



SARAI

Rediscovering Thai Cuisine

# Yamamoto Midnight Blue



## Soft Shell Crab

Pomelo Salad with Soft Shell Crab



The midnight blue has a subtle sweetness similar to that of a citrus fruit and is characterized by a rich fragrance and gentle taste. This helps to elevate and bring out the umami of the soft shell crabs.

### Yamamoto Midnight Blue [Yamamoto Brewery]

- Sake type ..... Junmai Ginjo
- Rice-polishing ratio ..... 50% Koji, 55% for mash
- Alcohol percentage ..... 15.0%
- Production area ..... Akita

#### Product story

Yamamoto was one of the first brewers to use the Akita R-5 yeast, which was cultured collaboratively in 2013. Masterful brewing allows for an end-point 16% abv for a genshu, undiluted sake. An alluring and gorgeous bouquet is provided by the R-5 yeast, with a very clear and fine grained palate and a strikingly seductive acidity.

#### About the Sake brewery

Founded in 1901 in the village of Hachimori-mura (now Happo-cho). In 1932, the Yamamoto family developed a 3km pipeline from the spring waters of the Shirakami Mountains, a World Heritage Site. The soft, mineral rich natural water is essential to the great taste of this sake. It is fragrant, clean and well balanced. The playful nature of this sake's name speaks to the non-traditional personality of the brewers.



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?

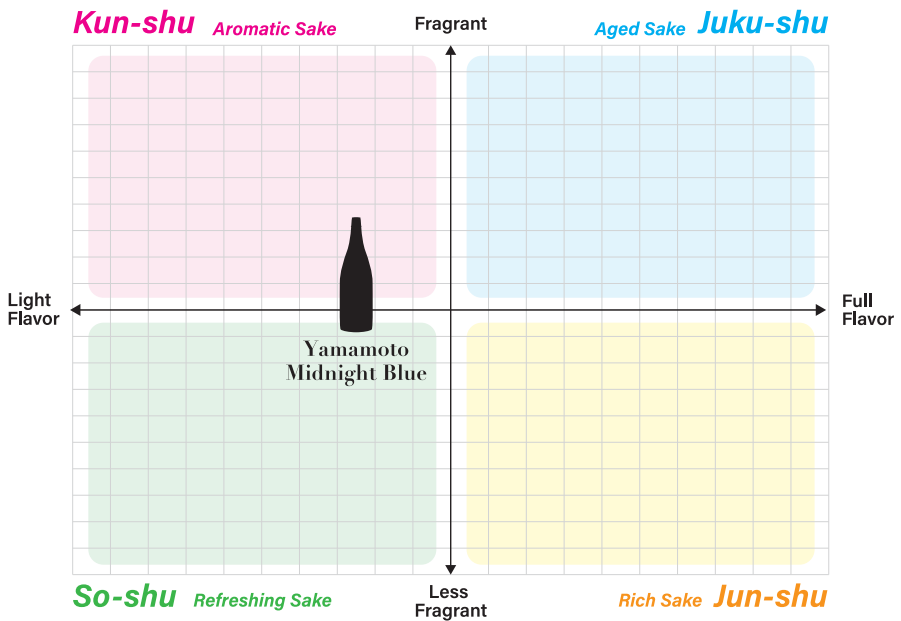
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

## 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.

