



# TOYOBIJIN

JUNMAI DAIGINJO PRINCESS MICHIKO



## Shirako

Shirako with Soy Cream

The Toyoubijin Princess Michiko has a balanced flavour profile that can be eaten with Shirako without overpowering the unique taste and texture of the dish.

### TOYOBIJIN JUNMAI DAIGINJO PRINCESS MICHIKO [Sumikawa Sake Brewery]

- Sake type ..... Junmai Daiginjo
- Rice-polishing ratio ..... 40%
- Alcohol percentage ..... 16%
- Production area ..... Hagi city, Yamaguchi

#### Product story

A saké made by Tokyo University that uses yeast from roses! Made to represent the image of Her Majesty the Empress, this saké is gorgeous and high-quality. It carries a lovely and elegant aroma from flowers and is not just sweet but also clean and carries a high-quality finish that is extremely elegant.

#### About the Sake brewery

Sumikawa Sake Brewery celebrates its 100th anniversary in 2021. The brewery is strongly conscious of producing 100% sake in terms of both taste and quality, without trying to be strange. The brewery is dedicated to making sake with the roundness, sweetness, and umami of rice, and is also conscious of creating a gorgeous, fruity aroma that will be familiar to people who have never drunk sake before. In 2014, the brewery built a new three-story sake brewery, equipped with the latest machinery and technology, and combining it with the "sensitivity" accumulated through countless experiences to raise the quality of sake to a new level and pass on the culture of sake brewing.

