



# Hideyoshi Lachamte Sparkling



## Oyster, Tuna, Scallop

Oyster | nori pesto, ume vinegar & Spicy Negitoro |  
belinjo cracker & Hokkaido Scallop Kombujime |  
kiwi berry truffle sauce, ikura



This sake has lively notes of white peaches which pairs well with all kinds of raw seafood. The first we have a snack of Raw Oyster dressed in nori pesto which pairs well and lends a great umami start to the menu. The second we have spicy negitoro which this sake pairs well with slight sweetness from honeysuckle notes. And lastly we have a Kombujime Scallop which both sweet and umami, with tartness from the kiwi berry truffle sauce which mellows the sweetness from the sake.

### Hideyoshi Lachamte Sparkling [Suzukisyuzo Co.,LTD.]

- Sake type ..... Sparkling
- Rice-polishing ratio ..... 65%
- Alcohol percentage ..... 8.0%
- Production area ..... Akita
- Awards, etc. .... IWC Sake 2015 - Silver

#### Product story

This sparkling sake resembles a champagne with its juice-like acidity and elegant sweetness. It is a remarkable creation that is made from rice. The golden "sparkling" colour of the sake is reflected in the rising bubbles. The sake carries notes of white peaches and honeysuckle that are underscored by hints of toasted almonds. Best paired with raw dishes, sushi, white meat, desserts or spicy foods!

#### About the Sake brewery

Founded in 1655, the well-loved local sake was named "Hideyoshi" by Lord Satake of the Akita domain, who sang praises of the sake. Today, the brewery continues to carefully and innovatively produce a wide range of sake, from dignified daiginjo-shu to new genres such as sparkling sake, while respecting the skills and spirit that have been passed down from generation to generation.



If you are interested in this sake and would like to find out more, please visit the sake distributor's website for more information



# Why Seafood loves Sake?

## What is Sake?

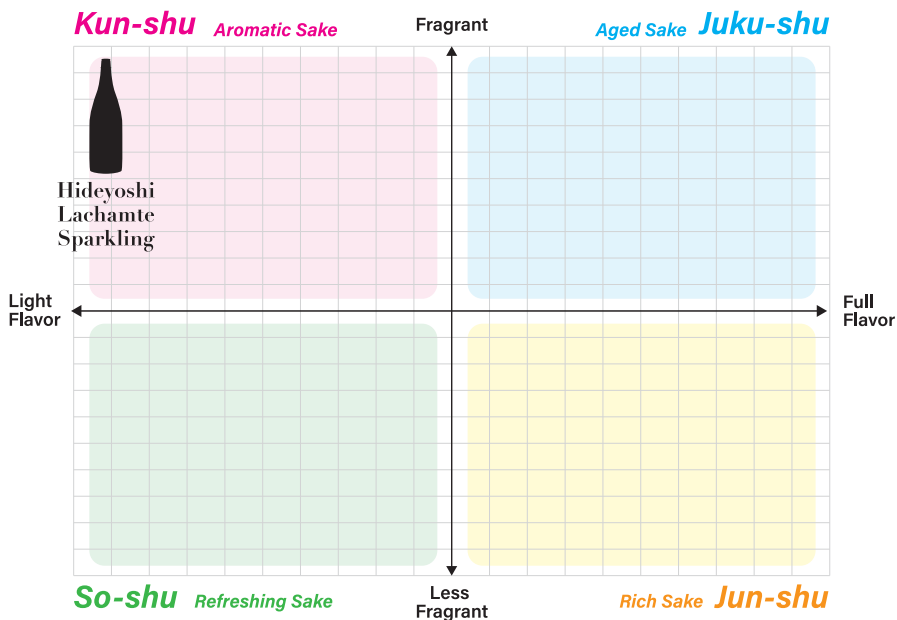
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

## 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.

