

BETTER-FOR-YOU BENEFITS



LOW SUGAR

Sake contains less sugar than most other alcohol.



FREE OF TANNINS & SULFITES

For those looking to avoid wine headaches.



LOW IN TARTARIC ACID

The primary acid in wine that causes acid reflux & enamel erosion.



80% WATER BASED

Arguably more hydrating than other alcoholic beverages.



GLUTEN FREE

Premium sake is naturally gluten-free, perfect for those who are sensitive or celiac.



CONTAINS AMINO ACIDS

Sake contains 3 types of amino acids that can prevent osteoporosis & provide skin benefits.

SHAKE THINGS UP

SAKE MAKES A GREAT ADDITION TO COCKTAILS



UME SPRITZ

3 OZ. TOZAI BLOSSOM OF PEACE SAKE
MANGO LA COIX SPARKLING WATER

Pour Blossom of Peace over ice in tall glass and top with Mango LaCroix. Garnish with an edible flower or cherry.



RUBY JEWEL

2 OZ. TOZAI LIVING JEWEL SAKE
2 OZ. PAMA LIQUEUR
2 OZ. POMEGRANATE JUICE
¼ CUP PITTED FRESH SWEET CHERRIES
JUICE OF ½ LEMON
CLUB SODA

Muddle cherries with Living Jewel, PAMA, and pomegranate juice in shaker. Add a few ice cubes and lemon juice and shake vigorously. Strain and add a splash of club soda. Garnish with a lemon twist.



TEA OF WISDOM

3 OZ. TOZAI WELL OF WISDOM SAKE
3 OZ. BREWED AND CHILLED GREEN TEA
1/3 CUP FRESH CANTALOUPE CHUNKS
muddled in 1 tablespoon simple syrup

Combine all in shaker and add a few ice cubes. Shake vigorously and strain into martini glass. Garnish with melon ball pick.