



SHINSORA

Kawatsuru Sanuki Cloudy



Various seafood

Seasonal Appetiser and
Signature Chawanmushi (Dinner Exclusive)

The prominent lactic notes, high acidity and striking freshness of this nigori sake, a result of the significant amount of koji rice used in its brewing, creates a unique brew that I think works very well as a palate cleanser. This is why I have chosen to pair this sake with our appetiser and chawanmushi course, so as to reset our diners' palates between the courses of my omakase.

Kawatsuru Sanuki Cloudy [Kawatsuru Sake Brewery Co., Ltd]

- Sake type Honjozo Nigori
- Rice-polishing ratio 70%
- Alcohol percentage 6.0%
- Production area Kagawa
- Awards, etc. IWC Sake 2016 Commendation Award

Product story

This fruity sake features a lower level of alcohol and can be enjoyed on the rock! Using three times the usual koji in its fermentation process has resulted in a refreshing and creamy sake. It's cloudy appearance and fruity aroma of citrus is best enjoyed on the rocks.

About the Sake brewery

The company's sake is named Kawatsuru (river crane), from the time the founder witnessed a beautiful crane flutter down to the pristine waters of the Saita River. The River, also known as the Takarada River, got its name from how the water blesses the surrounding rice fields with "treasures". Sake is brewed from this beautiful spring water of this river, producing a refreshing yet rich taste.

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SAKE.**
A match made in heaven



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?

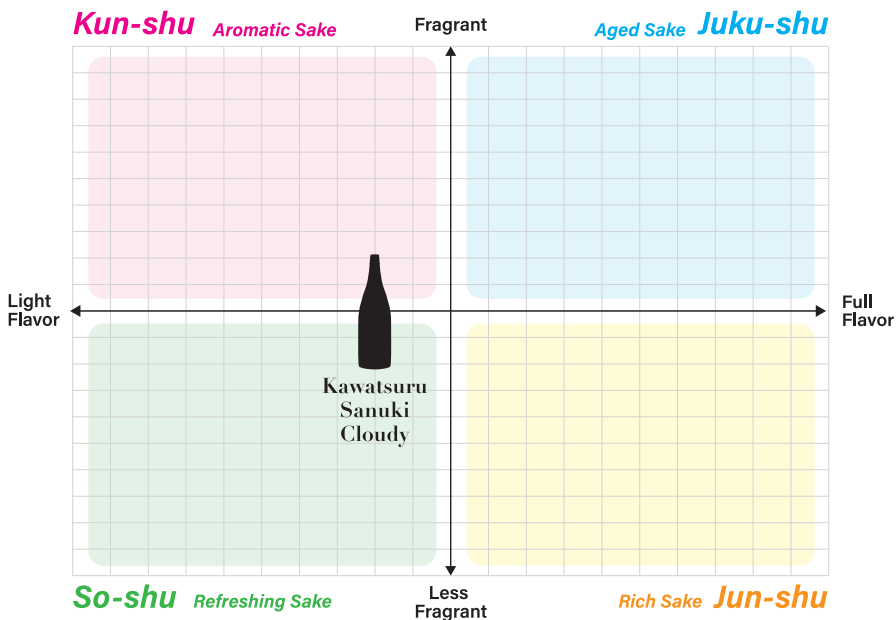
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

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.

