

- Akita Prefecture
- Served warm. "Akita Kimoto Method"
- 59% polish Miyamanishiki (local), acidity 1.7, SMV +3, proprietary yeast (AK-1 derivative)



Kodama Jozo Chogetsu Junmai Ginjo "Clear Moon" \$31 w/ class credit (\$36)

- Akita Prefecture
- Served chilled. "Akita Kimoto Method." Delicate aromatics and vinous acidity.
- 55% polish Akita Sake Komachi (local), acidity 1.6, SMV +1, yeast #1701, cool fermentation, tsuki-haze koji.



Kato Sake Works Kimoto Junmai

\$37 w/ class credit (\$42)

- Brooklyn, NYC
- Similar to Akita Kimoto Method (power drill)
- 60% polish Calrose (CA), yeast #9



**** BONUS: \$10**

Akishika Omachi Junmai MNG "Black Moheji"

\$98 w/ class credit (\$108)

- Osaka Prefecture
- Ikkan-zukuri (seed to sake), traditional kimoto method
- 60% polish, biodynamic single-paddy Omachi from Uemura field, traditional kimoto method, tank aged for 4 years prior to release.

> All kimoto sake in the shop is discounted with today's class

♥ 720ml bottles: \$5-10 off with tasting

♥ Total discount= up to tasting fee

♥ 300ml bottles: \$2.50 off

♥ F&B employee? Tell me when you check out!