

Tozai is the authentically Japanese sake that bridges the gap between East and West and is an invitation for all to enjoy Japanese sake.

- Tozai's style is approachable for sake pros and novices alike, taking sake out of the "special occasion" category and making it an everyday drink.
- Each Tozai sake is a classic representation of its style and grade.
- Be transported to Japan just by looking at Tozai—the labels feature hand-painted koi fish, traditional Japanese kanji, and origami paper patterns.
- Brewed in Kyoto, Japan a prefecture known for being the birthplace of premium sake.





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#### TOZAI LIVING JEWEL JUNMAI

Named after Japan's colorful koi fish that represent good fortune and luck.

A light & easy drinking sake with aromas of white grape, anise, and hints of sweet rice. Fresh herbal notes with a long, clean finish.



#### TOZAI BLOSSOM OF PEACE PLUM SAKE

Plum blossoms are known as "The Flowers of Peace" in Japan and symbolize growth, renewal, & awakening.

Local, all-natural aodani plums are soaked in Tozai sake for over three months resulting in an incredibly balanced sake with tart, juicy acidity on the finish.



### TOZAI WELL OF WISDOM GINJO

Brewed from water sourced from the town of Fushimi, which means "hidden water" and is known for its characteristically soft and pure water.

A soft & silky sake. Notes of sweet melon and hints of pistachio. A touch of white pepper on the finish.



# TOZAI SNOW MAIDEN JUNMAI NIGORI

Named after Hanako, or "Flower Maiden", the most famous Japanese koi fish that lived for 226 years in the snowy, icy waters at the foot of Japan's Mt. Ontake.

Bright and fresh with favors of honeydew melon, raw pumpkin, and radish. Creamy texture and full body.



### **TOZAI TYPHOON FUTSU**

A table sake of remarkable quality with rustic banana bread and nut notes. Sturdy enough to handle being warmed or mixed in cocktails.

Aromas of banana bread and a hint of spice. Medium-dry with a round, mellow finish.



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