

<< C as in
Charlie >>

drink bible

<< SAKE >>

Hakutsuru Ukiyo-E

“Picture of the Floating World”

Tasting Note: Smooth and delicate with pleasant aromas of honeydew, fuji apple, and hints of licorice. Slightly dry with pleasant flavors of honeydew, bartlett pears, cherry and a touch of almond with a clean, crisp finish.

Classification: Junmai Daiginjo

Prefecture: Hyogo Prefecture

Polishing Ratio: 50%

ABV: 15.3%

Preferred Serving Temperature: Chilled

Gluten Free/ Sulfite Free

Other Note:

Ukiyo-e (ooh-kee-yoh-eh) is a Japanese woodblock print or painting of famous kabuki actors, beautiful women, travel landscapes and city life from the Edo period. Ukiyo-e is significant in expressing the sensual attributes of Japanese culture from 17th to 19th century.



Yatsushika

“Roof of Kyushu”

Tasting Note:. Main aroma of sweet rice, with a hint of milk and cream. Traditional rich type.

Classification: Tokubetsu Junmai

Prefecture: Kyushu, Oita

Polishing Ratio: 60%

ABV: 15-16%

Preferred Serving Temperature: Chilled, Room



Rai

"Lightening & thunder"

Tasting Note: The unique brewing process of RAI creates a pleasant earthiness that is not too bold nor meek with subtle hints of caramel in the nose.

Clean and refreshing with naturally full bodied flavors of rice complemented by a dry finish.

Classification: Junmai

Prefecture: Hyogo Prefecture

Polishing Ratio: 70%

ABV: 15%

Preferred Serving Temperature: Chilled or Warm

Other Note:

RAI is created using a new age labor-intensive production process with the yeast, koji and lactic acid being the keys to this rich brew. Timing of the additions to the starter mash influence the flavor and aroma. Ozeki exclusively developed a new way of making sake to bring out the savories while sustaining easy drinkability. The unique brewing process of RAI creates a pleasant earthiness that is not too bold nor meek with subtle hints of caramel in the nose.



Kitaya 39 Shizuku Shibori

“Pleasureful Family”

Tasting Note: Wild strawberries and plums with hints of honeysuckle, golden raisin, and minerals. Structured and nuanced on the palate with toasty flavors of baked stone fruits and almond flower. Cherry blossom and a touch of earth on the silky finish.

Classification: Junmai Daiginjo

Prefecture: Kyushu Fukuoka

Polishing Ratio: 39%

ABV: 15%

Preferred Serving Temperature: Chilled

Other Note: A competition-spec Junmai Dai Ginjyo produced using Yamada-Nishiki sake brewing rice milled to 39%. Kitaya 39 is shizuku shibori sake that is extracted solely via the gravity-draw method- instead of squeezing by force.



Tokun Yume To Maboroshi No Monogatari “Tale of dreams and illusion

Tasting Note: Crisp, Robust, Moderately Rice-Forward, Balanced and Refreshingly Dry

Classification: Junmai Ginjo

Prefecture: Kanto, Chiba

Polishing Ratio: 55%

ABV: 15-16%

Preferred Serving Temperature: Chilled, room, warm

Other Note:

Tokun Yume Junmai Ginjo is brewed from Fusanomai sake brewing rice. It is robust, Rice-forward, crisp and refreshingly dry.



Sempuku Shiniriki 85

“Thousand Fortune”

Tasting Note: Exquisite nose of lime blossom, almond, guava mochi, and almond skin. Dry and light on its feet with ample minerality and a smooth, creamy texture that shows honeydew melon and citrus before finishing long and mineral.

