

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)