



KOMÉ

COLLECTIVE

CRAFT JAPANESE SAKE & SPIRITS





# TOZAI

Tozai is the authentically Japanese sake that bridges the gap between East and West and invites all to enjoy Japanese sake.



## WHY DOES TOZAI STAND OUT

- Tozai's style is approachable for sake pros and novices alike, taking sake out of the “special occasion” category and making it an everyday drink. Each Tozai sake is a classic representation of its style and grade.
- Be transported to Japan just by looking at Tozai - the labels feature hand-painted koi fish, traditional Japanese kanji, and origami paper patterns.



Kyoto is home to Kyoto's Fushimi Mizu, one of Japan's most prized water sources.



# THE LINEUP

## Snow Maiden

*Junmai Nigori*



Named after Hanako, or “Flower Maiden”, the most famous Japanese koi fish that lived for 226 years in the snowy, icy waters at the foot of Japan’s Mt. Ontake.

The #1 selling sku in Vine Connections portfolio.

## Living Jewel

*Junmai*



Named after Japan’s colorful koi fish that represent good fortune and luck. This sake represents the combination of vibrant colors, patterns, and shimmering scales that have earned Japanese koi fish the moniker “living jewels.”

## Blossom of Peace

*Plum*



Local, all-natural aodani plums are soaked in Tozai sake for over three months resulting in an incredibly balanced sake with tart, juicy acidity on the finish. Plum blossoms are known as “The Flowers of Peace” in Japan and symbolize growth, renewal, and awakening.

## Well of Wisdom

*Ginjo*



Draws its water source from the town of Fushimi, which means “hidden water” and is known for its characteristically soft and pure water that is perfect for brewing sake.

## Typhoon

*Futsu*



A table sake of remarkable quality with rustic banana bread and nut notes. Sturdy enough to handle being warmed or mixed in cocktails.

## Night Swim

*Futsu*



Recently launched and becoming a fan favorite, this canned sake invites all to feel renewed with a night swim.

# TOZAI



Approachable and vibrant sake in a can.



Tozai's iconic nigori sake packaged into an accessible, pocket-sized can.



Named after Japan's colorful koi fish that represents good fortune and luck.



Cloudy sake with vibrant notes of honeydew melon, raw pumpkin and radish. Creamy texture with a bright, dry finish.



This sake has juicy watermelon and citrus notes and a racy white pepper finish.



Sturdy enough to handle being warmed or mixed in cocktails.



Local, all-natural aodani plums are soaked in Tozai sake for over 3 months.







# BUSHIDO

On-the-go, hassle-free, premium Ginjo Genshu sake in a can. Bushido is the ancient Japanese warrior code of moral values, loyalty, honor and wisdom. Usually unuttered and unwritten, the code allows the violent existence of the samurai to be tempered by wisdom and serenity.

## WHY DOES BUSHIDO STAND OUT

- Brewed in Kyoto, Japan, a prefecture known for being the birthplace of sake. The brewery specializes in sake that is approachable for sake pros and novices alike.
- Bushido cans are the perfect fit for on-premise (*Asian-centric restaurants, fast casual, Asian fusion, trendy ramen, music venues, happy hours*) and off-premise accounts.





BUSHIDO

勇  
仁  
誠

時  
鐘  
血  
魂



**BUSHIDO**

WAY OF THE WARRIOR

吟  
釀  
原  
酒

GINJO GENSU  
PREMIUM SAKE

18%  
ALC BY VOL. | BREWED IN  
JAPAN | 180ML



SAKE  
**BUSHIDO**  
WAY OF THE WARRIOR  
GINJO GENSU

BRAND OVERVIEW

# BUSHIDO



This undiluted sake is 18% alc. and can stand up to a variety of foods or excellent if added in a cocktail.







# KONTEKI

Konteki's culture centers around 15th century ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be understated and pure - just like sake.

## WHY DOES KONTEKI STAND OUT

- Kyoto is the birthplace of sake and is home to the local Fushimi Mizu, one of Japan's most prized water sources of soft, pure water.
- Well-respected rice farmer Masayasu Tanaka grows Konteki's Yamada Nishiki, known as the King of sake rice, completely organically. Konteki presents a unique opportunity to demonstrate the differences in the tasting profiles of a Junmai Daiginjo and a Daiginjo.



Organically Grown Rice





# KONTEKI

Tears of Dawn Daiginjo

Pearls of Simplicity Junmai  
Daiginjo

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- Well-respected rice farmer Masayasu Tanaka grows rice for the brewery. He is famous for growing some of Japan's best quality Yamada Nishiki rice, considered the pinnacle of premium sake rice.



# KONTEKI



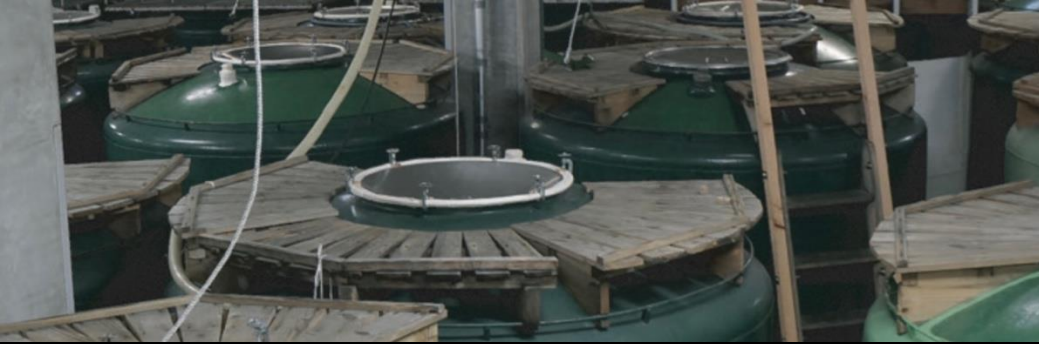
More subtle and nuanced than most highly aromatic Junmai Daiginjos.



Lush notes of tropical banana, anise seed, and truffle with a velvety but dangerously smooth finish.







# RIHAKU

Rihaku is named after the famous Chinese poet from the 8th century, Li Po, who was known to drink a big bottle of sake and write a hundred poems.

## WHY DOES RIHAKU STAND OUT

- Rihaku boasts one of the highest average milling rates of all Japanese sake breweries - a testament to its dedication to high quality. Each Rihaku sake in the portfolio is made with a different type of sake rice, demonstrating how the deliberate style of a producer can be expressed through four rice types.
- The ancient Prime Minister of Shimane Prefecture named this brewery because of the way that these sake inspired poetry. The calligraphy on the label is his original handwriting.



Uses ozone water instead of chemicals



Almost all sake lees are reused in-house



# RIHAKU

Dreamy Clouds Nigori

Wandering Poet Junmai Ginjo

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*\*Also available as a Namazake\**





# RIHAKU



Brewed with a newly-developed rice called Kan no Mai that withstands cold climates, it's full of personality and takes a fair amount of expertise to work with.



This sake has the ability to complement even the most wine-unfriendly vegetables like asparagus, artichoke hearts and broccoli rabe.



The first brewery to make a dry, light, cloudy style of nigori sake. It presents an opportunity to move nigori drinkers forward to new styles of sake.

*\*Also available as a Namazake\**



A robust, powerful expression of namazake. The complexity of flower yeast, omachi rice, and genshu result in layers of blackberry, lime, raisin bran and nougat.

