

Tanoshii Seasonal Glass Sake

Kamoshibito Kuheiji Junmai Daiginjo Yamadanishiki, Eau Du Desir (R)



Pref: Aichi
ALC: 16%
SMV: +0
\$12

“EAU DU DESIR” means “hope of water”. Lush aroma of grapefruit and green plant feeling. Gently mouth filled with honey sweetness followed by soft acidity and a hint of minerality with a good structure.

Kamoshibito Kuheiji Junmai Daiginjo Omachi (R)



Pref: Aichi
ALC: 16%
SMV: +0
\$12

Fruity aroma of citrus and good impact of the powerful taste strongly emerges from the characteristics of sake rice, Omachi. Powerful minerals and astringent taste with crisp acid.

Sumikawa Toyo Bijin Junmai Ginjo (R)



Pref: Yamaguchi
ALC: 15%
SMV: +5
\$12

It is a local sake brewed in Yamaguchi Prefecture served as the only Nihonshu. It has a fruity scent, fresh and transparent taste.

Hakkaisan Tokubetsu Junmai (R)



Pref: Niigata
ALC: 15.5%
SMV: -1
\$12

The signature ingredient of this sake is the fine local water, coming from melting snow and filtered by Mount Hakkai. The rice is polished down to 60% to produce a clean, junmai-style sake. Its well-balanced, mellow and elegant flavour is tailored to match not only delicate Japanese cuisine but also a wide range of foods from other cultures.

Nanbu Bijin Tokubetsu Junmai (R)



Pref: Iwate
ALC: 15.5%
SMV: +4
\$12

One of Nanbu Bijin's regular sake. Slightly dry sake can be served a refreshing aftertaste with the soft/light flavor and fine umami flavor. It has won “Champion Sake of 2017” at IWC International Wine Challenge.

Senkin Modern Muku Junmai Daiginjo (R)



Pref: Yamadanishiki
ALC: 16%
SMV: N/A
\$12

This signature product is made using yamadanishiki grown near the brewery. Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness & a large flavour profile with a long finish.

Tanoshii Seasonal 720ml Recommendation Sake

Sumikawa Toyo Bijin Junmai Ginjo (R)



Pref: Yamaguchi
ALC: 15%
SMV: +5
720ml: \$148

Toyobijin's new brand, Jundo-Ichizu, has just launched in 2020. It's soft but also has a rich flavor and juiciness, just like freshly squeezed fruits. The balance between the soft Umami, the slight astringency, and the fruity sourness is just perfect. The finish is dry and light. It's pretty much high-quality Sake.

Senkin Modern Muku or Senkin Omachi Junmai Daiginjo (R)



Pref: Yamadanishiki
ALC: 16%
SMV: N/A
720ml: \$148

This signature product is made using yamadanishiki grown near the brewery. Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness & a large flavour profile with a long finish.