

## RECOMMENDED SAKES

To explore various sake styles, we tasted nearly two dozen sakes in *Wine Spectator's* New York office. What we found was variety; flavors ranged from citrus, tropical fruits and apple to dried fig, clove and pungent cheese. Some were elegant and fragrant, while others were robust or cloying. The 15 sakes listed below, in order from more light-bodied and dry to more full-bodied and sweet, are our favorites, with six of them highly recommended. The tasting was performed non-blind, but prices were not revealed. Bottle sizes are 720ml to 750ml unless otherwise specified.

SAKE	PRICE	SAKE	PRICE
<b>DEWAZAKURA</b> Daiginjo Beautiful aromas and flavors of orange blossom, honeydew and almond. Very delicate, with a light texture and a clean finish. Highly recommended.	\$17/ 300ml	<b>KAMIKOKORO TOUKAGEN</b> <b>Shiboritate Tokubetsu Junmai Nama Genshu</b> Banana and orange blossom aromas are followed by lush nectarine flavors. Sweet, but with a lively texture and a spicy, spearmint-tinged finish.	\$60
<b>MASUMI YUMEDONO</b> Daiginjo Soft, with a round texture and apple and pear flavors followed by spicebread notes. Full, with a touch of sweetness.	\$90	<b>SHUTENDOUJI OH-ONI</b> Junmai Ginjo Nama Genshu Focused, with apple cider and walnut flavors and a strong aroma of cloves. Intense from start to finish. Highly recommended.	\$40
<b>OTOKOYAMA</b> Junmai Daiginjo Crisp and vibrant, this has bright floral aromas and light flavors of orange peel and melon, carried by firm acidity through the finish. Highly recommended.	\$110	<b>NANBU BIJIN</b> Tokubetsu Junmai Soft, with delicate flavors of apple and honey that fade before the clean finish.	\$25
<b>YUKI NO BOSHA</b> Daiginjo Soft and rich. A bit rustic, this shows hyacinth aromas and honeydew, almond and apple flavors, with a touch of sweetness.	\$55	<b>URAKASUMI</b> Junmai Offers soft apple, banana and clove flavors and a creamy texture. Straightforward but savory.	\$30
<b>FUKUCHO</b> Moon on the Water Junmai Ginjo Rich, with robust linen aromas and almond, pepper and clove flavors. Intense as it drives to a powerful, milk chocolate-tinged finish.	\$40	<b>KASUMI TSURU</b> Yamahai Ginjo Rich and balanced, with a lush texture, buoyant flavors of apple, melon and tangerine and a spicy finish. Highly recommended.	\$20/ 300ml
<b>KANBARA</b> Bride of the Fox Junmai Ginjo Complex, with herbal aromas of chicory, clove and chive, a creamy texture and savory flavors of dried fig and pepper. Builds to a spicy finish.	\$19/ 300ml	<b>RIHAKU</b> Dreamy Clouds Tokubetsu Junmai Nigori Lush, with intense flavors of guava, papaya and cantaloupe and a delicate texture. Harmonious through the clean, vibrant finish. Highly recommended.	\$18/ 300ml
<b>MANTENSEI</b> Star-Filled Sky Junmai Ginjo Delicate, with a lacy texture, papaya aromas and flavors of lime and honeydew. Not as complex, but clean and fresh. Highly recommended.	\$19/ 300ml	<b>KOTEN</b> Junmai Kosu Sweet and nuanced, with a nutty aroma, chocolate, almond and orange peel flavors and a soft finish.	\$32/ 500ml
<b>BORN</b> Junmai Daiginjo Nama Genshu Offers a fresh banana aroma and flavors of candied peach and apricot. Sweet, but with a sleek texture.	\$48		