



SARAI
Rediscovering Thai Cuisine

Suehiro Densho Yamahai Junmai Ginjo



Shrimp

Deep-fried Baby Shrimps and
Seasonal Leaves with Spicy Dip



The Suehiro Yamahai Junmai Ginjo is both elegant and well balanced, accompanied with a floral and fruity note. It is a feel-good-in-the-mouth type of sake that pairs very well and help cut through the fried baby shrimps.

Suehiro Densho Yamahai Junmai Ginjo [Suehiro Sake Co.,Ltd]

- Sake type Junmai Ginjo
- Rice-polishing ratio 55%
- Alcohol percentage 15.5%
- Production area Fukushima
- Awards, etc. IWC Sake 2020 Silver, IWC Sake 2018 Gold,
IWC Sake 2018 Fukushima Junmai Trophy, IWC Sake 2017 Silver

Product story

The name "Densho" pays tribute to the legacy of Suehiro Sake, Kinichiro Kagi, who discovered the yamahai process at the turn of the century, entrusted this secret process to the company. The sake boasts a creamy texture with ample amount of umami and features a well balanced acidity that makes it an enjoyable easy drink. It pairs well with most foods and is recommended to be drank warm, especially on a flat ceramic vessel.

About the Sake brewery

Established in 1850. Authentic sake is brewed from the blessings of the land, combined with the skills and traditions that are handed down in the brewery. The Suehiro sake is fed by a continuous underground flow of natural waters which never dries. Utilizing technology with tradition is what won the brewery the gold medal in the National New Sake Competition for 5 consecutive years.



Why Seafood loves Sake?

What is Sake?

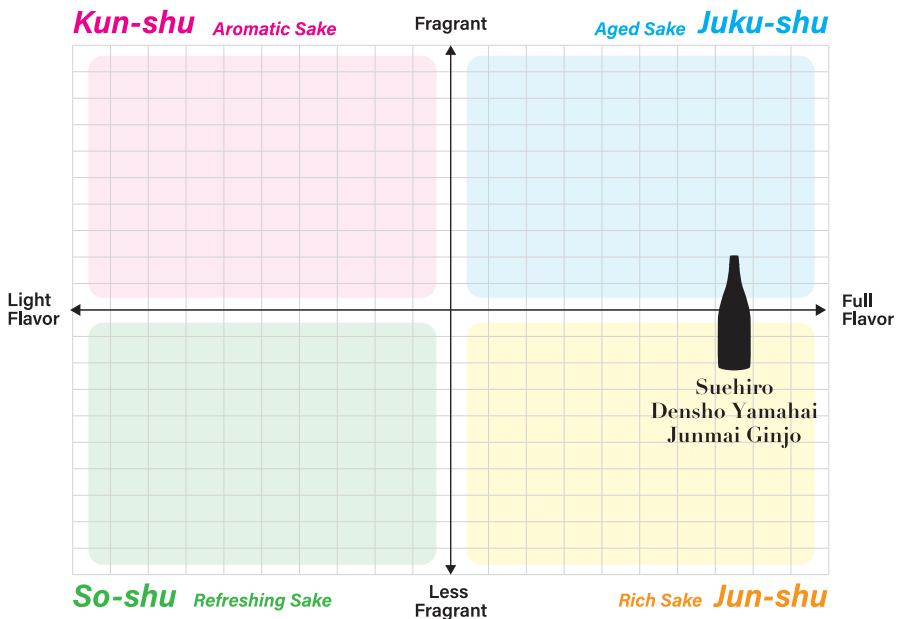
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

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.

