



# SAKE TO YA

SAKE AND SUSHI ARE KNOWN COMPLEMENTS, BUT WHAT ABOUT TAKING IT TO THE NEXT LEVEL. LET US GIVE YOU A FEW POINTERS ON THE DIFFERENT TYPES OF SAKE AND SOME FOODS THAT GO PERFECTLY WITH THIS UNIQUE AND DELIGHTFUL DRINK!

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## **JUNMAI - Full bodied and slightly acidic**

Considered a "pure" sake which means no added starches, sugars or alcohol. Serve hot (>100 degrees F).

**PAIRING:** Yakitori, Sashimi, grilled fish, Spring rolls, Terriyaki Tonkatsu, Sukiyaki, Tempura, Lobster salad, marinated Salmon

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## **GINJO - Light, fragrant and complex**

With a special yeast and lower fermentation temps, it creates one of the more fragrant sakes. Most often served chilled.

**PAIRING:** Sushi, Sashimi, Seafood salad, steamed asparagus

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## **DAIGINJO - Light, fragrant and subtle taste with elegant aromatics**

A small amount of pure distilled alcohol is added and is more labor intensive than others. Serve chilled or at room temperature.

**PAIRING:** Sushi, Sashimi, Seafood salad, oysters, white meat fish

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## **GENSHU - Dry, smooth, more fragrant**

Slightly higher alcohol content that lightens and smooths out the flavor. Serve warm or at room temperature.

**PAIRING:** Cheese, dried figs, grilled white meat, fish and fowl, grilled red meats and hearty soups