

SOMMELIER STORIES

Pairing \$2,400 Frozen Beauty Sake with Sushi

Monday, January 28, 2013, by Susan Stapleton



The Somm: Yukiko Kawasaki

The Restaurant: Yellowtail Japanese Restaurant & Lounge

The Wine: Frozen Beauty Sake, \$2,400 a bottle

The Color: Searching for the world's best kept secrets is tough; searching for the world's most lavish sake is even tougher. Sake maker **Nanbu Bijin's** best kept secret, hidden in the wine cellar behind the Maboroshi and Momokawa at **Yellowtail Japanese Restaurant & Lounge** holds the key to sake lovers' (and big spenders') hearts. Aged for 10 years in a customized cooler, Frozen Beauty Sake offers the most demanding of palates a chance to taste perfection while enjoying their meals at the Japanese restaurant in the **Bellagio**.

Milled from the Yamada Nishiki grain, known as the king of sake rice, the cherished bottle holds a \$2,400 price tag on Yellowtail's sake menu. Sake connoisseurs will immediately notice the pure color and fresh taste hidden inside each bottle of Frozen Beauty — a taste that other sakes strive to achieve.



Yellowtail's wine sommelier **Yukiko Kawasaki** is solely responsible for the success of the Frozen Beauty and bringing the complex sake to Las Vegas. Yellowtail chef **Akira Back** suggests pairing the Frozen Beauty with his seafood dishes, such as: the Tai snapper with extra virgin olive oil, shiso and tosazu to bring out the elegant cleanness of the Frozen Beauty; the Kumamoto oysters topped with lemon and Japanese cocktail sauce to highlight the sake's soft, fruity aroma; and finally, the Toro caviar paired with Kochujang and micro greens to round out the smooth dryness of Frozen Beauty.

[- All Coverage of Yellowtail \[~ELV~\]](#)