

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

<u>Heiwa Shuzo "KID" Hiyaoroshi</u>

\$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

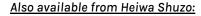
\$38 w/ class credit (normally \$44)

 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



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!