Classification: Junmai

Prefecture: Hiroshima, Chugoku

Polishing Ratio: 85%

ABV: 19-20%

Preferred Serving Temperature: Chilled

Other Note:

Shiniriki or divine power rice was thought to be extinct since the 1910-20s. In 2006, Sempuku was able to resurrect 5g worth of Shiriki rice using less than a handful of seeds it had found in one of its facilities. Applying the sake production methods of the 1910s, Shiniriki 85 is produced via the kimoto method and is neither charcoal filtered or water-blended. The rice itself is several times smaller in circumference than modern sake brewing rice and therefore milling away only 15% of the outer circumference yields such a bountiful aromatic and flavor profile.



Hakutsuru Sayuri

“Small Lilly”

Tasting Note:. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy saké with a deliciously smooth finish.

Classification: Junmai Nigori

Prefecture: Hyogo, Kinki

Polishing Ratio: 70%

ABV: 12.5%

Preferred Serving Temperature: Chilled

Other Note:

Although sake is usually filtered to remove grain solids left behind after the fermentation process, Nigori sake is filtered using a broader mesh, resulting in the permeating of fine rice particles and a far cloudier drink.



<< NATURAL WINE >>

Merci

Type - white

Producer - Domaine de la pépière

Region - Loire Valley, France 2020

Appellation - muscadet

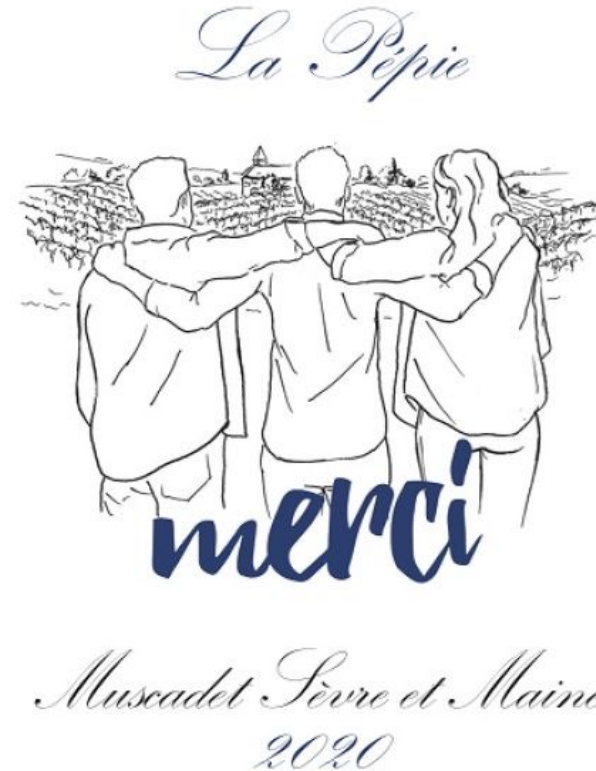
Grape - melon de bourgogne

Tasting note -

bright, fullish and complex, with a good core, lovely mineral drive, sound acids and a long, gently leesy and nicely balanced finish

Story -

100% Melon de Bourgogne. "Merci" is named in gratitude to *vigneron* friends of Pépière who supplied finished 2020 wines for this special, one-off bottling that is helping to cover Pépière's 95% crop loss in the 2021 vintage. The wines come from sites similar to Pépière's, featuring variations on granite, gneiss and gabbro and from vines in transition to organic farming.



Mis en bouteille par SARL La Pépière
44690 Maisdon sur Sèvre, France
Product of France - Contains sulfites - LSF20

