



新嘉坡砂煲飯
GEYLANG
CLAYPOT
RICE

SHO CHIKU BAI

Kyoto Junmai



Salted Fish

Classic Claypot Rice

An interesting all-rounder that can be savoured warm or chilled, this sake seems almost creamy, with flavours of nuts, wheat and honey dew when chilled and when warmed, produces aromas of baking spices. We recommend this sake paired with braised and even claypot dishes.

SHO CHIKU BAI Kyoto Junmai [TAKARA SHUZO INTERNATIONAL]

- Sake type Junmai
- Rice-polishing ratio 78%
- Alcohol percentage 13.50%
- Production area Kyoto city, Kyoto

Product story

SHO CHIKU BAI Kyoto Junmai is imported from Fushimi, Kyoto, considered one of the most respected sake-making regions in Japan. Fushimi is famous for its soft water (Fushimizu) and rich sake-producing history. This Japan-crafted sake displays a soft, full, classic quality. Kyoto Junmai sake is produced with a unique Yodan-jikomi (adding base mash over 4 times) which contributes to flavors of subtle sweetness and elegant umami from rice itself. This sake has a rich, complex acidity, smoothness, and umami, with a clean finish perfectly enjoyer with a wide variety of food.

About the Sake brewery

Since launching sake brewing operations in 1842, they have been providing more than 170 years of products created by their proven technology; products that have responded well to the values and tastes of consumers. Since then, Sho Chiku Bai has become the foremost brand when it comes to celebrations and special occasions. Completed in 2001, the Shirakabegura Brewery combines leading-edge facilities that recreate traditional, artisan-inspired brewing techniques and sake brewing by hand to pursue the great-tasting sake. Takara Shuzo shall continue to provide new Sho Chiku Bai products in pursuit of quality of brewing and ingredients.

