



Mizubasho

Junmai Daiginjo Sui



Crab

Dinner Starter | Quiche

King Crab and Japanese Yam with Hokkigai Liver and Turnips in a Rice Sauce, together with Caviar, Sweet Pea, Chrysanthemum Flower and Shiso Flower.

This rich and clean sake enhances the freshness of the King Crab, cutting right through this dish.

Mizubasho Junmai Daiginjo Sui 【Nagai Shuzo】

- Sake type Junmai Daiginjo
- Rice-polishing ratio 50%
- Alcohol percentage 15%
- Production area Kawaba, Gunma
- Awards, etc. Kura Master Gold Medal 2021
International Wine Challenge 2016, Gold Medal - Junmai Daiginjo Category
Fine Sake Awards
Served on Singapore Airlines First Class & Suites

Product story

Inviting with a perfume conjuring images of the delicate Mizubasho flower combined with hints of white peach and European pear. On the palate, a harmonious balance of gentle sweetness and dryness with a supple mouthfeel. This sake is best chilled and served in a wine glass for optimal enjoyment.

About the Sake brewery

Established in 1886, Nagai Shuzo is located in a small village near the source of the Tone River in northern Gunma prefecture. Founder Shoji Nagai started the sake brewery after discovering and purchasing mountainous land with a flowing spring of pristine mountain snowmelt, ideal for brewing sake. The brewery continues to operate in the same picturesque location, surrounded by rice fields and the natural beauty of the valley. In 1992, they introduced their signature brand "Mizubasho" aiming to maintain the "traditional handmade methods of the past", while implementing modern technology, merging the best of the two worlds. The Mizubasho brand is inspired by the mizubasho flower which only blooms in the Oze Valley. Nagai Shuzo aspires to continually produce elegant and refined sake representative of the beautiful nature from which it helms.

