



赤松砂煲飯  
 GEYLANG  
 CLAYPOT  
 RICE

# Akashi-Tai

Tokubetsu Honjozo



## Prawn

Tofu with Prawn

Brewed by hand in small batches, this sake is the perfect accompaniment to a wide variety of dishes. With a clean yet complex finish, one will find citrus and straw on the nose and on the palate, tropical fruit flavour develops. Recommended food pairing: Fresh seafood and stir-fried dishes.

### Akashi-Tai Tokubetsu Honjozo [Akashi Sake Brewery]

- Sake type ..... Tokubetsu Honjozo
- Rice-polishing ratio ..... 60%
- Alcohol percentage ..... 15%
- Production area ..... Akashi city, Hyogo
- Awards, etc. .... Meininger's International Spirits Award 2019 Silver

#### Product story

Our Tokubetsu Honjozo is a lighter-bodied sake to which the sake master adds a small amount of alcohol prior to the filtering stage. This technique brings out the clean and savoury flavours elicited through the brewing process. Offering a longer and more robust finish, it perfectly complements a multi-course dinner. A delicate bouquet and light notes of lemon, lime and straw. After a lively first impression, you will notice this sake's refreshing, soft citrus flavours with a sweet, well-balanced finish.

#### About the Sake brewery

Like the region's symbolic "Tai" (meaning sea bream in Japanese) that navigates the arduous straits of Akashi's coast, our family-run brewery has survived against the fierce currents of time and change since 1856. Pioneered by several generations, each Akashi-Tai sake is a reflection of the Yonezawa family's undying love for their profession, now guided by our Toji, Sake Master, Kimio Yonezawa. We persist in our commitment to producing exceptional sakes, created from local ingredients.

