



TEDORIGAWA SAKE COLLECTION

In recent years popular taste in Japan has moved away from the “light and dry” style towards more full-flavored sakes. At the center of this movement have been the bold, assertive sakes of the Hokuriku region, made in the Noto Toji brewing style. Within this tradition, Tedorigawa stands apart for its elegance and finesse. The brewery uses Kanazawa Yeast, which has a mild aroma profile with low acidity, to produce sakes that have richness and complexity, yet are perfectly smooth and balanced.

Sake Sampler \$12.50



Tedorigawa “Yamahai Junmai”

Tedorigawa “Iki na Onna”

Tedorigawa “Kinka”

Junmai pure rice goodness



Tedorigawa “Yamahai Junmai”

Silver Mountain—This is a connoisseur’s junmai sake, dry, sharp and smooth all in one. Its mild astringency, characteristic of sakes made using the old yamahai method, is balanced by a faintly discernible sweetness.



Delicious warmed!

10.75 small • **20.50** large

Daiginjo subtlety & finesse



Tedorigawa “Iki na Onna”

Lady Luck—Clean and balanced on the one hand, with a caress of wild honey on the other, Iki na Onna is a classy, confident sake brewed in very limited amounts for the Association of Lady Sake Retailers.

15.50 small • **30** large

Nama unpasteurized sake



Tedorigawa “Kinka”

Gold Blossom—Full, clean taste, with a nice balance of sweetness and acidity overlaying a delicate fruitiness. Like plum blossoms at winter’s end, “Kinka” is vivid and poised, in the elegant Kanazawa style.

15.50 small • **30** large • **62** bottle (720ml)