



# Ine Mankai



# Prawn

Wild Sri-Lankan Tiger Prawns |  
raspberry gochujang sauce, polenta

This sake is rare and unique because it is made from red Murasaki rice blended with local Kyoto rice Iwai. This pairs well with raspberry gochujang which is both sweet and a tad spicy which balances with sweetness and acidity of the Ine Mankai. Umami in the sake matches well with the Wild Sri-Lankan Prawns cooked on the grill.

## Ine Mankai [Mukai Shuzo]

- Sake type ..... Junmai Genshu
- Rice-polishing ratio ..... 70% & 92%
- Alcohol percentage ..... 14.0%
- Production area ..... Kyoto

### Product story

This sake is made from a completely new concept of purple black rice (ancient rice) and has a sensation reminiscent of rosé wine. It is characterized by a slightly sweet, fruity, wine-like sweetness and a rich, melt-in-your-mouth flavor. You can enjoy the vivid red sake that is produced using this unique red ancient rice. The sake is best drunk at room temperature, on the rocks, or even with soda or as a highball.

### About the Sake brewery

Located in the picturesque seaside village of Ine, with the brewery situated right on the water's edge, Mukai Shuzo's production is entirely junmaishu. The brewing is headed by Mukai Kuniko, one of Japan's first female tōji, and one of the most creative altogether. Her ability to envision taste and her incredible technical prowess mean that she can construct sake flavors that are stunning and groundbreaking.



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?

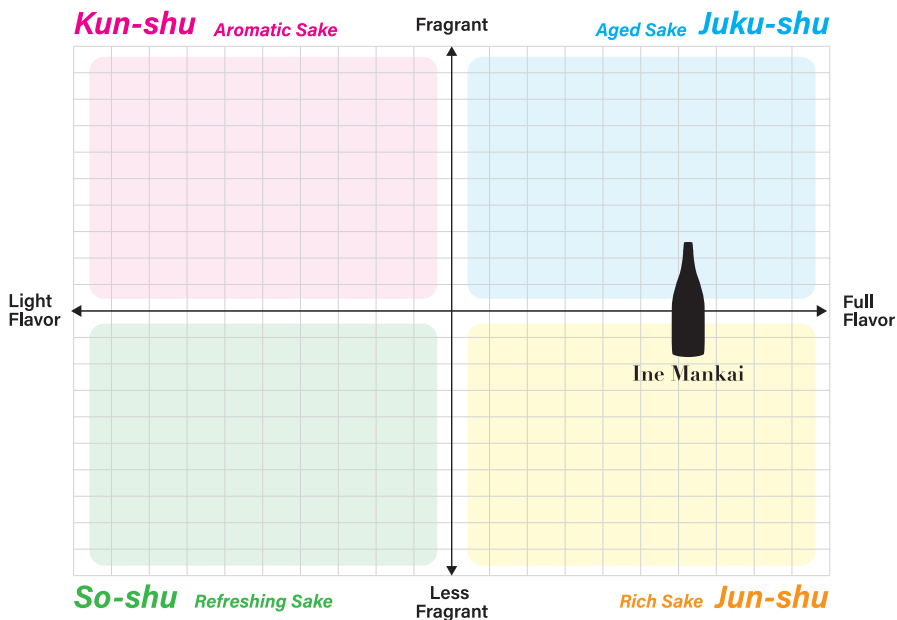
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

## 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.

