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## AKASHI-TAI JAPANESE SAKE

明石鯛 特別

### HONJOZO (TOKUBETSU) JAPANESE SAKE

Akashi-Tai Honjozo is a classic, traditional style of sake. Medium-bodied with umami-rich, savory & earthy flavors, complementing a variety of savory food.

Pairs beautifully with BBQ meats, soup, miso & teriyaki flavored dishes, grilled fish, sashimi, seafood & cheese.

#### 🜃 akashi-tai.com



### HONJOZO GENSHU (TOKUBETSU) JAPANESE SAKE

Akashi-Tai Honjozo Genshu has a good creamy texture & a very good balance of body, strength and depth. Satisfyingly full-bodied sake with a silky texture. The ultimate sake for sake aficionados.

Pairs beautifully with grilled meat & seafood tempura.

📓 akashi-tai.com

明石鯛 特別本醸造原酒



明石鯛 特別

### JUNMAI (TOKUBETSU) JAPANESE SAKE

Akashi-Tai Junmai is lovingly hand-crafted in every step of the process, from making rice koji to hand bottling. A traditional brew with a satisfyingly full-bodied flavor profile, clean & well structured.

Pairs beautifully with sushi, sashimi, salad & stewed fish or meat.

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DAIGINJO

## AKASHI-TAI JAPANESE SAKE

明石鯛 大吟醸回

### DAIGINJO GENSHU JAPANESE SAKE

Akashi-Tai Daiginjo Genshu is a luxuriously aromatic, medium-bodied sake made from the highest grade Yamadanishiki rice. This sake is perfect for both connoisseurs and beginners.

Pairs beautifully with sushi, fresh seafood, or marinated lamb, duck or salmon.

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明石鯛 純米大吟醉

### JUNMAI DAIGINJO GENSHU JAPANESE SAKE

Akashi-Tai Junmai Daiginjo Genshu is a floral and fruity sake with a full, broad palate & a hint of minerality. A fullbodied sake with elegant and aromatic aromas.

Pairs beautifully with tuna tartare, octopus, sea bream, white fish, or pork.

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# SHIRAUME GINJO UMESHU

明石鯛 白梅 吟

PLUM INFUSED JAPANESE

Akashi-Tai Shiraume Ginjo Umeshu is a sweet plum infused alcoholic drink. Rich plum & cherry flavor with hints of almond.

Pairs beautifully with dessert dishes such as compote, mince pies, pudding, cake or tarts with vanilla ice cream.

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