



URAKASUMI ZEN

JUNMAI GINJO



Sea Urchin

Sea Urchin, Sponge gourd,
Yuba and Seaweed Butter

The sweetness between the Bafun Uni, creamy Yuba and gentle vegetable texture compliment this classic balance style of sake perfectly.

JUNMAI GINJO URAKASUMI ZEN [Urakasumi Sake Brewery Saura]

- Sake type Junmai Ginjo
- Rice-polishing ratio 50%
- Alcohol percentage 15.0~15.9%
- Production area Shiogama city, Miyagi
- Awards, etc. U.S. National Sake Appraisal 2021 Ginjo Category - Gold Award

Product story

First brewed in 1973 by the famous Toji Juichi Hirano, it soon became the symbol of Urakasumi as it provides the best balance between aromas, fragrances and umami. A classic and traditional sake with an elegant style.

About the Sake brewery

Sagoro Hirano, a legendary Toji (master sake brewer) of Nanbu Sake Brewing Guild who made the name of Urakasumi famous from the 1940s to 1950s, and his nephew, Juichi Hirano, who underpinned Urakasumi's sake brewing for more than half a century have left their names in sake history by winning numerous awards. Their sake making was faithful to the basics, yet they also challenged to devise many innovations. This "Hirano" style and spirits were passed down to their successors, Kunio Onodera, Toji of the main brewery, and Isao Akama, Toji at the Yamato brewery, who are now writing Urakasumi's history, pursuing the highest quality together with their fellow brewers.

