



# Super dry JUNMAI I C H I K A R A



For Dry Sake Lovers – Crisp and Sharp Junmai Sake

This sake is made for those who appreciate a bold, dry flavor profile. With a Sake Meter Value (SMV) of +10, it delivers a distinctly crisp and sharp finish. While the underlying umami of the rice still comes through, it's balanced by a clean, dry throat feel and a refreshing aftertaste.

Light, brisk, and versatile, it pairs exceptionally well with a wide variety of dishes—especially traditional Japanese appetizers (otsumami). A highly recommended table sake that complements meals beautifully.

## 【Ingredients】

- Rice : Akebono
- Polishing Ratio: 70%
- Alcohol : 15%

## 【Recommended Food Pairings】

- Katsuo no Tataki (seared bonito)
- Grilled Hokke (open-dried mackerel)

## 【 Flavor Profile 】

- Sweetness/Dryness: ★★★★★☆
- Taste: Clean and light
- Aroma: Refreshing
- Recommended Serving Temperatures:  
Chilled (☉), Room Temp (○), Lukewarm (○), Hot (☉)

