



Eiko Fuji Junmai Daiginjo 79Au



Crab meat

Ngho Hiong Dumpling



This sake carries a mild Ginjo aroma with a clean aftertaste. It is paired well with our Ngho Hiong Dumpling that is stuffed with crab meat.

Eiko Fuji Junmai Daiginjo 79Au [Fuji Shuzo Brewery]

- Sake type Junmai Daiginjo
- Rice-polishing ratio 50%
- Alcohol percentage 16.2%
- Production area Yamagata

Product story

This luxurious sake is filled with gold leaves. The sake name refers to the symbol of the Gold element [Au], as well as the atomic number of Gold [79]. There is roughly 20 times of the usual amount of gold leaves in this bottle. It carries a mild aroma and clean aftertaste, excellent when paired with foods.

About the Sake brewery

Founded in 1778, the Fuji Brewery is now managed by the 13th generation of the Kato family. Located in Tsuruoka City, a sake-brewing hub in Yamagata prefecture, Eiko Fuji embodies the style of Yamagata—light, clean, and delightfully fruity. Eiko Fuji means "Glorious Mount Fuji." The name is a tribute to Japan' s national symbol and the brewery' s aspiration in making sake.



Why Seafood loves Sake?

What is Sake?

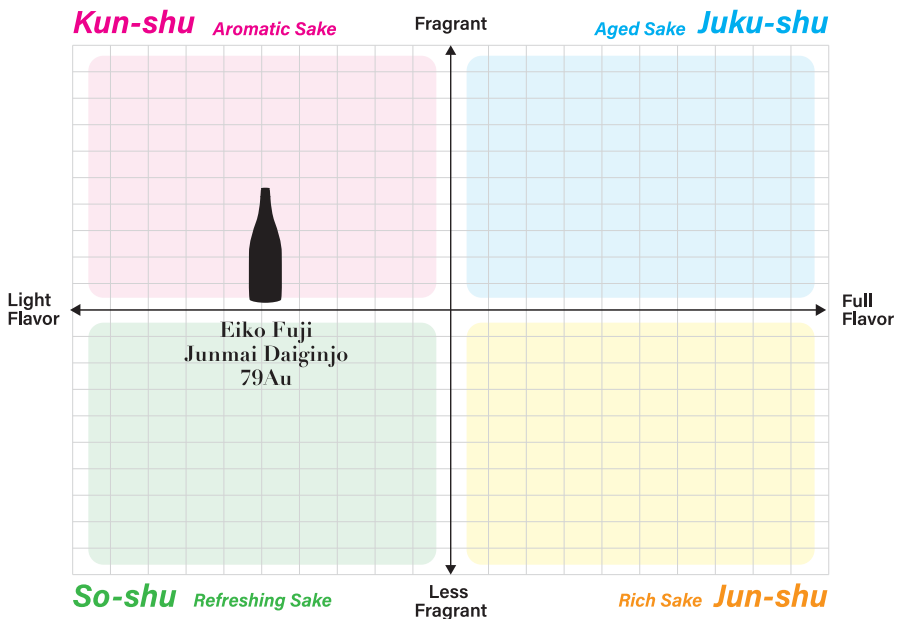
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

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.

