



fleurette

Kurabito no Jiman Sake

Junmai Ginjo



Spanish mackerel

Sawara with fried capers and mizuna

This sake is known to complement fatty fish such as Sawara, by elevating the umaminess of the fish and bringing out more flavors in the process.

Kurabito no Jiman Sake [Shimonoseki Shuzo]

- Sake type Junmai Ginjo
- Rice-polishing ratio 50%
- Alcohol percentage 16%
- Production area Shimonoseki city, Yamaguchi
- Awards, etc. LONDON SAKE CHALLENGE 2019, 2020 Platinum award

Product story

This premium junmai ginjo sake is made from 50% polished Yamada Nishiki, which is produced exclusively for Shimonoseki Shuzo by contract farmers. The water used flows below the granite located 160 meters directly below the brewery. It has rich and refreshing aromas of lime, lemon, pear, apple, quince and apricot. A slight accent of mushrooms blends in to create an elegant richness.

About the Sake brewery

Shimonoseki Shuzo was established in 1923 by a group of 445 local farmers in Shimonoseki, a city on the strait. For almost 100 years, the brewery has been brewing a variety of sake in the westernmost part of Honshu, based on the concept of reasonable sake that goes well with meals. Shimonoseki Sake Brewery's corporate philosophy is "Sake, Food, and Inspiration. They believe that sake and food are absolutely inseparable and sake can bring excitement to the hearts of those who drink it.

