



# Wataribune Funa-Shibori



## Prawn

### Salted Egg Prawn Skewers



The sake carries a luxurious mouthfeel with mellow acidity. When paired with our salted egg prawns, it helps elevate the umami of the prawns to another level.

## Wataribune Funa-Shibori [Huchu Homare Brewery]

- Sake type ..... Junmai Ginjo
- Rice-polishing ratio ..... 50%
- Alcohol percentage ..... 16.0%
- Production area ..... Ibaraki

### Product story

Huchu Homare's "Wataribune" series brings out the full character of the sake rice. In particular, this Junmai Ginjo Funashibori has the freshest aroma. The rice is carefully fermented at low temperatures and then carefully pressed in a traditional Fune press, a method which is labour intensive and applies very little stress to the sake. The fresh and powerful flavor of this sake rice is beautifully expressed through the meticulous pressing process, resulting in a junmai ginjo with a fruity and rich flavor. This is one of the most popular sake from Wataribune.

### About the Sake brewery

Founded in 1854, the brewery produces the "Wataribune" series, which is made from a fantastic ancient rice varietal called "Wataribune", as well as the "Taiheikai" series. The Wataribune series is known as the only sake series in Japan that is made exclusively from the rare sake rice Wataribune which was famously revived by the Toji and brewery head Mr. Yamauchi.



# Why Seafood loves Sake?

## What is Sake?

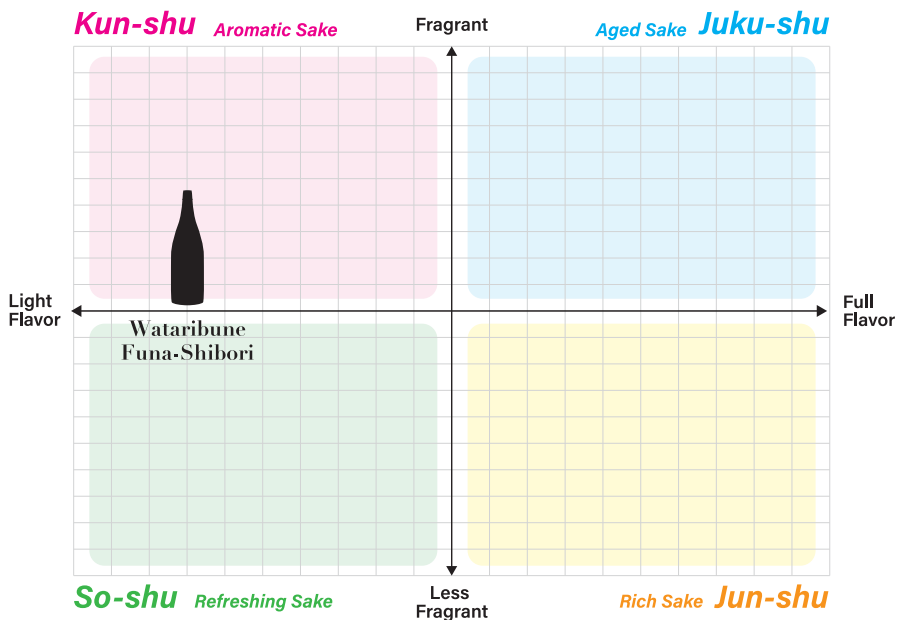
Sake is a Japanese brew made from rice, koji (rice malt) and water. The alcohol content is generally 15-16%, and there are many types available depending on the flavour, richness and manufacturing method.

## 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!



© Copyright Sake Service Institute. All rights reserved

## 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.

