

## BOUTIQUE SAKE

# ON - PREMISE MADE EASY

with a wide variety of flavor profiles & styles, boutique sake provides endless ways to expand an account's selection

### MEAT LOVER'S SAKE



- Tentaka Hawk in the Heavens
- Shiohawa Cowboy Yamahai
- Kanbara Bride of the Fox

• Rich, savory & structured sake can stand up to a variety of meat dishes and pair beautifully.

• Korean BBQ, Japanese teppanyaki, steakhouses with Wagyu beef.

### SEAFOOD & OYSTER BARS



- Fukucho Moon on the Water
- Takatenjin Soul of the Sensei
- Tensei Endless Summer

• Lighter bodied, aromatic sake are the perfect pair for seafood dishes.

• Pairing sake with oysters allows you to preserve the more nuanced texture and flavors of the oyster that a wine pairing may mask.

### FARM-TO-TABLE FRIENDLY



- Rihaku Wandering Poet
- Taka Noble Arrow
- Chiyonosono Shared Promise

• Sake plays nicely with vegetable focused dishes that can often be hard to pair with wine..

• Premium Japanese sake's healthful & clean profile make it ideal for sustainable and health focused accounts.