



小紅樓
RED HOUSE
SEAFOOD

Sakari

Junmai Ginjo



Prawn

Prawns in Signature Creamy Custard Sauce

Made in Hyogo prefecture – the birthplace of many quality sake, this non-pasteurized sake contains rich flavours of rice and fresh fruit derived from Nihonsakari's original yeast. Its fresh fruity aroma and ability to hold out against strong flavours make an interesting pairing alongside Red House signatures including chilli crab and seafood cooked in creamy custard.

Sakari Junmai Ginjo [Nihonsakari]

- Sake type Junmai Ginjo
- Rice-polishing ratio 55%
- Alcohol percentage 15%
- Production area Nishinomiya city, Hyogo
- Awards, etc. Texsom 2021 - Silver Medal

Product story

You will be surprised by how fruity Sakari Junmai Ginjo is! While it contains no fruits, the fermentation process allows it to develop all kinds of natural aromas.

About the Sake brewery

Sake that pleases the body and soul, made from tradition and innovation. We constantly strive to deliver a new age of deliciousness — A new type of sake brewing that blends the tradition and skill of the Tamba-Toji (master sake brewers) together with the latest in brewing technology, and safe and high quality products centering around trustworthy ingredients supplied by the rich natural bounty of Japan. We search out the different strengths each natural ingredient possesses and supply products that good for your body. At Nihonsakari, we spare no effort to bring you "more."

