

## Tonight's "Japanese Sake" list

### NINKI ICHI "Kuro-Ninki" Junmai Ginjo Sake

Origin: *Fukushima* prefecture

Alcohol %: 15%

Category:

"*Junmai Ginjo*" (pure sake made without added alcohol or sugar; brewed using highly polished rice and fermented at colder temperatures for longer periods of time.)

Description:

Light, fruity, refined; with mild fermented apple and nut aromas with a supple, dry-yet-fruity medium body and a creamy tapioca, anise cookie, and bamboo shoot accented finish.

Awards:

Silver medal (2012, International Wine Challenge Sake, Junmai category)



### NANBU BIJIN ALL KOJI Sake

Origin: *Iwate* prefecture

Alcohol %: 15.5%

Category:

Aged sake

Description:

The amber color embodies its rich *umami*. Made from 100% *koji* rice, it's great with fruit like strawberry and kiwi chocolate, cheese and full-bodied dishes.

Awards:

Silver medal (2012, International Wine Challenge Sake, Junmai category)



### NANBU BIJIN no sugar added Umeshu

Origin: *Iwate* prefecture

Alcohol %: 9%~10%

Category:

"*Umeshu*" (Japanese plum sake)

Description:

This sake contains the sweetness of Japanese plum, an aroma of faded rose and has very nice presence. Generally, it goes well with any kind of food.



### Quality Japanese Sake can be purchased at:

- Ueno Gourmet Online Shop: <http://www.japan-gourmet.com>
- Nippon-Ya (Vienna): <http://www.nippon-ya.at>
- Kathay (Milano): <http://www.kathay.it>
- MAXI MARKET (OZEKI)