

Fraser Valley Junmai Renaissance

Available
for Tasting



**Rich, Savoury and
complex**

375 ml Alc/Vol 14.5%
SKU: 458158

This new style of sake transcends boundary of common sakes' characteristics with unprecedented level of acidity; Complex flavours, superior balance, and maturity. "Renaissance of Sake" born in modern era for modern wine/sake aficionados. Perfect to accompany red and white meats, wide range of charcuterie and dessert.

Food Match:
Charcuterie, Pizza, Roasted Chicken, Miso/Kasu Black Cod, Fish/Clam Chowder, Mango Pudding

Fraser Valley Junmai Nigori Renaissance



**Complex, Creamy and
Semi-sweet**

375 ml Alc/Vol 14.5%
SKU: 692673

A new approach to our Renaissance sake. This "nigori (cloudy)" version incorporates complex flavours of sweetness and nuttiness of the Fraser Valley rice with an agile balance of spicy acidity and a creamier, smoother texture. Perfect to accompany spicier dishes, white meat, and seafood. It is bold and aromatic acidity goes well with richer dishes.

Food Match:
Satay, Pork Belly, Meat Balls, Winter Squash, Hearty Chowders, Mushroom/Vegetable Soup

Osake Junmai Ginjo Nama Genshu

Available
for Tasting



**Rich, Savoury and
Off-dry**

375 ml Alc/Vol 17%
SKU: 488932

750 ml Alc/Vol 17%
SKU: 486402

Artisan SakeMaker's signature product, fragrant aromas of Asian pear and lychee laced with earthy notes of yeast and hay; this sake is full and spicy on the palate and has a dry lingering finish with hints of anise and vanilla. Perfect as a sipping sake or with a variety of food, including meat dishes.

Food Match:
Beef Carpaccio, Lemon Chicken, Grilled Fish, Pork Roast, Duck, Game, Rich Chocolate dessert

Osake Junmai Ginjo Nigori Genshu

Available
for Tasting



Rich, Creamy and Dry

375 ml Alc/Vol 17%
SKU: 101014

Lush and round with unfiltered rice lees providing a rich, silky body, yet bright and lively with light natural effervescence. This ginjo-class nigori has elegant aromas of ripe melons and bananas with a dry, clean finish; this sake pairs wonderfully with rich and naturally sweet food such as shellfish or poultry dishes accented with cream and spice.

Food Match:
Steamed Clams/Mussels, Foie Gras, Lobster Thermidor, Peking Duck, Strawberry Ice Cream



Apple Yuzu Cooler



Crisp, Semi Sweet

500 ml Alc/Vol 7%
SKU: 84976

Take a sip of our refreshing Sake Cooler and experience a delicate palate of sweet Golden Delicious Apples balanced out with tart, aromatic Japanese Yuzu.

Amazake (Non-Alcoholic Rice Beverage)



Online Store

We ship across Canada

Scan the QR code with your smartphone camera to visit the online store for the current retail prices and further details.



artisansakemaker.com
info@artisansakemaker.com

1339 Rainspur Alley, Granville island
Vancouver, BC V6H 4G9
(604) 685 - 7253



Osake Junmai Nama

Osake Junmai Nama Genshu

Osake Junmai Nama Nigori

Mirai Traditional Method Sparkling sake

Osake Junmai Sparkling

Osake Junmai Nigori Sparkling



Light, Crisp and Off-dry

Rich, Complex and Dry

Creamy, Fruity Off-dry

Rich, Complex and Dry

Light, Crisp, Semi-sweet

Velvety and Off-dry

375ml Alc/Vol 15%
SKU: 641720

375ml Alc/Vol 18%
SKU: 580183

375ml Alc/Vol 14%
SKU: 196659

750 ml Alc/Vol 12%
SKU: 833384

500 ml Alc/Vol 13.5%
SKU: 83568

500 ml Alc/Vol 12.5%
SKU: 503292

750 ml Alc/Vol 15%
SKU: 805382

750 ml Alc/Vol 18%
SKU: 628990

750 ml Alc/Vol 14%
SKU: 22731

This sake represents a symbolic form of uniting 'authenticity and innovation'.

Popular staple year-round and for those special days of celebration!

Enjoy rich mouthfeel and complex flavours!

Lively and bright with apple, pear, melon, cantaloupe and citrus fruit notes with soft, clean and delicate finish; this is a refined sipping sake ideal for seafood, plant-based and light dishes.

Fresh off the press; the original cask strength sake fragrant with tropical fruity aromas, rich and creamy body with a dry, lingering finish; this full-bodied sake is well-matched with a wide variety of food, and is versatile enough to pair with rich courses. Serve chilled or warm.

Rustic and "cloudy" with residual rice lees that brings extra acidity to the palate. Round, lightly piquant with a nice touch of natural sweetness, and delightfully bright tropical fruit notes; it is a great companion with savoury and spicy dishes. Shake lightly and serve chilled.

MIRAI (meaning Future) celebrates sake's growing popularity outside of Japan and it's place in modern-day global culinary scenes. Bright tropical fruit aromas and fine mousse on dry, savoury finish. So let's loosen up and enjoy. Kampai!

Lively and refreshing sake with a brilliant body; golden in colour. Delivers aromas of tropical fruit and citrus. Fragrance of pear, with hints of toast, nuts, honey and nougat. This bubbly clean sake brings a lot of fun and enjoyment!

Delightful, effervescent and delicious; this Nigori Sparkling sake retains some of the rice sediment from pressing in the bottle, giving it vibrantly deep flavours, balanced by nice acidity and a smooth, creamy finish; a wonderful companion with smoky, spicy flavors.

Food Match:
Fresh Oyster and Shellfish, Tuna Tartar, Ceviche, Grilled White Fish, Sautéed and Steamed Vegetables, Salad with Vinaigrette

Food Match:
Grilled Wagyu Beef, Lasagne, Spaghetti Carbonara, Smoked Meats, Vegetable Stir Fry, Sharp/Aged Chees, Wild Mushroom Risotto

Food Match:
Tandoori Chicken, Green Curry, Gumbo, Chicken Mole, Tonkotsu Ramen, Deep Fried Meats, Bread Pudding and Custard

Food Match:
Fresh Oyster, Lobster, Crab, Shrimp, Cured Salmon, Charcuterie and Cheeses Cream Sauce, Fried Chicken, SakeKasu Ice-cream

Food Match:
Shellfish, Fruit and Cheese Platter, Smoked Salmon, Crab Cakes, Aperitif/Palate Cleanser, Matcha Desserts

Food Match:
Spicy Chicken Wings, Shrimp Enchilada, Sweet & Sour Pork, Baja Fish Tacos, Hawaiian BBQ, Fresh Fruit with Yogurt



Shrimp Gyoza \$5.00



Octopus Ball (Takoyaki) \$5.00



Chicken Karaage \$5.00



Edamame \$4.00



Rice Pizza - Cheese \$5.50



Rice Pizza - Beef \$5.50



Rice Pizza: Kimchi \$5.50



R-ice Cream \$4.50

Contains dairy

(waffle cone or cup)

Matcha, Ginger, Raisin, Chocolate



Sake Sangria \$8.00

Alcoholic

Made with Osake Junmai Nama 50ml



Amazake (rice beverage) ***Non-alcoholic***

Original **Cup** \$7.00 **Bottle (750ml)** \$19.00

Mango ginger, Yuzu, Mixed berry **Cup** \$8.00 **Bottle (750ml)** \$22.00

R-ice cream topping +\$2.00



Last Order: 5:45 PM

*Single-use cup fee \$0.25 /cup is applied in accordance with Vancouver bylaw