



SHIO YUZU



Lobster

French Blue Lobster

French Blue Lobster is accompanied with colourful turnips, field mustard and yuzu mango puree. On the side, served with oscietra caviar with field mustard, lobster claw and black truffle. The ingredients sit atop a bed of tomato based raspberry dressing and field mustard sauce. The acidity of the tomatoes and raspberry flavor goes extremely well with yuzu sake, which will give off refreshing notes and increase the diners' appetite.

SHIO YUZU [Kitajima Brewery]

- Sake type Yuzushu
- Alcohol percentage 7.0%
- Production area Shiga

Product story

SHIO YUZU is a salted yuzu liquor that has a unique blend of flavour profiles, including saltiness and sourness, producing an exquisitely rich flavour. In Japan, there is a saying that the secret to making food exceptionally delicious is to add "one pinch of salt". The salt used here is made using the traditional salt-making method, in which seawater is concentrated using the sun and wind, then boiled down in a kettle. SHIO YUZU is the secret sake that is made using this natural salt.

About the Sake brewery

Ever since its establishment in 1805, Kitajima Brewery has been devoted to brewing sake for more than 200 years. While their MIYOSAKAE brand focuses on traditional styles of sake, their newer KITAJIMA brand is focused on combining tradition with innovation. For their sake production, they use the traditional labor intensive Kimoto style which makes for robust and rich sake. Only a select group of brewers have the experience, knowledge and passion to keep this technique alive. The sake created can be enjoyed both warm and cold, and can be drunk for all occasions. They strive to make the sake that stays close to the heart. Respecting the tradition but embracing progress - this is the classic, authentic and true sake of Japan.



If you are interested in this sake and would like to find out more, please visit the sake distributor's website for more information



Why Seafood loves Sake?

What is Sake?

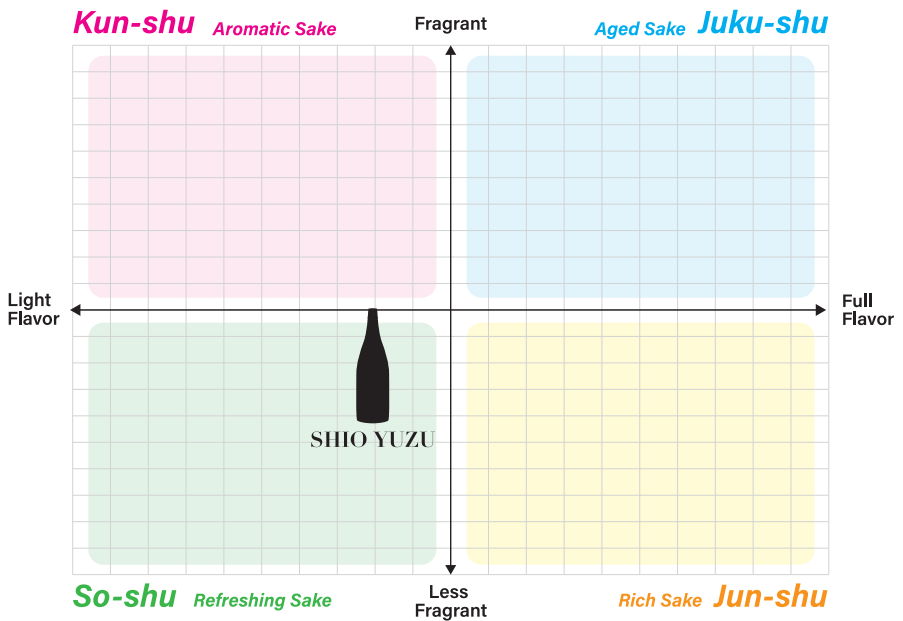
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

Why sake and seafood?

Sake and seafood contain components that complement and enhance one another, making them the perfect pairing for the palate. Seafood contains inosinic acid and sake contains glutamic acid, both of which are responsible for umami flavours. Sake helps draw out these umami flavours from seafood, due to the large amino acids (from rice protein) present in Sake. This "synchronization", or the combining of similar aroma and tastes is evident in pairing Sake with foods from different types of cuisines, resulting in the creation of new depths of flavours when the different umami components come together. Additionally, Sake has the "supplemental effect" of masking the unpleasant odour of seafoods, which is commonly present when the freshness of fish deteriorates. The fragrance component contained in Sake counteracts with trimethylamine, found in deteriorating seafoods, helping to mask the odour.

4 types of Sake

Sake basically comes in four types, a fragrant and citrus tasting aromatic type, a smooth and refreshing type, a bold, rich and strong type, and lastly an aged type characterized by its nuttiness and lingering umami. Recently, sparkling Sake has been gaining popularity too! Refer to the chart below for more information!



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About JFOODO "SEAFOOD LOVES SAKE" campaign

The Japan Food Product Overseas Promoton Center (JFOODO) is currently working with 21 restaurants on this promotional campaign, pairing Sakes with various cuisines, with the aim to showcase the versatility of Sake. For more details, please scan the following QR code.

