

SAKE

The quality of Japanese sake can be simply graded from the milling/polishing rate of sake rice during brewing. Higher rates tend to yield a premium quality & a more refined taste. A cleaner & sharper finish is created on the palate by eliminating fats, proteins & amino acids that result in unwanted flavours & aromas. The following is the descending order of Premium Grade Japanese Sake currently being offered here in Kushiyaki Azuma -

JDG - Junmai Dai-Ginjo

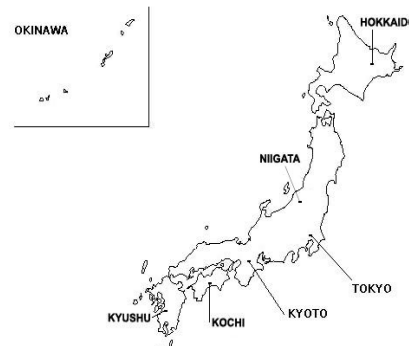
Super premium grade sake made from over 50% milled away of the top quality sake rice. Resulting in a very clean, refined & elegant finish with a lively aromatic.

JG - Junmai Ginjo

Premium grade sake made from over 40% milled away of the top quality sake rice, which is fermented over low temperature fermentation for a longer period than Junmai/Honjozo. Hence resulting in a more complex and delicate flavour in comparison with the other types of sake.

J - Junmai

No added alcohol with at least 30% of rice milled away of the sake rice. Nothing is used in its sake production except for rice, water & Koji yeast. The taste is usually richer, fuller in flavour.



House Specialty Sake - Akagisan JG

Serving Recommendation			
Hot	Room Temp.	Chilled	On The Rocks
NA	NA	Excellent	Good
sweet - semi sweet - semi dry - dry - super dry			

Located at the base of Akagi Mountain in the middle of the main island of Japan, this sake brewery is a family owned and operated business. In making this sake they use spring water from the mountain that is very smooth & the sake has a dry finish. This is the first overseas export for this sake, so we are very proud At Kushiyaki Azuma to have the opportunity to offer it to our guests.



Tasting	Frasco	Bottle
60ml	200ml	
6	16	135

Serving Recommendation			
Hot	Room Temp.	Chilled	On The Rocks
Excellent	Excellent	Excellent	Good
sweet - semi sweet - semi dry - dry - super dry			

	Tasting	Frasco	Bottle		Tasting	Frasco	Bottle
	60mL	200mL			60mL	200mL	
'Kara Dry' J				Otokoyama J			
<i>Ozeki Pty Ltd</i>	3	8.5	NA	<i>Otokoyama Shuzo</i>	6	16	135
<i>California USA</i>				<i>Hokkaido</i>			
大関 辛				男山			
Yuki no Bosha 'Yamahai' J				Nanbu Bijin J			
<i>Saiya Shuzo</i>	8	25	88	<i>Nanbu Bijin Pty Ltd</i>	6	16	NA
<i>Akita</i>				<i>Iwate</i>			
雪の茅舎 山麩純米				南部美人			
Koshino Kageroi "Senju" J				Senchu-hassaku J			
<i>Asahi Shuzo</i>	7	22	NA	<i>Tsukasa Botan</i>	7	23	198
<i>Niigata</i>				<i>Kochi</i>			
越のかげろひ 千寿				司牡丹 船中八策			

SAKE

Serving Recommendation			
Hot	Room Temp.	Chilled	On The Rocks
NA	NA	Excellent	Excellent
sweet - semi	sweet - semi	dry -	dry - super dry

JG - Junmai Ginjo

Garyubai JG

Sanwa Shuzo

Shizuoka

臥龍梅

The sake brewer was established in 1686 near Mount Fuji in Shizuoka. The sake is now produced by modern style methods.

The sake has complexity and a long finish on the palate.



8

25

88

Sato no homare JG

Sudo honke

Shizuoka

須藤本家 郷の誉

Sudo Honke is the oldest sake brewery in Japan, founded in 1141 AD.

The current president is the 55th generation president of Sudo Honke.

The brewing philosophy is simple, clean, and natural.

Sake, he says, is made from rice. This sake brewery was awarded a gold medal by International Wine Challenge 2007 & 2008.



7

22

NA

Tama no hikari 'Yamahai'

Tamano hikari Shuzo

Kyoto

玉の光 山麩

Yamahai produces this pure Sake using traditional methods

It is used 60% milled sake rice with natural yeasts

and lactobacilli from their 100-year old brewery. It takes twice as long to produce this Sake, which reflects extra care.



7

22

75

JDG - Junmai Dai-Ginjo

Kubota 'Hekiju'JDG

Asahi Shuzo

Niigata

久保田 碧寿 山麩

Kubota is one of the most famous and premium Sake makers in Japan, awarded gold medals countless times.



16

49

165

Kubota 'Manju'JDG

Asahi Shuzo

Niigata

久保田 萬寿

This Sake brewer was established 500 years ago in a cool climate, north of the main island in Japan. It's really serious sake.



19

58

198

Dassai 'Sanwari Kubu' JDG

Asahi Shuzo

Yamaguchi

獺祭 三割九分

This sake brewer specialises in Daiginjo style of cold sake from the famous Fugu (blowfish) fishing area in Yamaguchi.

In the mouth it is beautifully silky and smooth with flavours of honeydew, jasmine and cedar on its clean, airy finish.

It is made with rice that has been milled so that only 39% of the original size remains.



17

50

150

Dassai 'Niwari Sanbu' JDG

Asahi Shuzo

Yamaguchi

獺祭 二割三分

It is made with rice that has been milled so that only 23% of the original size of the grains remain; this is the highest degree of milling of any sake in the world. The taste is at the pinnacle of refined elegance with delicate flavours and aromas.



300ml by bottle

115

Tasting 60mL
Frasco 200mL
Bottle 720mL