



Daishichi Junmai Daiginjo Minowamon



Sea urchin

Uni Croquettes

Minowamon is characterized by its underlying richness, accompanied by a natural, elegant aroma. It leaves a mellow gentle mouthfeel. It is great when paired with Japanese seafoods and we found it to work really well with the uni (sea urchin).

Daishichi Junmai Daiginjo Minowamon [DAISHICHI SAKE BREWERY CO, LTD.]

- Sake type Junmai Daiginjo
- Rice-polishing ratio Ultra-flat 50%
- Alcohol percentage 15.0%
- Production area Fukushima
- Awards, etc. In 2009, platinum award in the category "Sake which fits to crab" at the "Great Jizake Show"
In 2010, platinum award in the category "Sake which fits to ikura (salmon roe)" at the "Great Jizake Show"
In 2011, platinum award in the category "Cold sake which fits to cheese" at the "Great Jizake Show"
IWC Sake 2020 - Silver

Product story

Minowamon is the name of the main gate to Nihonmatsu castle, a beautiful structure dating from the Edo period. This junmai daiginjo sake, brewed by the traditional kimoto method, was the first in Japan produced using the super-flat rice-polishing technique developed by Daishichi, with the end goal to remove all components that might result in an undesirable taste. The result is a clean, refreshing sake that carries a naturally fragrant aroma, coupled with its soft mellow mouthfeel.

About the Sake brewery

In 1752, Daishichi Sake Brewery was founded. At the 16th National Sake Competition (1938), "Daishichi" won the highest first prize and became well known throughout Japan. "Daishichi" was quick to turn its attention to the world and now exports to more than 20 countries in Europe, America, and Asia, and has won high acclaim on the world's most prestigious stages, including the toast at the G8 Toyako Summit, royal banquets in Europe, and the finest restaurants in many countries.



Why Seafood loves Sake?

What is Sake?

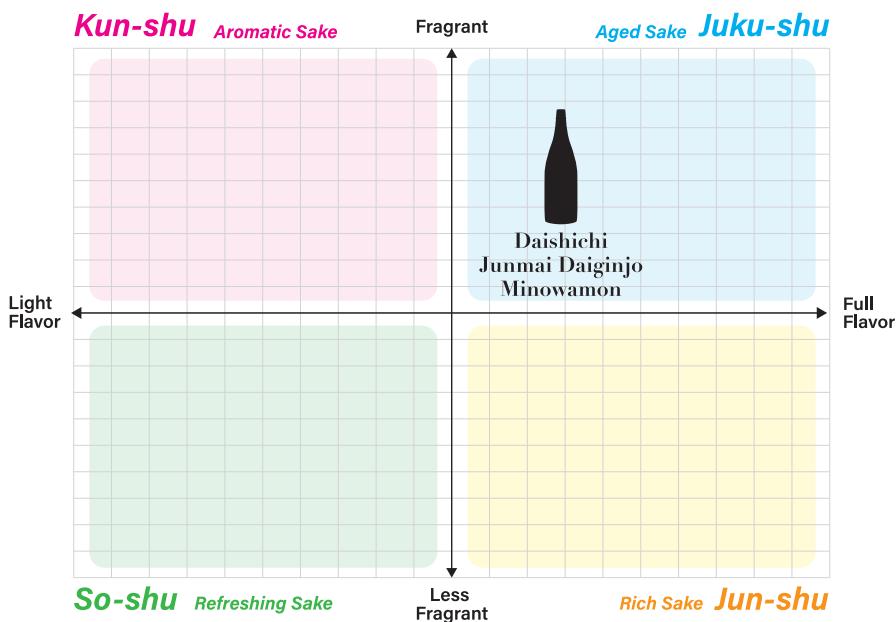
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

Why sake and seafood?

Sake and seafood contain components that complement and enhance one another, making them the perfect pairing for the palate. Seafood contains inosinic acid and sake contains glutamic acid, both of which are responsible for umami flavours. Sake helps draw out these umami flavours from seafood, due to the large amino acids (from rice protein) present in Sake. This "synchronization", or the combining of similar aroma and tastes is evident in pairing Sake with foods from different types of cuisines, resulting in the creation of new depths of flavours when the different umami components come together. Additionally, Sake has the "supplemental effect" of masking the unpleasant odour of seafoods, which is commonly present when the freshness of fish deteriorates. The fragrance component contained in Sake counteracts with trimethylamine, found in deteriorating seafoods, helping to mask the odour.

4 types of Sake

Sake basically comes in four types, a fragrant and citrus tasting aromatic type, a smooth and refreshing type, a bold, rich and strong type, and lastly an aged type characterized by its nuttiness and lingering umami. Recently, sparkling Sake has been gaining popularity too! Refer to the chart below for more information!



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About JFOODO "SEAFOOD LOVES SAKE" campaign

The Japan Food Product Overseas Promoton Center (JFOODO) is currently working with 21 restaurants on this promotional campaign, pairing Sakes with various cuisines, with the aim to showcase the versatility of Sake. For more details, please scan the following QR code.

