



DIAMOND
KITCHEN

Momokawa

Junmai Sake



Crab

Gan Xiang Crabs

Having a bold and powerful crab dish, this sake cuts right into the spices to leave us a lingering impact.

Momokawa Junmai Sake 【Momokawa Brewing】

- Sake type Junmai
- Rice-polishing ratio 65%
- Alcohol percentage 15~16%
- Production area Kamikita-gun, Aomori
- Awards, etc. International Wine Challenge 2021 Bronze
International Wine Challenge 2020 Silver
International SAKE Challenge 2019 Gold Medal

Product story

The Momokawa Junmai Sake is made for Autumn food flavours and has a splendid nose filled with hints of berry, melon, peach and ripe fruit. Its complex, expressive aromas carry a rich taste and fruity tones that become more apparent when served warm.

About the Sake brewery

By the 22nd year of the Meiji Period (1889), we launched our full-scale saké brewing operations. At the time of the company's founding, Momokawa saké was brewed with the pure water of the Oirase River, also known to the local residents as the Momoishi River. It is from this source of sparkling fresh water that Momokawa Saké derives its name.

