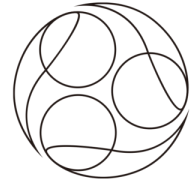




WEDNESDAY LESSONS 11/30/22

Heiwa Shuzo Spotlight
w/ Bryan West of Fifth Taste



Heiwa Shuzo "KID" Junmai

\$27 w/ class credit (normally \$32)

- 50% polish Gohyakumangoku & 60% polish Ippanmai, k701 yeast, Koyasan Nansui water, SMV +4, acidity 1.5, 15% ABV



Heiwa Shuzo "KID" Hiyaoroshi

\$31 w/ class credit (normally \$36)

- Hiyaoroshi autumn seasonal release: pasteurized once & matured over summer
- 55% polish Gohyakumangoku, 4 yeasts: 1801, 901, 14, 10, Koyasan Nansui water, SMV +1.5, acidity 1.7, 15% ABV

Heiwa Shuzo "KID" Omachi

\$38 w/ class credit (normally \$44)

- 60% polish Omachi, 1801 & 901 yeasts, Koyasan Nansui water, SMV +1, acidity 1.7, 15% ABV

Heiwa Shuzo "Tsuru-Ume" Mikan

\$36 w/ class credit (normally \$42)

- Ippanmai rice as a junmai sake base with whole Wakayama natsu mikan fruit, Amanatsu fruit, and lemon. 7% ABV



Also available from Heiwa Shuzo:

- | | |
|-----------------------------|--|
| 1) KID Nigori | \$27 w/ class credit (\$32) |
| 2) KID Junmai Daiginjo | \$42 w/ class credit (\$47)- special order |
| 3) Tsuru-Ume Kanjuku Umeshu | \$27 w/ class credit (\$32) |
| 4) KID Junmai One-Cup | \$8 w/ class credit (\$9) |

...And many more in the future... 🙏

- ♥ 710ml bottles: \$5 off with tasting 300ml bottles: \$2.50 off
- ♥ 180ml cups: \$1 off Total discount= up to tasting fee
- ♥ F&B employee? Tell me when you check out!