



WEDNESDAY LESSONS 4/25/23

Brooklyn Kura - \$15 tasting

Number 14 Junmai Ginjo Namazake

\$34 w/ class credit (\$39)

- Koji: 60% polish Yamadanishiki (California) + kakemai (main mash): 60% Calrose (California), ABV: 15%, SMV +0 (just off-dry), acidity 1.6 (a little above average)
- Named for the 14th Junmai Ginjo recipe that Brooklyn Kura iterated upon, finally landing on something special.

Blue Door Junmai Namazake

\$34 w/ class credit (\$39)

- Koji: 70% polish Yamadanishiki (California) + kakemai (main mash): 70% Calrose (California), ABV: 17% (undiluted/genshu), SMV +3 (dry)
- Named for the bright blue entrance to the BK taproom. Fermented slightly warmer than ginjo, which lets more rice dissolve into the mash for added body and flavor.

BYx Junmai Yamahai

\$44 w/ class credit (\$49)

- Koji: 50% polish Yamadanishiki (California) + kakemai (main mash): 60% Calrose (California), ABV: 17.4% (undiluted/genshu), SMV +5 (dry), acidity 1.9 (fairly high)
- Fermented using a *gjærkrans* yeast-infused wooden ring hung in the brewery

Secondi

NFS

- Lightly sparkling usu-nigori, refermented in bottle using amazake as a source of sugar for the yeast to create CO2. ABV 14%, SMV +6 (dry)

**** BONUS: \$5 - American comparison set**

DEN Junmai Yamadanishiki Batch 2

\$29 w/ class credit (\$34)

- California-grown Yamadanishiki rice polished to 60%, once pasteurized, Hetch Hetchy Yosemite soft water. 16.7% ABV (genshu)

SakeOne/Momokawa Green Junmai Ginjo

NFS

- California-grown Calrose rice polished to 58%, twice pasteurized, Willamette Valley soft water, 14.5% ABV

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

♥ 300ml bottles: \$2.50 off

♥ Total discount= up to tasting fee

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