



KOMÉ™
COLLECTIVE

JAPANESE SAKE PORTFOLIO

CRISP & REFRESHING

		SAKE PROFILE	SUGGESTED FOOD PAIRINGS
 <p>BUSHIDO Way of the Warrior ginjo genshu</p> <p>30/180ml cans: 835603005868</p>		<p>rice: Gohyakumangoku & Kyo No Kagayaki prefecture: Kyoto</p> <hr/> <p>Passionfruit, raspberry, spiced finish.</p>	<p>Banh mi, spicy asian noodle salad, tempura sushi rolls.</p>
 <p>SUMMERFALL Classic sparkling sake</p> <p>8oz. cans: 0086001414704</p>		<p>rice: Gohyakumangoku & Gin-Ohmi prefecture: Kyoto</p> <hr/> <p>Light, bright, bubbly & slightly sweet. Pear, citrus, underripe raspberry and sweet tarts.</p>	<p>This sake tastes better in backyards and on roof tops, made to mingle with everything from tacos to tiramisu.</p>
 <p>TENSEI Infinite Summer tokubetsu honjozo</p> <p>6 / 720ml: 835603007053</p>		<p>rice: Gohyakumangoku prefecture: Kanagawa</p> <hr/> <p>Bright and fresh sake with a salted melon finish.</p>	<p>Whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad.</p>
 <p>FUKUCHO Forgotten Fortune junmai</p> <p>12 / 300ml: 835603005639 6 / 720ml: 835603005721</p>		<p>rice: Hattanso prefecture: Hiroshima</p> <hr/> <p>Mineral-driven with citrus notes and a tart earthiness.</p> <p><i>*Sustainably Produced</i></p>	<p>Leek vinaigrette, fava beans, whole steamed fish with ginger and scallions.</p>
 <p>TOZAI Living Jewel junmai</p> <p>12 / 300ml: 835603005417 6 / 720ml: 835603005424</p>		<p>rice: Koshihikari prefecture: Kyoto</p> <hr/> <p>Light, soft sake with notes of banana and citrus.</p>	<p>West coast oysters, crab salad with vinegar based dressing, spiced shrimp with mango.</p>
 <p>TAKA Noble Arrow tokubetsu junmai</p> <p>6 / 720ml: 835603005905</p>		<p>rice: Yamada Nishiki & Hattan Nishiki prefecture: Yamaguchi</p> <hr/> <p>Melon rind, creamy texture, spearmint notes on the finish.</p> <p><i>*Sustainably Produced</i></p>	<p>Butter poached halibut, dover sole, shrimp in garlic oil.</p>
 <p>TENTAKA Organaka organic junmai</p> <p>12 / 300ml: 835603005691 6 / 720ml: 835603005783</p>		<p>rice: Organic Gohyakumangoku prefecture: Tochigi</p> <hr/> <p>Grassy, steamed rice aromas, expansive finish.</p> <p><i>*Triple Certified Organic (Japan, US, EU)</i> <i>*Sustainably Produced</i></p>	<p>Goat cheese, cucumber gazpacho, waldorf salad.</p>





TAKATENJIN
Sword of the Sun
tokubetsu honjozo

12 / 300ml: 835603005622
6 / 720ml: 835603005714

SAKE PROFILE

rice: Yamada Nishiki & Haenuki
prefecture: Shizuoka

Crisp, refreshing, green melon rind, cucumber, white pepper.

**Sustainably Produced & Kosher*

SUGGESTED FOOD PAIRINGS

Shellfish ceviche with citrus and avocado, whitefish salad on toast points, marinated beets with citrus.



WAKAZE
Classic
junmai

6 / 750ml: 835603007480

rice: Camargue
prefecture: France

Clear, refreshing, and crisp. Wakaze's flagship sake brewed using a French rice, Camargue.

The perfect match with Japanese and Asian cuisine or as an aperitif with carpaccio.



KAWATSURU
Crane of Paradise
junmai

6 / 720ml: 835603005899

rice: Yamada Nishiki
prefecture: Kagawa

Grapefruit, grassy, fresh and lifted finish.

**Sustainably Produced*

Pizza with prosciutto/speck, smoked salmon and cream cheese.



KAWATSURU
Olive
junmai ginjo

6 / 720ml: 835603007350

rice: Sanuki YoiMai
prefecture: Kagawa

Made with yeast from native Sanuki olives. Juicy melon musk, white flowers and green pear.

