



JUNMAI GINJO NADAGIKU



Junmai Ginjo Sake Made with 100% Banshu-grown Yamadanishiki (Hyogo Prefecture)

This Junmai Ginjo sake is crafted exclusively with Yamadanishiki rice grown in the Banshu region of Hyogo Prefecture, known for producing some of the finest sake rice in Japan. It features a floral, fruity aroma reminiscent of fresh fruit, complemented by the mellow umami characteristic of Junmai-style brewing.

With a clean, refreshing finish and an overall soft, gentle profile, this sake is easy to enjoy for both seasoned sake drinkers and those new to Japanese sake.

【Ingredients】

- Rice : Yamadanishiki
- Polishing Ratio: 60%
- Alcohol : 15%

【Recommended Food Pairings】

- Carpaccio
- Tempura of conger eel (Anago)

【 Flavor Profile 】

- Sweetness/Dryness: ★★☆☆☆
- Taste: Smooth, rich, and refreshing
- Aroma: Elegant and fruity
- Recommended Serving Temperature:
Chilled (◎), Room Temperature (○)

