

Premier Imported Cold Sake

Visit to Sake Brewery for Hand Selected Sake



Domo Owner and Head Chef, Gaku Homma visited a local sake brewery in Japan to personally sample and select quality sake produced this year. Photo taken Oct 4, 2014.

How to Care for Premier Sake

It is common thinking in Japan that premier sake is "alive". Once a bottle of sake has been opened, it will remain fresh and ready to drink for only 2 days. Domo by design offers only 2 varieties of premier sake; Hatsumago and Kurosawa. In this way, Domo's sake is always fresh with a premium taste, aroma and texture.

HATSUMAGO - This sake is produced in a brewery in Denver's sister Yamagata prefecture, that has a 400 year history in this fine art. Mr. Sato, the *Toji* or sake brewer is the 15th generation to care for this brewery. Produced near the hometown of Domo owner, Gaku Homma. Full bodied with a hint of fruit.

初孫



KUROSAWA - from under the Japan Alps in Nagano prefecture. A very small sake brewery, but the official sake of the Nagano Winter Olympics. Smooth and light with a hint of peach.

くろさわ

Premier Sake Serving Styles-your choice!

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| Kikisake -traditional sake tasting cup. 180 ml. | \$13.00 |
| Kobin -small size bottle opened fresh. 300 ml. | \$19.50 |
| Isshobin -10 kikisake cups of sake equals one <i>issho</i> or 1.8 liter. Large bottle opened fresh! | |
| Group serving size. | \$130.00 |

For hot sake selections see our regular drink menu
See other side

