

Izumibashi Junmai Black Dragonfly Kimoto 2 Year Aged

泉橋酒造 純米酒 生酏造り黒とんぼ

Black Kimoto Bottle

The nose is apricot seed, lychee, complemented by condensed milk with a hint of sudachi-lime. The attack is a milky acidity. Like "a clear Yakult (Japanese probiotic drink)," it is surprisingly light, even though its many layers of sweetness, acidity, and umami create a deep flavor.



Sample Pairing Dish

"Maguro (Tuna) cutlet with Margarita Style Sauce"



From left: Black Dragonfly Kimoto Bottle, Tokkuri (warm sake vessel), Sakazuki (sake cup)

Credit: Shin Nemoto, Head Chef of Kuramoto Kako Restaurant at Izumibashi Brewery.

Ingredients

Cutlet: Medium-fat Tuna (Misaki Megumi Suisan, Miura City), dill, basil, mint, fennel

Sauce: Ricotta Cheese {Milk (Isehara City), Green Lemon (Ebina City)}, Yogurt, Tomato Sauce (Ebina), Genovese Sauce

Arugula, edible Nasturtium, pickled peanut, Kabosu-Lime.

Suggested Sake Serving Style for this Dish

Black Dragonfly Kimoto bottle at a temperature of 131°F (55°C) with the flat saucer-like cup "Sakazuki 盃" shown in the photo. ("Very Hot" temperature/Sake terminology: "Tobikiri Kan" 飛び切り燗.) The aroma of Tobikiri Kan is sharper and the taste drier.

Pairing Notes

The Sake and the three sauces (chef's Ricotta Cheese made with yogurt, Tomato sauce, Genovese sauce) bring umami, acidity, and bitterness. When the three types of sauces are mixed, it becomes similar to margarita sauce in taste. The medium-rare tuna cutlets and Sake have an equal temperature, which combine acidity and umami superbly.

Izumibashi Junmai Black Ginjo Blue Megumi

泉橋酒造 純米吟醸酒 青恵

Blue Megumi Bottle

This bottle highlights the sweetness and purity of the rice. This is a deep, dignified sake that lives up to its status as the signature bottle of Izumibashi. This sake is well balanced from the first taste to the last sip. When cold, it invigorates. When warmed, its delicate sweetness becomes more prominent.



Sample Pairing Dish

"Maguro (Tuna) dressed in Taishu Persimmon and Pione Grape, White Sesame Paste and Ricotta Cheese."



From left: Sakazuki (sake cup), Iwai Sesame Oil bottle, Blue Megumi Sake Bottle

Credit: Shin Nemoto, Head Chef of Kuramoto Kako Restaurant at Izumibashi Brewery.

Ingredients

Zuke (Soy sauce-based marinade): Lean Tuna block (Misaki Megumi Suisan, Miura City), Sesame Oil (Iwai Sesame Oil, Yokohama City), Amazake (Izumibashi Shuzo, Ebina City), Soy Sauce (Izumibashi)

Pickles: Taishu Persimmon (Ebina), Pione Grapes (Atsugi City)

Creamy Sauce: Ricotta Cheese (Milk (Isehara City), Green Lemon (Ebina)), Sesame Oil (Iwai Sesame Oil, Yokohama), White Sesame Paste (Ebina)

Roasting: Walnuts, Pistachio, Ginkgo Nuts, **Garnish:** Leafy Greens

Suggested Sake Serving Style for this Dish

Blue Megumi bottle at a temperature of 50°F (10°C) with the flat saucer-like cup "Sakazuki 盃" shown in the photo. ("Flower chill" temperature/Sake terminology: "Hana bie 花冷え.")

Pairing Notes

The flower-chilled sake preserves the array of flavors. Dishes are served at chilled temperatures. Each taste is drawn out, moving from the refreshing to the acerbic.

As guests' conversation enliven the table, the sake gradually comes to room temperature, releasing its elegant aroma and balanced palate. The Blue Megumi plays a significant role in embracing the flavor profile of creaminess, umami, and crunch smoked nuts in the dish.

Izumibashi Junmai Genshu Red Megumi

泉橋酒造 純米原酒 赤恵

Red Megumi Bottle

This Junmai Genshu (undiluted Sake) is not like traditional Genshu, which can be intense and marred by Sake's characteristic alcohol taste. Rather, this bottle balances sweetness, acidity, and bitterness with a dry forward Ginjo aroma. You can feel wild acidity and dryness, after which umami hits you. When warmed, it changes to a sophisticated tranquil taste with bitter mellow acidity.



Sample Pairing Dish

"Izumibashi Style Ootoro Maguro (Fatty Tuna) and Welsh Onion Teriyaki"



From left: Sakazuki (sake cup), Iwai Sesame Oil bottle, Tokkuri (warm sake vessel), Red Megumi Sake Bottle

Credit: Shin Nemoto, Head Chef of Kuramoto Kako Restaurant at Izumibashi Brewery

Ingredients

Ootoro Izumibashi Style Teriyaki: Ootoro Tuna (Misaki Megumi Suisan, Miura City), Sesame Oil (Iwai Sesame Oil, Yokohama City), Amazake (Izumibashi Shuzo, Ebina City), Soy Sauce (Izumibashi), Welsh onion with longer white stem (Ebina), Sugar, Honey, Sansho Seeds (Japanese pepper: *zanthoxylum piperitum*)

Green Onion, Roasted Sesame Seeds(Ebina), Arugula

Suggested Sake Serving Style for this Dish

Red Megumi bottle at a temperature of 118.4°F (48°C) \pm with the flat saucer-like cup "Sakazuki 盃" shown in the photo. ("Jokan" to "Atsukan" temperature/Sake terminology: "上燗から熱燗")

Pairing Notes

Ootoro and long white stem onion are seared with Sesame Oil. Pour Sake over it and flambé for fresh flower Ginjyo flavoring. Then stir-fry with special Izumibashi Teriyaki sauce, which includes Koji Amazake with a hint of Sansho. The Koji Amazake in the sauce awakens the umami flavor in the fermented ingredients: Soy Sauce, Sake, and Koji. Sansho seeds give a burst of tingling sensation and greeny aroma, providing a harmonious combination with the Red Bottle's acidity.

The warm Red Megumi is full of bitterness, a perfect blend to the Ootoro. When this Red returns to room temperature, it brings out a boost of umami flavor.

Kayoko Abe is the President of SAKÈ MU.GEN in Washington DC, a public relations company in the alcohol industry. She holds multiple alcohol certifications; International Sake Sommelier/Professional, Shochu Advisor, and Cicerone Beer Server. Skilled at deciphering ways to prepare food, as well as distinguishing secret ingredients, she has been praised by many acclaimed food industry experts as someone who has a ‘perfect pitch’ in flavors.”
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