



# JUNMAI NADAGIKU



Rich and Balanced Junmai Sake Brewed Only with Hyogo-grown Rice  
This Junmai sake is characterized by its soft, full-bodied umami flavor. It offers a rich yet clean taste with no unwanted harshness, making it a refined expression of traditional sake craftsmanship.

With a touch of refreshing acidity and a slightly dry profile, this sake shines as a food-pairing drink (shokuchu-shu). It can be enjoyed in a variety of styles:

Chilled for a crisp, refreshing taste

Lukewarm (Nuru-kan) to highlight the gentle sweetness of rice

Hot (Atsu-kan) for a sharper, more focused umami experience

## 【Ingredients】

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

## 【 Flavor Profile 】

- Sweetness/Dryness: ★★★★★☆
- Taste: Umami-rich
- Aroma: Subtle and gentle
- Recommended Serving Temperatures:  
Chilled (◎), Room Temp (◎), Lukewarm (◎), Hot (○)

## 【Recommended Food Pairings】

- Zaru-dofu (cold, fresh tofu)
- Chirimen Oroshi (grated daikon radish with dried young sardines)

## 【Awards】

- 2019: Excellence Award, Nanbu Toji Sake Appraisal
- 2018: Excellence Award, Nanbu Toji Sake Appraisal
- 2016: Gold Grand Prize, National Kanzake Contest
- 2014: Excellence Award, Nanbu Toji Sake Appraisal

