



# Special JUNMAI M I S A



Unfiltered & Unpasteurized Junmai Sake – “MISA” Series, Made with 100% Hyogo Yumenishiki from Ichikawa Town

Crafted with 100% Hyogo Yumenishiki rice under a special cultivation contract in Ichikawa Town, Hyogo Prefecture, this Junmai sake belongs to the MISA series, named in honor of Toji Mitsusa Kawaishi.

Brewed at low temperatures to bring out the natural umami of the rice, it is bottled unfiltered and unpasteurized, then matured slowly at 1° C to preserve its just-pressed freshness. The result is a bold and elegant sweet sake with a firm, well-defined core. A fresh acidity balances the sweetness, creating a smooth, new-generation sweet sake experience.

## 【Ingredients】

- Rice : Hyogo Yumenishiki
- Polishing Ratio: 70%
- Alcohol : 15%

## 【Recommended Food Pairings】

- Cream gratin
- Carbonara pasta

## 【 Flavor Profile 】

- Sweetness/Dryness: ★☆☆☆☆
- Taste: Smooth, umami-rich, refreshing
- Aroma: Crisp and light
- Recommended Serving Temperature:  
Chilled (☉), On the Rocks (☉)

## 【Awards】

- 2016: Bronze Medal, International Wine Challenge