750 ML
ALC.12% BY VOL.

Domaine de Roally, Viré-Clessé

Type – white

Producer –Thévenet

Region – Burgundy, France 2020

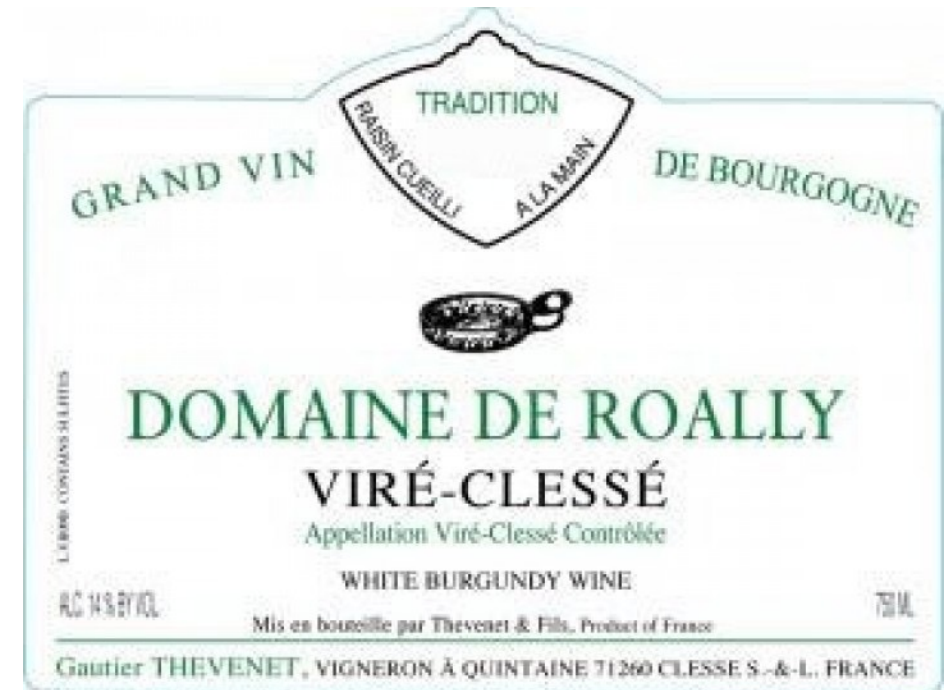
Grape – chardonnay

Tasting note –

*Intense roasted notes, deeply
mineral characteristic.*

Story –

Thévenet properties features classic Mâconnais clay-limestone soils and is farmed organically (certified in the case of Roally and Bongran) and worked and harvested meticulously by hand. Each yields a single wine, a Viré-Clessé, vinified and aged identically in the cold Thévenet cellar, varying only in fermentation and aging lengths.



Palmetta

Type – orange

Producer – Fongoli

Region – Umbria, Italy 2021

Grape – Grechetto

Tasting note –

straw yellow with greenish reflections, significant consistency. A fine and delicate bouquet, of rare elegance, pleasant fruity and floral notes. The taste denotes structure and great freshness.

story –

100% Grechetto. From certified-biodynamic vines, planted with traditional *palmetta*-style training in 1987 on the estate's typical heavy clay soils with limestone. The bunches are hand-harvested early in the morning and immediately destemmed and gently pressed while the fruit is still cool. Only the free-run juice is fermented spontaneously in open wooden vats (*tini*) without temperature control or sulfur and with 24 hours of skin contact. The controlled and gradual oxygenation—from open-topped fermentation and from rackings during its aging on fine lees in tank—eliminates the need for sulfur in the wine. It is bottled without any sulfur or filtration.



