



| HARRAH COLLEGE  
★ OF HOSPITALITY  
| Alumni Chapter

# SALUD! PROST! CHEERS!

The Art of Sake  
with  
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Founder

Restaurant Hospitality Institute



# SAKE LIST AND TASTING NOTES

## **TOZAI - "LIVING JEWEL"**

### **Junmai Sake, Kyoto**

Aromas of white grape, anise, and a hint of sweet rice. On the palate you will find citrus, white pepper, and fresh herbal notes with a long, clean finish.

Pair with baked herbed salmon, grilled lobster, and light poultry dishes.

Served between 45-55 degrees.

## **DASSAI 50**

### **Junmai Daigingo Sake, Yamaguchi**

Light, balanced, clean and easy drinking, this sake is a star. It's wonderful for beginners to get into sake and fantastic for others to simply enjoy. There are wonderful fruits on the palate without coming off too sweet.

Pair with meat, sashimi and seafood.

Served between 45-55 degrees.

## **MIYASHITA "SACRED MIST"**

### **Honjozo Nigori Sake, Okayama**

This Sake from Okayama is produced the traditional way where the raw, unfiltered sake is put through only a rough filter. The term Honjozo denotes a premium level of sake, and Nigori literally translates as "unfiltered." The traditional production method creates a well-balanced, slightly acidic sake with a delicious, subtle sweetness. Okayama's sakes are famous for their elegance and refinement.

Delicious by itself, or perfect compliment to desserts and fruits.

Served chilled or at room temperature.