



### YAEGAKI PURE DRY SAKE

Yaegaki Sake Junmai represents the top of Yaegaki's domestic sake line. It is a dry, medium-bodied sake with a crisp acidic finish that can be referred to as "food friendly." It can be drank either warm or cold, and complements any Asian cuisines.

Alcohol: 15%  
Brewer (Location); CA, USA

ITEM#501, 12/750ML; #502, 6/1.5L; #503, 1/18L; #518, 12/300ML



### YAEGAKI DRAFT SAKE

Yaegaki Draft Sake is a cold draft sake, classified as namachozo-shu (fresh stored sake). Its unmatched natural freshness and subtle sweetness is what makes it a perfect pair with fresh fish and other lighter foods.

Alcohol: 16%  
Brewer (Location); CA, USA

ITEM#586, 12/300ML



### YAEGAKI CLOUD NIGORI

Yaegaki Cloud Nigori has a refreshing and milky smooth texture that is quite unlike any other nigori. With a fresh sweetness that is not too cloying, it pairs perfectly with food that has fuller or spicy flavors.

This California local premium nigori is best enjoyed chilled.

Alcohol: 15%  
Brewer (Location); CA, USA

ITEM#589, 12/300ML



### YAEGAKI SELECT JUNMAI GINJO

Brewed from 100% Omachi rice, this Junmai Ginjo is fruity on the nose with the aroma of raisin and the gentle flavor of muscat grapes.

Alcohol: 16%  
Brewer (Location); CA, USA

ITEM#500, 6/720ML



### KI-IPPON DRY SAKE

The classic taste of California Ki-Ippon Dry Sake derives from the best U.S. ingredients combined with time-honored Japanese tradition. This rather dry sake can be served either hot or cold and is a food-friendly sake that makes the perfect match for any food or occasion.

Alcohol: 15%  
Brewer (Location); CA, USA

ITEM#504, 12/750ML; #505, 6/1.5L



### REIKO SAKE

Reiko Sake is named after Reiko Kushibiki, the first female Sake Master in the U.S. This authentic sake has a dry, light aroma and taste, making it enjoyable at any temperature. A food-friendly sake that matches a wide variety of meals.

Alcohol: 13%  
Brewer (Location); CA, USA

ITEM#576, 1/18L