

# DISCOVER:

JAPANESE CRAFT • ELEGANCE • CULTURAL HARMONY

This February, we're celebrating the flavors and culture of Japan. Join us as we explore the artistry of Japan through traditional beverages: sake and shōchū.

Originally brewed for religious ceremonies and imperial courts, sake has been an integral part of Japanese life for over 2,000 years. Shōchū, which was introduced in the 16th century, reflects Japan's resourcefulness and regional diversity, with each area using local ingredients to create distinctive styles.

Both drinks embody the Japanese philosophy of balance, making them cultural expressions that are crafted with precision and a reverence for nature. Whether you're enjoying sushi, miso-glazed cod, or a cozy bowl of ramen, these distilled beverages offer a lighter, nuanced alternative to traditional spirits.

Jennifer Olivera, Master Sommelier 1, Bristol Farms Category Buyer Wine & Spirits

## HIRO SAKE JUNMAI RED

REG \$16.99 SPECIAL \$14.99

## HEAVENSAKE "SAKE BABY" JUNMAI GINJO

REG \$22.99 SPECIAL \$19.99

## HEAVENSAKE JUNMAI GINJO AZUR

REG \$44.99 SPECIAL \$41.99

## HAKUTSURU JUNMAI GOLD

REG \$25.99 SPECIAL \$23.99

## ARAGOSHI YUZU LIQUEUR

REG \$36.99 SPECIAL \$32.99

## UMENYADO GREEN TEA LIQUEUR

REG \$34.99 SPECIAL \$31.99

## ARAGOSHI PLUM LIQUEUR

REG \$36.99 SPECIAL \$32.99

## TENSEI INFINITE SUMMER SAKE

REG \$36.99 SPECIAL \$33.99