



Taka Tokubetsu Junmai 60



Sushi

Aburi Superstar Sampler

The pleasant acidity, gentle umami, as well as the mineral notes and pleasing bitterness on the finish of this dry Tokubetsu Junmai sake holds up well to the robust flavours of Aburi Superstar Sampler, from the citrusy, oceanic sweetness of the Yuzu Hotate nigiri to the nutty richness of the Goma Foie Gras nigiri and Garlic Wagyu nigiri.

Taka Tokubetsu Junmai 60 [Nagayamahonke Shuzojo Co.,Ltd.]

- Sake type Tokubetsu Junmai
- Rice-polishing ratio 60%
- Alcohol percentage 15.0%
- Production area Yamaguchi

Product story

This is the most conventional product in Taka's lineup. The pleasant, citrusy acidity results in a gentle sake that pairs well with any kind of food. This crisp sake can help cut through strong, fishy aromas of dishes such as oysters or blue-backed fishes, whilst helping to elevate the umami of the dishes. This sake is recommended to be paired with Japanese cuisine and seafood.

About the Sake brewery

The company was founded in 1888. Nagayama Honke Sake Brewery established the agricultural production company Domaine Taka in 2019 with a focus on sake rice cultivation. At the sake brewery, sake is made in the winter time while the same young sake brewers spend their summers cultivating much of the sake rice used by the brewery.



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?

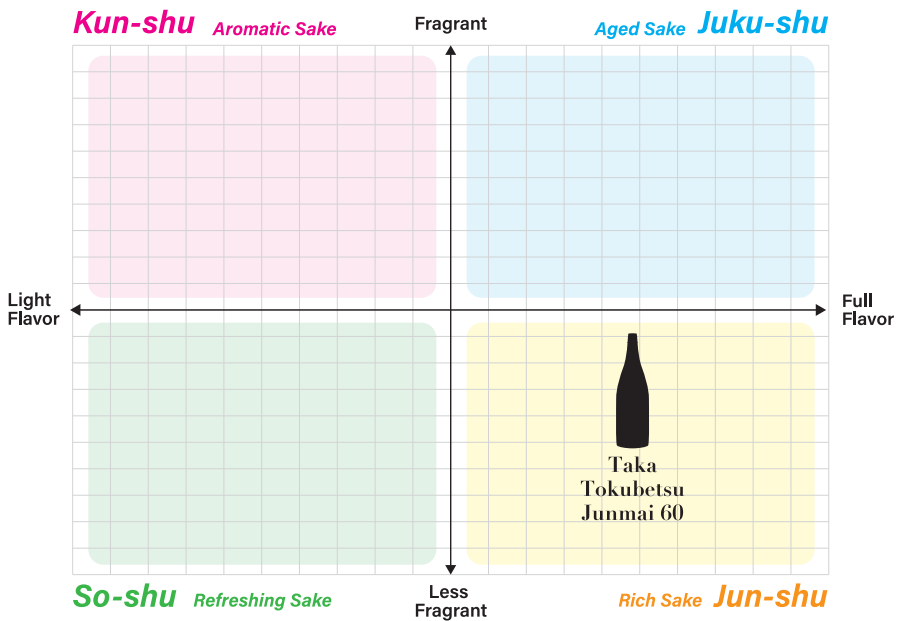
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

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.

