



Keigetsu

Junmai Daiginjo Cel24



Prawns, Octopus, Crab

Shifudo Okonomiyaki

Grilled prawns, octopus, and crab blend with the tropical notes of pineapple mango, and banana creating a full taste experience for this modern okonomiyaki.

Keigetsu Junmai Daiginjo Cel24 【Tosa Brewing】

- Sake type Junmai Daiginjo
- Rice-polishing ratio 50%
- Alcohol percentage 15%
- Production area Tosa-gun, Kochi
- Awards, etc. Kuramaster 2019, 2021 - Platinum, Kuramaster 2020 - Gold
IWC Sake 2019 - Gold Medal

Product story

In the Reihoku area of Kochi Prefecture where the Sake brewery is located, rice has been produced on terraced rice fields since ancient times. This sake is made with kochi prefecture's yeast CEL24 and 50% polished "Gin-no-Yume", thus producing a fruity aroma and juicy taste. The sake rice used for production is harvested on this land, blessed with an abundance of fresh water and air.

About the Sake brewery

For 138 years since their founding in 1877, they have manufactured high quality sake, with the abundant water and clean air from mountains in northern Kochi prefecture (called "Tosa-Reihoku region"). Tosa-cho, where the brewery resides, is surrounded by serene nature near the Sameura Lake, a water source in Shikoku. From this lake, the Yoshino river flows through Shikoku to the east. They handmade a small batch of sake using high-quality soft water from this region.

