

LIMITED



SAKE

FROM ABE SHUZO



“ABE JUNMAI GINJO”

\$97

JUNMAI GINJO · 720ML · PREFECTURE: NIIGATA · RPR: 60% · SMV: N/A

Coming from Niigata prefecture, Abe Shuzo distinguishes itself with its amazing offering of sake. Abe Shuzo’s Junmai Ginjo offers a complex flavor profile with a crisp and almost bitter finish. Refreshing Juicy and acidic notes will compliment foods such as tuna sashimi and grilled yakitori alike. It’s genuinely a do-all Sake!

FROM BANJO JOZO



“KUHEIJI EAU DU DESIR”

\$80

JUNMAI DAIGINJO · 720ML · PREFECTURE: AICHI · RPR: 50% · SMV: N/A

As a true wine enthusiast, Mr. Kuheiiji takes pride in his meticulous methods and dedication to crafting his own sake, earning Kuheiiji’s sake the recognition it deserves. One standout is “Eau Du Desir,” meaning “Water of Desire,” known for its aromatic and complex flavor profile that appeals to both wine and sake lovers. Best served chilled and allowed to warm to room temperature - but we doubt it will last that long!

FROM ASAHI SHUZO



“DASSAI 23”

\$140

JUNMAI DAIGINJO · 720ML · PREFECTURE: YAMAGUCHI · RPR: 23% · SMV: +4

Dassai, a globally renowned sake brand, offers its flagship, Dassai 23, crafted with precision by polishing Yamada-Nishiki rice down to 23% to achieve the ultimate Junmai Daiginjo. This sake delivers delicate floral aromas, a honey-like palate, and an elegant, lasting finish.

FROM ASAHI SHUZO



“DASSAI 23 UMESHU”

\$260

JUNMAI DAIGINJO · 720ML · PREFECTURE: YAMAGUCHI · RPR: 23% · SMV: N/A

This luxurious, limited-edition “Dassai Plum Wine” from Asahi Shuzo, is crafted with their top-tier sake, “Dassai Junmai Daiginjo 23,” and premium Nanko plums from Wakayama. The rich, indulgent flavor blends the delicate aroma of plum blossoms with the ginjo notes of the sake, offering a smooth, layered sweetness balanced by gentle acidity. The refined texture of Dassai 23 enhances the full-bodied plum taste, ending in an elegant, lingering finish. Rare and highly sought after, this masterpiece is not to be missed.

FROM ASAHI SHUZO



“DASSAI BLUE 50”

\$13 / \$60
GLASS 720ML

JUNMAI DAIGINJO · GLASS / 720ML · PREFECTURE: NEW YORK, USA · RPR: 50% · SMV: N/A

Dassai continues to innovate with its new brewery in Hyde Park, New York, where “Dassai Blue” and its standard-class sake, “Type 50,” are produced. “Type 50” is the first sake brewed at this U.S. location, made with Yamada Nishiki rice from Japan, polished to 50%, and pure Hudson Valley water. It offers a smooth, clear flavor with a crisp aroma, rich depth, and gentle sweetness, finishing softly. While it bears the Dassai name, its U.S. origins give it a unique character. Don’t miss this special American-made Dassai!