

Tensei Junmai Ginjyo Song of Sea

熊沢酒造 天青 純米吟醸酒 ソング・オブ・シー

Song of Sea Bottle

This Junmai Ginjyo bottle is made from Yamadanishiki grown in Hyogo Prefecture and No.9 Special yeast. This yeast was specially separated from *moroni* (sake mash) of "Kouro" from Kumamoto-ken Shuzo Kenkyu-sho, the origin of Kyokai yeast #9. This Junmai Ginjyo leaves a refreshing impression but cherishes the balance between aroma and umami. Recommended drinking temperature 46.4°F - 53.6°F(8 - 12°C)



Sample Pairing Dish

"Artisan Hot Dogs and BLT Sandwich"



Left photo:
Tensei Song of Sea Bottle with
BLT
Right photo:
Tensei Song of Sea Bottle with
Hot Dog

Credit: Hikaru Enokida, Head
Chef of MOKICHI
TRATTORIA at Kumazawa
Brewing Company.

Ingredients

Bacon: Pork, salt (Fujisawa City); **Sausage:** Pork, salt (Fujisawa), herbs
Home baked bread, lettuce, tomato (Miura City)

Suggested Sake Serving Style for this Dish

Song of Sea bottle at a temperature of 53.6°F (12°C) in a wine glass. ("Flower chill" temperature/sake terminology: "*hana bie* 花冷え.")

Pairing Notes

The sausage and bacon are made in-house at Mokichi Trattoria. They are extra meaty in taste, and work well with the aromatic breads we also bake on site. The dishes are simple, but this sake pairs superbly with these lunch specials, complementing the bold flavors of the meat with a lighter, refreshing palate.

Tensei Tokubetsu Honjozo Endless Summer

熊沢酒造 天青 特別本醸造酒 エンドレス・サマー

Endless Summer Bottle

This Tokubetsu Honjozo is made of sake rice, Gohyakumangoku from Toyama Prefecture and Yeast No. 9. The bottle has an impression of freshness that makes it easy to drink, and at the same time, it is aromatic and flavorful. Recommended drinking temperature 50°F - 59°F (10 - 15°C) and 109.4°F± (43°C±)



Sample Pairing Dish

"Baby Sardine (Shirasu) Pizza with Iwai Sesame Oil"



Photo from left: Iwai Sesame Oil bottle, Tensei Endless Summer

Credit: Hikaru Enokida, Head Chef, of MOKICHI TRATTORIA at Kumazawa Brewing Company.

Ingredients

Iwai Sesame Oil (Iwai Sesame Oil Company, Yokohama City), boiled baby sardine (*shirasu* 釜揚げしらす), tomato (Miura City), *wakame* seaweed (Miura), salt (Fujisawa City), fresh herbs (Fujisawa), garlic

Suggested Sake Serving Style for this Dish

Endless Summer bottle at a temperature of 53.6°F (12°C) in a wine glass. ("Flower chill" temperature/sake terminology: "*hana bie* 花冷え.")

Pairing Notes

The base sauce of this pizza is devised specifically to bring out the umami flavor in the sake, and sesame oil offers a uniquely Japanese perspective to this Italian dish. The combination of tomato, garlic, and sardines enhances the flavors through amino acids, and the topping of herbs and seaweed is a bouquet to the eyes. Though the sauce has a strong profile, the Endless Summer Sake cuts through with its refreshing aroma, and results in a very appetizing pairing.