Naranjo

Type - orange

Producer - Pielihueso

Region - Mendoza, Argentina 2021

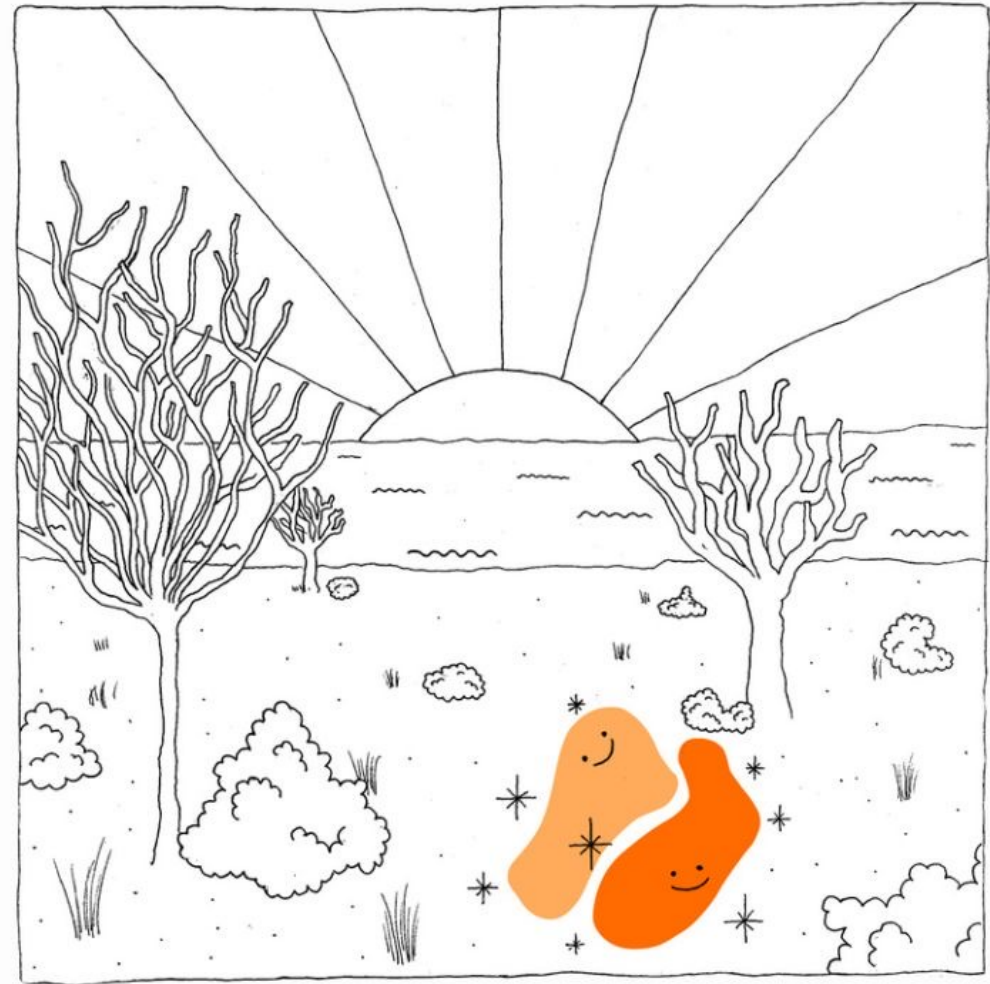
Grape - Sauvignon Blanc, Torrontés, Chardonnay

Tasting note -

Very aromatic with lots of tropical fruit, citrus and grass taste note. Medium-high acidity and smooth and easy in the mouth.

story -

Spanish for “skin and bones” the wines are all farmed organically and made with no corrections, fermented with native yeast and a low addition of sulfur is added just before bottling.



