



# Takara Sake

March 21st - March 31st, 2024

## Sake Special Discount

**1) 20% OFF\* on MIO CRISP Sparkling Sake**

**300ml: \$10.60 (retail value \$13.25)**

**750ml: \$21.20 (retail value \$26.50)**

The newly released “MIO CRISP Sparkling Sake” is a product exclusively for the U.S. market, and it maintains the characteristics of “MIO,” such as being made with rice and containing 5% alcohol, but with a sweet, lightly creamy, and refreshing taste. We believe that customers who prefer a less sweet taste will also be satisfied.



**2) 20% OFF\* with purchase of 3 bottles of Organic Nama 300ml**

**\$25.80 (retail value \$32.25)**

Unlike other sake types, Sho Chiku Bai Organic Nama is micro-filtered rather than pasteurized by heat. While high temperatures can change the subtle flavors of sake, the micro-filtration process retains the original Nama (young and fresh) flavors. It goes perfectly with savory/mushroom umami foods!

**Tasting room open: Thursday-Friday & Sundays**

**Click [HERE](#) for tasting reservations.**

**Berkeley Restaurant Week menu subject to change. Please contact restaurant for details.**

Support the Berkeley Food Network's mission to end hunger and poor nutrition at [www.BerkeleyFoodNetwork.org](http://www.BerkeleyFoodNetwork.org)

