



Genmaishu



Squid

Grilled squid, Toasted belachan brown butter,
squid ink, kaffir lime

The slight toasty barley malt flavor of the sake paired really well with the smokey charred squid, with the toasted belachan and brown butter.

Genmaishu [Kameman Shuzo]

- Sake type Genmaishu
- Rice-polishing ratio 100%
- Alcohol percentage 15%
- Production area Ashikita-gun, Kumamoto

Product story

This is a pure rice wine made from pesticide-free rice without polishing. Enjoy its richness and mellow flavor. It goes well with heavily seasoned dishes such as Chinese food and meat dishes.

About the Sake brewery

The town of Tsunagi, Ashikita County lies in southern Kumamoto Prefecture, near the border of Kagoshima Prefecture. Fruit trees dot the mountainsides, and islands - both big and small - dot the Yatsushiro Sea. The view from the mountains over the town offers a view too beautiful to be expressed in words. Along Route 3 sits the plaster-finished buildings of the Kameman Shuzo brewery. The history of the brewery starts with the Takeda family, a family of doctors going back generations. The brewery founder Chinju Takeda took the rice he received as payment for medical services and began making sake in 1916. Nearby Kagoshima and Hitoyoshi are famous as meccas for shochu. Kameman Shuzo continues to be the southernmost maker of naturally-brewed sake in Japan. Not using refrigerated rooms has inspired the brewery to look for other ingenious ways to brew successfully.