Gamay AOC

Type – Red

Producer – Valerie Forgues

Region – Loire Valley, France 2019

Appellation – Touraine

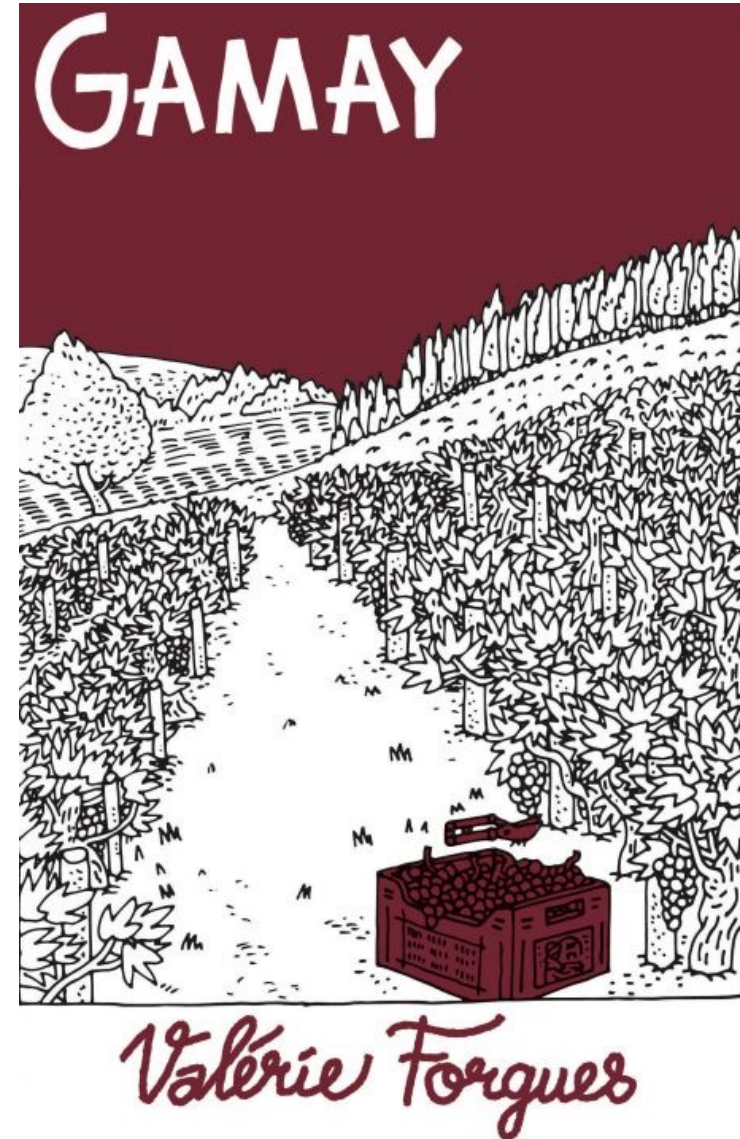
Grape – Gamay

Tasting note –

A juicy, chillable Gamay with notes of fresh raspberries and earth, supported by excellent acidity and a core of minerality.

Story –

100% Gamay. Averaging 40 years of age, Valérie's Gamay vines are planted on clay-limestone soils in the heart of the Cher valley of the Touraine region in the Loire. She farms them organically (certified) and harvests them by hand. The grapes are destemmed and go directly into stainless steel and fiberglass vats. Fermentation is spontaneous with indigenous yeasts; the wine is aged in vat. It is bottled without fining or filtering. The use of sulfur is minimal, finishing at about 10 mg/liter.



Perfidia

Type - Red

Producer - Thee and Thou

Region - California USA 2017

Grape - Tempranillo

Tasting notes -

This is more densely structured than their "glhf" (good luck have fun) bottling, showing notes of cherry, tobacco and cedar.