**Sustainably Produced*

Salad with carrot ginger dressing, coconut crab curry or spring pea & mint gazpacho.



FUKUCHO
Moon on the Water
junmai ginjo

12 / 300ml: 835603005127
6 / 720ml: 835603005004

rice: Yamada Nishiki & Hatta Nishiki
prefecture: Hiroshima

Intense pineapple, fennel, violet, richly textured.

Dark chocolate with sea salt, pan seared scallops with lots of butter, broiled oysters with cream and breadcrumbs.



TENSEI
Song of the Sea
junmai ginjo

12 / 300ml: 835603005684
6 / 720ml: 835603005776

rice: Yamada Nishiki & Gohyakumangoku
prefecture: Kanagawa

Salt water taffy, fortune cookie, sea salt finish.

Sea urchin crostini, Cuban sandwich, briny olives and feta.



TOKO
Sun Rise
junmai ginjo

6 / 720ml: 835603007084

rice: Dewasansan
prefecture: Yamagata

Grassy & floral with green apple and melon.

**Sustainably Produced*

Teriyaki salmon, sauteed snow pea shoots or maple glazed ham.



RIHAKU
Wandering Poet
junmai ginjo

12 / 300ml: 835603005172
6 / 720ml: 835603005059
6 / 1.8L: 835603005813

rice: Yamada Nishiki
prefecture: Shimane

Green banana, lemongrass, and aloe vera.

Roasted brussels sprouts, broccoli rabe, sautéed kale.



TOZAI
Well of Wisdom
ginjo

12 / 300ml: 835603005455
6 / 720ml: 835603005295

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto

Watermelon, white pepper and a bright finish.

Watermelon and feta salad, tuna poke, crab and mango salad.



**TOZAI
Night Swim**
futsu

30 / 180ml cans: 835603007091

SAKE PROFILE

prefecture: Kyoto
Tropical stone fruit aromas,
medium body & clean finish.

SUGGESTED FOOD PAIRINGS

Pair with pork dumplings, seafood salad, or sesame roasted vegetables.



**CHIYONOSONO
Shared Promise**
junmai

12 / 300ml: 835603005615
6 / 720ml: 835603005707

*rice: Gohyakumangoku
prefecture: Kumamoto*
Softly rustic, sweet potato,
orange blossom, rice texture on
finish.

Braised red cabbage with apples &
raisins, butternut squash ravioli,
Swedish meatballs.



**TOZAI
Typhoon**
futsu

6 / 720ml: 835603005844
6 / 1.8L: 835603005516

prefecture: Kyoto
Banana nut bread, steamed
rice aromas, medium dry finish.

Fried chicken, egg rolls, spicy mixed
nuts.



**RIHAKU
Dance of
Discovery**
junmai

12 / 300ml: 835603005660
6 / 720ml: 835603005752

*rice: Kan No Mai
prefecture: Shimane*
Light and crisp sake with
smoke and salinity.

Charred octopus, roasted branzino,
escabeche.



**YAMADA SHOTEN
Everlasting Roots**
tokubetsu junmai

6 / 900ml: 835603005912

rice: Hida Homare | prefecture: Gifu
Cocoa, clove, orange blossom,
tart and slightly lactic finish.

Miso glazed salmon, pork belly buns,
charred octopus.



**AMA NO TO
Heaven's Door**
tokubetsu junmai

12 / 300ml: 835603005110
6 / 720ml: 835603004991

rice: Ginnosei | prefecture: Akita
Floral, marzipan, salinity.
**Sustainably Produced & Kosher*

Cold soba in sesame sauce, maple
glazed carrots, capesante sauce.



**KANBARA
Bride of the Fox**
junmai ginjo

12 / 300ml: 835603005400
6 / 720ml: 835603005387
6 / 1.8L: 835603005790

*rice: Gohyakumangoku
prefecture: Niigata*
Full bodied, savory and fruity
with dashi, persimmon, quince.

Bacon wrapped dates, BBQ pulled
pork, seared foie gras with a sweeter
sauce reduction.



**SHIOKAWA
Cowboy Yamahai**
yamahai junmai
ginjo genshu

6 / 720ml: 835603005936

*rice: Niigata Shuzo Kotekimai
prefecture: Niigata*
Aromas of cocoa and smoke
with a rich & smooth finish.

