

## WEDNESDAY LESSONS 1/11/23

### Taruzake: Wood-Matured Sake



#### Kojimaya "Untitled- Cedar No. 2"

\$73 w/ class credit (\$83)

- Kojima Sohonten, Yamagata prefecture. Est 1597
- Dewasansan rice polished to ~50-60% (no official tech), 13% ABV, blend includes 4-step method (yondan shikomi) similar to kijoshu, unknown amount of taru aging

#### Choryo Shuzo Futsu Taruzake

\$27 w/ class credit (\$32)

- Nara prefecture
- Flagship brew. 3 week maturation in untoasted, koutsuki cedar barrels sourced from Yoshino forest.
- 70% polish rice blend, alcohol added (aruten), yeast unknown, SMV 0, acidity 1.2, 15.5% ABV



#### Choryo Shuzo Yamahai Omachi Junmai Taruzake

\$30 w/ class credit (\$35)

- Bizen Omachi rice from Okayama. 3 week maturation in koutsuki cedar barrels
- 68% polish Omachi rice, Yamahai method, yeast unknown, SMV +2, acidity 1.4, 14-15% ABV

#### Imayo Tsukasa "Hito to Ki to Hitotoki"

\$40 w/ class credit (\$45)

- Niigata city, Niigata, trucked in water from Mt. Suganatake (soft subsoil source). 4000L Yoshino cedar tank fermentation
- Kura Master 2022 gold medal; label design 2021 Good Design Award Australia
- 65% polish Niigata Gohyakumangoku rice, Junmai, Yeast #8, soft water, SMV +9, alcohol 16%



#### BONUS: Wakaze "Barrel": \$5

NFS

- Paris, France
- "The Classic" base sake matured in lightly used (primarily Taransaud) Burgundy barrels from domaine Jacques Prieur in Beaune
- 50% polish French Camargue rice, Burgundy wine yeast, hard water from Ile-de-France, 13-14% ABV



#### BONUS: Snack pairing set (Vegan & GF options)

\$15

- Kojimaya: Delicata squash, hazelnuts & pear chutney
- Choryo Futsu: arugula-walnut pesto & ricotta toast
- Choryo Yamahi: Black pepper & sansho v sausage or fish jerky
- Imayo Tsukasa: Ras el hanout, pistachio, preserved lemon toast

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

♥ Total discount= up to tasting fee

♥ 300ml bottles: \$2.50 off

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