Emilia Macchiona Rosso

Type - Red

Producer - La stoppa

Region - Emilia-Romagna, Italy 2012

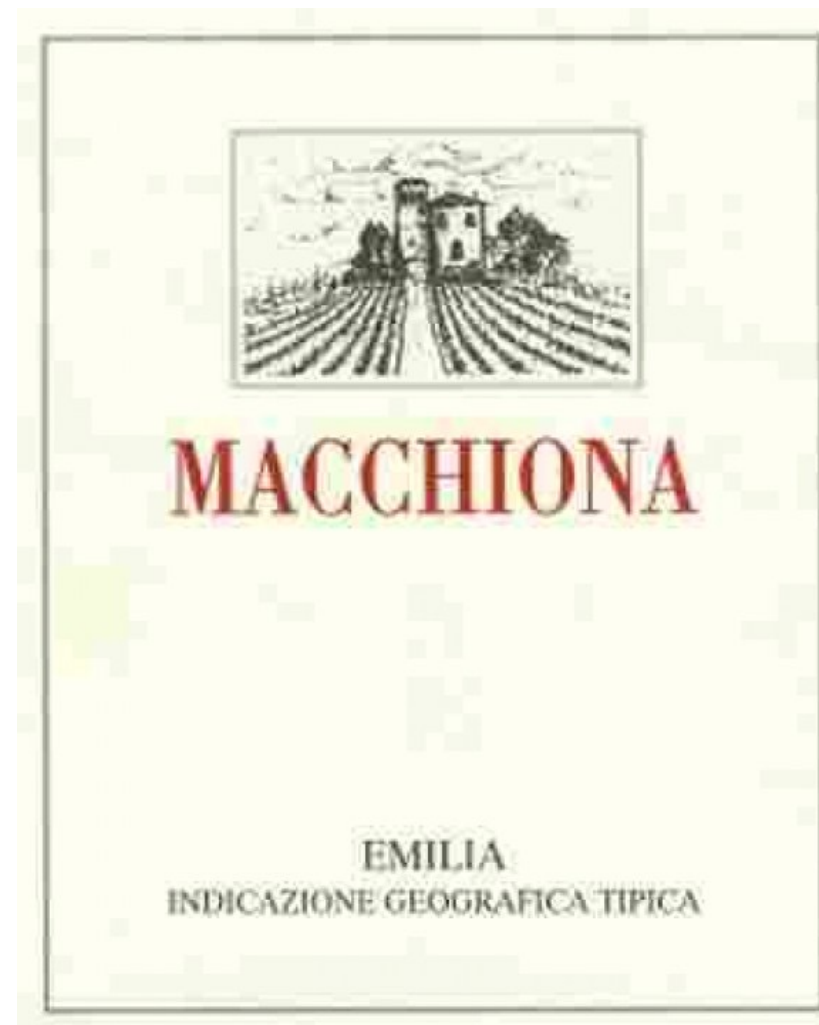
Grape - Barbera, Bonarda

Tasting notes -

Leather oak earthy some cherries in the background tint of vanilla.

Story -

Named for an old farmhouse in the midst of the vineyard, Macchiona is La Stoppa's flagship red. It is made with the estate's oldest vines (up to about 65 years old), grown on silty clay soils and farmed organically, with no fertilizers and with wild plants flourishing between rows. The fruit is harvested by hand, then destemmed and crushed. The juice is fermented with native yeasts and without sulfur in concrete and stainless steel; maceration with the skins lasts 45 days.



<< KOREAN
SPIRIT >>

Seoul Night

Tasting Note: Clean and balanced flavor with fruity finish of golden plum.

Classification: Soju

ABV: 23%

Ingredient: Golden Plum, honey, juniper berry, distilled water

Other Note: Made using ripen golden plum harvested in July. Similar process of making Gin, Seoul Night also adds juniper berries during the distilling process.



Won Mae

Tasting Note: very floral and fruity notes with subtle sweetness.

Classification: Soju

ABV: 25%

Ingredient: Golden Plum, honey, distilled water

Other Note: Won Mae is a liqueur made of golden plum and local Jeju honey. The liqueur has very floral and fruity notes with subtle sweetness.



<< BEER >>

Sapporo draft “Lager”

Tasting Note:.

Very light, soft and dry. The aromatic intensity is modest, with citrusy, floral, and grainy notes.

Classification: pale lager

ABV: 5%

Other Note: The sake bomb is another popular service option for Sapporo. Sake dropped into a cold beer seems to be a crowd-pleaser.



Far Yeast Tokyo White “Saison Ale”

Tasting Note:.

Dry, smooth Saison boasting an aroma that is both refreshing and fruity as it derived from a combination of esters and hops.

Classification: Hefeweizen

ABV: 5%

Other Note: Beer inspired by Tokyo - Reflecting the exciting and vibrant city of Tokyo, Far Yeast’s rich and sophisticated aroma, along with its dynamic and evolving flavor.

