



JUNMAI DAIGINJO KIKUNOSHIZUKU



Nadagiku's Signature Junmai Daiginjo – A Traditional Masterpiece

This sake represents the heart of Nadagiku's traditional craftsmanship. It offers a calm yet rich aroma, and when sipped, a refined and elegant bouquet unfolds on the palate. The mouthfeel is smooth and silky, with a deep, velvety flavor. While the umami of the rice stands out — as expected from a junmai-style sake — the clean and crisp finish provides a beautiful contrast.

Packaged in a luxurious gift box, this sake is an excellent choice for formal gift-giving occasions such as mid-year (Ochūgen) and year-end (Oseibo) gifts. We highly recommend it as a special gift for someone important to you.

【Ingredients】

- Rice : Yamadanishiki
- Polishing Ratio: 48%
- Alcohol : 15%

【Recommended Food Pairings】

- Sashimi of sea bream or flounder
- Yuba (tofu skin) sashimi
- Grilled fish marinated in Saikyo miso

【 Flavor Profile 】

- Sweetness/Dryness: ★★☆☆☆☆
- Taste: Rich, smooth, and clean
- Aroma: Elegant and floral
- Recommended Serving Temperature:
Chilled (○), Room Temperature (◎)

【Awards】

- 2015: Excellence Award, Nanbu Toji Sake Appraisal
- 2020: Excellence Award, Nanbu Toji Sake Appraisal

