# **EXPLORATIVE FLIGHTS**

Tour some of the key saké regions of Japan through these flights which showcase both classic and certain unique examples of nihonshu.

## KANSAI AND CHŪBU . . . . . . . . 25.

Three major rivers and spring waters make Kansai a prime saké producing area. Due north, is the region of Chūbu, also rich with saké breweries with distinct brewing styles. Showcases here are offerings highlighting the more nuanced side of nihonshu.

Higashiyama, 'Konteki, Tears of Dawn,' Daiginjo, Kyoto Kokuryu, 'Kuzuryu,' Junmai, Fukui Miwa, 'Shirakawago Sasanigori,' Nigori Junmai Ginjo, Gifu

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Niigata is known for crisp and clean saké; however, there are always exceptions to the rule. The cooler climate of the region allows for more control over the ferment and the results are deliberate in style.

Kirinzan, 'Classic,' Futsu-shu, Niigata Obata, 'Manoturu Bulzai,' Ginjo, Sado Island, Niigata Hakkaisan, 'Echigo de Soro,' Nama Genshu, Niigata

### TOHOKU . . . . . . . . . . . . . . . . . . 25.

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Northern Japan offers a broad range of styles, from a cedar barrel-aged saké to a softly sweet umeshu made from all-koji rice.

Asami, 'Ama no To, Heaven's Door,' Tokubetsu Junmai, Akita Ichinokura, 'Taru,' Tokubetsu Junmai, Miyagi Nanbu Bijin, 'Mutou (no sugar),' Umeshu, Iwate



# HIGHBALLS

Simplicity calls for careful attention to each aspect of the drink with finesse demonstrated in the most minute of details.

Featured here are some of our favorite combinations of spirit and mixer in the classic form of the highball.

HIGHBALL NO, 1
C H U - H A I
RYOKUCHA-HAI
SHERRY AND SODA
GIN AND TONIC
TEQUILA SONIC
TOKI HIGHBALL
C O F F E Y S O N I C
S C O T C H A N D S O D A
U M E S H U S O D A