



BY LES AMIS GROUP

JINJO X TATENOKAWA SAKE DINNER

7 NOVEMBER TO 8 NOVEMBER 2018

MENU

TRUFFLE UDON (COLD)

KANI

grilled seasonal crab meat over shell

BURI

yellow tail sashimi

TEBASAKI

chicken wing

NODOGURO

ishikawa black throat sea perch, pickles

SATSUMA-IMO

chiba sweet potato

GYŪTAN

grilled ox-tongue

TOMATO

kochi tomato, pickled compote

OCHAZUKE

dashi, onigiri

ZUNDA MOCHI

sweet edamame with mochi

CHEF MAKOTO SAITO, JINJO

ABOUT TATENOKAWA



An ambitious brewery with 185 years of sake making history, Tatenokawa was the first Sake Brewery in Yamagata who decided to brew exclusively Junmai Daiginjo class sake. Run by a young, enthusiastic team of determined sake pioneers, Tatenokawa is driven by their 100-year vision to make excellent sake with dedication where the focus is on constant quality improvement.

Nearly all of the rice they use to brew is locally grown Miyama Nishiki and Dewasansan.

TATENOKAWA SAKE PROFILES



*TATENOKAWA Junmai Daiginjo
Miyama Nishiki Nakadori*

Made with the sake rice variety Miyama Nishiki, cultivated by their own sake rice research institute, this sake shows off the best characteristics of the rice: a deep sharp citrus-like acidity.

A clean sake with a good balance of acidity that pairs well with all types of food.



*TATENOKAWA Junmai Daiginjo
Shuryu*

Made with 50% polished Yamada Nishiki sake rice (from Hyogo Prefecture), a combination of Sake Yeast Society No.9 yeast, and an aroma producing yeast, this sake is an article of rare beauty.

A florid nose and full-bodied flavour that is typical of Yamada Nishiki sake rice make for a well-balanced spread mid palate.



TATENOKAWA Jumai Daiginjo 33

33 is made with Dewasansan rice grown by their own rice research institute that has been polished in house to 33% to extract all its potential. With a gentle yet rich aroma of ripened fruits, the essence of every single flavour – umami, dry, sweet and sour – spreads out leaving behind a lovely aftertaste.



*KODAKARA Daiginjo Umesu
(Plum Sake)*

This sake is made by steeping Nanko plums in a base of "TATENOKAWA" Daiginjo. A clean sake with a good balance of elegant sweetness – indulge in the rich beautiful flavour and premium quality feel of the plums.



TATENOKAWA HONRYU KARAKUCHI

The sort of sake that continues to be a firm favourite of the sake aficionado. Made with Dewasansan sake rice, with a longer fermentation to turn more of the sugar into alcohol and achieve a sake meter value of +8, this is not your average dry sake. Filled with umami, a relaxed aroma, a bit of bite, and balanced flavour that pairs well with a variety of different cuisine.