Hearty meat dishes, stir fried beef,
chicken mole or beef stew.



**SHIOKAWA
Nopa**
junmai

6 / 720ml: 835603007367

prefecture: Niigata
Notes of lemon custard, papaya
& kumquat with hints of black
pepper and smoke.

Chicken mole negro, iberico ham or a
blue cheeseburger.



**YUHO
Eternal Embers**
junmai

6 / 720ml: 835603005738
6 / 1.8L: 835603007060

*rice: Notohikari
prefecture: Ishikawa*
High acid, full bodied style with
raisin and pear.

Pork rillettes, chicken liver pate,
prosciutto and figs.



		SAKE PROFILE	SUGGESTED FOOD PAIRINGS
	YUHO Rhythm of the Centuries 4 yr. aged kimoto junmai 6 / 720ml: 835603005745	<i>rice: Notohikari</i> <i>prefecture: Ishikawa</i> Wild mushroom notes with elegant aromas of tangerine, banana, camomile.	Grilled pork chops, manchego cheese, tacos al pastor.
	TENTAKA Hawk in the Heavens tokubetsu junmai 12 / 300ml: 835603005202 6 / 720ml: 835603005097 6 / 1.8L: 835603005806	<i>rice: Gohyakumangoku</i> <i>prefecture: Tochigi</i> High acid, full bodied style with mushroom, cocoa and walnut. <i>*Sustainably Produced</i>	Braised brisket, mushroom risotto, asparagus with brown butter and hazelnuts.
	MANTENSEI Kinoko junmai ginjo 6 / 720ml: 835603007343	<i>rice: Local Tamasakae</i> <i>prefecture: Tottori</i> Cocoa & dried porcini with notes of orange peel, mulling spice and caramel.	Savory & umami rich dishes like wild mushroom risotto, coq au vin or pork soup dumplings.
	MANTENSEI Star-Filled Sky 3 yr. aged junmai ginjo 12 / 300ml: 835603005158 6 / 720ml: 835603005035	<i>rice: Yamada Nishiki & Tamakasae</i> <i>prefecture: Tottori</i> Meat broth, smoky honey, mineral-rich finish.	Steak tartare, kimchi stew, tacos al pastor.
	MANA 1751 True Vision yamahai tokubetsu junmai muroka genshu 6 / 720ml: 835603005998	<i>rice: Gohyakumangoku</i> <i>prefecture: Fukui</i> Aromatic yamahai with notes of tart yogurt, mushroom, honey & banana.	Pork adobo, spicy and creamy rock shrimp or cumin spiced lamb chops.
	CHIYONOSONO Sacred Power junmai ginjo 12 / 300ml: 835603005196 6 / 720ml: 835603005073	<i>rice: Shinriki</i> <i>prefecture: Kumamoto</i> Seaweed, white flower, creamy, richly layered. <i>*Sustainably Produced</i>	Kombu cured fluke, chicken roasted with fennel and olives, pasta with garlic, olive oil, preserved lemons.
	SANKAN SHUZO Triple Crown junmai ginjo 6 / 720ml: 835603007527	<i>rice: Omachi prefecture: Okayama</i> Notes of black tea, fennel and grapefruit.	Try with oysters, tempura, grilled skewers or ramen.
	KANBARA Ancient Treasure yamahai junmai genshu koshu 6 / 720ml: 835603005981	<i>rice: Yamada Nishiki & Koshi Tanrei</i> <i>prefecture: Niigata</i> Pronounced umami, olive oil, sea salt and toasted sesame.	Caramelized onions, figs with goat cheese or seared foie gras.
	GINGA SHIZUKU Divine Droplets junmai daiginjo 6 / 720ml: 835603007107	<i>rice: Dewasansan</i> <i>prefecture: Yamagata</i> Pineapple, white peach, green apple, lily and hints of white pepper.	Smoked salmon & cream cheese blinis, olive tapenade or tomato salad.
	KOJIYAMA Untitled cedar barrel aged 6 / 720ml: 835603007206	<i>prefecture: Yamagata</i> Notes of maple, black cherry, marmalade, custard and baking spice.	Try with cedar planked salmon, chicken marsala or agrodolce pork chops.



KONTEKI
Pearls of Simplicity
 junmai daiginjo

12 / 300ml: 835603005554
 6 / 720ml: 835603005547

SAKE PROFILE

rice: Yamada Nishiki
 prefecture: Kyoto
 Asian pear blossom, delicate minerality on the finish.
 *Produced from Organic Rice

SUGGESTED FOOD PAIRINGS

Linguine with clams, camembert cheese, creamed corn.



