



# KINRYO YUZUSHU



## Seasonal Seafood

### Seasonal Omakase Menu

Its sharp and sour notes will make you instantly salivate, perfect for starting off the course. It is excellent to be paired with lightly grilled seafood dishes.

## KINRYO YUZUSHU [NISHINO KINRYO]

- Sake type ..... Yuzushu
- Rice-polishing ratio ..... -
- Alcohol percentage ..... 8%
- Production area ..... Nakatado-gun, Kagawa
- Awards, etc. .... 8th Tenman Tenjin Umeshu Tournament - Liqueur Category Top Prize

### Product story

This sake carries 45% fruit juice and is made using real natural yuzu juice from Kochi and Ehime prefectures in Japan. It is quite fruity and sweet and does not require artificial sweeteners or colourings. It is popular since it is easy to drink, even for those who do not drink often.

Tasting Note: When poured into a glass, the fresh scent of the natural yuzu diffuses. Similar to thick, freshly-squeezed yuzu juice, it is easy to drink even for those who are not heavy drinkers. Straight, 'on the rocks,' with soda.

### About the Sake brewery

Our breweries are located in the Sanuki Plain, a representative plain in Shikoku, which is located between Seto Inland Sea and Sanuki Mountain Range. The Sanuki Plain is suitable for rice cultivation since the sun stays out for long, coupled with little rain and disasters. The large temperature difference between day and night result in the harvest of rich rice with high density. We have been brewing sake with this high-quality rice since the Edo period for over two centuries. Since then, Kinryo sake has been called the "Konpira sake of Sanuki," and also known to be the sacred sake of Konpira Shrine (which houses the guardian deity of maritime traffic). It has been loved and drunk not only by the local people of Sanuki (Current: Kagawa Prefecture) but also by people who visit Konpira Shrine from all over Japan.

