

## EXPLORE SOME OF THE TOP-RATED SAKÉ FROM AMERICA'S SAKÉ EXPERT

### MURAI M FAMILY DAIGINJO

Mellow flavors of lychee and melon with slight natural sweetness of Yamadanishiki rice. Subtle white flower and apricot notes



94pts, Gold Medal - World Saké Challenge '17  
Gold Medal - HLSR Rodeo Uncorked '18  
Gold Medal - U.S. Saké Appraisals '16

### YOSHI•NO•GAWA GOKUJO GINJO

Delicate, dry and fragrant with a crisp, clean finish. Hints of anise, fresh herbs and stone fruits like peach and nectarine with a silky, smooth mouthfeel



92pts, Double Gold - World Saké Challenge '17  
Double Gold - San Francisco Int'l Wine Competition '17  
93pts, Gold, Best in Class - Los Angeles Int'l Wine Competition '17



### MURAI M FAMILY TOKUBETSU HONJOZO

Complex with aromatic notes of banana, nectarine and dairy. Layered with melon, toffee and light aniseed flavors



Double Gold, Class Champion - HLSR Rodeo Uncorked '18

### KASUMI TSURU KIMOTO EXTRA DRY

Sophisticated, earthy and savory with obvious umami. Notes of roasted nuts, honeyed rice cakes, shiitake mushrooms and dried fruit



93pts, Gold Medal - World Saké Challenge '17  
93pts, Gold, Best in Class - Los Angeles Int'l Wine Competition '17



### SakéMoto JUNMAI

Aromas and flavors of melon, Asian pear, white flowers and aniseed, balanced acidity, a light-medium body with a touch of honey



Double Gold - S.F. Int'l Wine Competition '17  
90pts, Gold Medal, Best Buy - World Saké Challenge '17  
Gold Medal, Class Champion - HLSR Rodeo Uncorked '17

### HAKUTSURU SAKE

#### SUPERIOR JUNMAI GINJO

Fruity aromas of pineapple and papaya in cream, green apple and cashew nougat with a silky, vibrant, fruity medium body



93pts, Gold Medal, Best Buy - World Saké Challenge '17



### JUNMAI GINJO GENSHU

Medium-dry on the palate, silky texture with subtle notes of nectarine, grape and pear, balanced finish

Double Gold, Reserve Class Champion - HLSR Rodeo Uncorked '17