KONTEKI
Tears of Dawn
 daiginjo

12 / 300ml: 835603005530
 6 / 720ml: 835603005523
 6 / 1.8L: 835603005837

rice: Yamada Nishiki
 prefecture: Kyoto
 Banana custard, anise, silky texture.
 *Produced from Organic Rice

Cauliflower au gratin, la tur cheese, artichokes with melted butter.



TENTAKA
Silent Stream
 junmai daiginjo

6 / 720ml: 835603005226

rice: Yamada Nishiki
 prefecture: Tochigi
 Lychee, melon, blossom, seamless texture with structured acidity.
 *Sustainably Produced

Crudo with high quality olive oil and salt, caviar, butter poached lobster.



TAKATENJIN
Soul of the Sensei
 junmai daiginjo

12 / 300ml: 835603005585
 6 / 720ml: 835603005578

rice: Yamada Nishiki
 prefecture: Shizuoka
 Vibrant, juicy muscat grape, green apple, honeydew melon, dry finish.
 *Sustainably Produced

Papaya salad, lemongrass grilled shrimp, coconut milk curry.



TOKO
Ultraluxe
 junmai daiginjo

6 / 720ml: 835603007077

rice: Yamada Nishiki
 prefecture: Yamagata
 Wild strawberry, grapefruit and lychee with a seamless finish.

West coast oysters, caviar or cheesecake.



TOZAI
Blossom of Peace
 plum

6 / 720ml: 835603005493

prefecture: Kyoto
 Cherry, apricot, almond, tart and racy finish.

Stilton cheese, panna cotta or chocolate cake.



RIHAKU
Dreamy Clouds
 tokubetsu junmai nigori

12 / 300ml: 835603005219
 6 / 720ml: 835603005103
 6 / 1.8L: 835603005820

rice: Gohyakumangoku
 prefecture: Shimane
 Nutty, dark plum, tangy and citrus tinged finish.

Fried calamari with sweet chili sauce, bluefish pate, beet & goat cheese salad.



DAIMON
Road to Osaka
 tokubetsu junmai nigori

6 / 720ml: 835603007121

rice: Gohyakumangoku
 prefecture: Osaka
 A creamy & mild nigori with notes of banana, citrus & floral.

Delicious with fried foods. Try with coconut shrimp, crab cakes or Pad Thai.



FUKUCHO
Seaside Sparkling
 junmai

6 / 500ml: 835603005929

rice: Nakase Shinsenbon
 prefecture: Hiroshima
 Crisp notes of lemon-lime & apple with a soft, frothy finish.

Great paired with seafood. Try with West Coast oysters, spicy shellfish or fruit-based desserts.



**TOZAI
Snow Maiden**
nigori

30 / 180ml cans: 835603007213

SAKE PROFILE

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto

Honeydew melon, raw pumpkin,
radish, bright finish.

SUGGESTED FOOD PAIRINGS

Korean style chicken wings, thai red
curry or goat cheese cheesecake.



**TOZAI
Snow Maiden**
nigori

12 / 300ml: 835603005431
6 / 720ml: 835603005448

rice: Gohyakumangoku & Gin-Ohmi
prefecture: Kyoto

Honeydew melon, raw pumpkin,
radish, bright finish.

Korean style chicken wings, thai red
curry or goat cheese cheesecake.



**WAKAZE
Nigori**
nigori

6 / 750ml: 835603007466

rice: Carmague
prefecture: France

Delicate & soft with a smooth
texture and layered rice aromas.

Delicious with flavored dishes like
spicy curries or dumplings.



**WAKAZE
Yuzu**
yuzu

6 / 750ml: 835603007466

rice: Carmague
prefecture: France

A dry profile brings out the
brightness of the natural French
yuzu balanced by a touch of
mint.

Seafood ceviche, chilled lobster
salad, cesar salad or dry rubbed
chicken wings.



**DAISHINSYU
Equilibrium**
junmai daiginjo

720ml: 835603007497

rice: Kinmon Nishiki
prefecture: Nagano

Elegant, luscious and balanced
with aromas of pineapple, rose
& coconut cream.

A delicious pairing with caviar, speck
with persimmon or triple crème
cheeses.