

Taste test

Shots in Translation

First of all, let's set the record straight: Saké, in Japanese, refers to any kind of alcohol, from beer to wine to vodka. What we Americans mistakenly refer to as saké is actually called *nihonshu*. No matter what you call it, though, this rice-based beverage comes in flavors and aromas as varied as wine, but it's even more fun to drink since it can be chalked up to being a "cultural experience." Don't forget to start each round with a hearty cry of *Kampai*, just as the VN staff did while exhaustively testing these Tokyo tipples.



					PANEL FAVORITE
BRAND	Kikusui	Momokawa	Momokawa	ShoChikuBai	Hana Flavored Sake
VARIETY	Organic Junmai Ginjo	Organic Junmai Ginjo	Organic Nigori	Nigori Crème de Sake	Lychee
CONTACT	❖ kikusui-sake.com	❖ sakeone.com	❖ sakeone.com	❖ takarasake.com	❖ takarasake.com
FAVORITE FEATURE	Imported from Japan	Made organically in Oregon	Less filtered; appears cloudy	Banana-ish, hard-to-pin-point fruit flavor	Lychee fragrance and taste
WHAT WE LOVED	Fruity, floral notes	Light taste and aroma	Sweet, rich flavor	Subtly sweet and fragrant	Its delicate and light flavor
BEST ENJOYED	With a handful of salted edamame	Before devouring okonomiyaki	With a warm miso soup	Chilled, as a pre-dinner aperitif	Mixed into a tropical cocktail