



wild child

PIZZERIA & BAR

DAIGO NO SHIZUKU

Junmai



Anchovy

Cavolo Nero

This Pizzetta is topped with tuscan kale, garlic confit, lemon, fior di latte, bagna cauda, grana padano, and pickled onions. Here you'll find a mixture of Umami, citrus and sweetness. Daigo no Shizuku would be a great pairing due to its similar combination of flavours. We're pushing the norms and use Nihonshu as the pairing because like Japanese cuisine, Italian cuisine also focuses on the ingredients. We can find Umami in tomatoes, cheese, mushroom, cured meats, etc. We would also like to emphasize about the ancient method being used for our Sake brewery selections. respecting the tradition. Do try it and discover how the sake brings out the true taste of the anchovies.

DAIGO NO SHIZUKU [Terada Honke]

- Sake type Junmai
- Rice-polishing ratio 90~93%
- Alcohol percentage 6.0 ~ 17.0%
- Production area Katori-gun, Chiba

Product story

DAIGO NO SHIZUKU is a reproduction of an ancient sake that has a history of over 1,000 years in Japanese sake-making. While it is made from rice, the taste resembles a fruity, full-bodied wine. The yeast starter for this product is prepared only in small volume every year. No extra water is added at all in the process, and only the liquid created through fermentation is pressed and bottled. This is why you will find a different flavor in each season and each brew. Please treasure every meeting with this sake, for it will never taste the same again.

About the Sake brewery

Thanks to the continuous support from many, Terada Honke has been able to keep its business running for more than 340 years. A few decades ago, the preceding owner of this brewery began working on making sake only from the blessings of nature. Now, we are able to supply all our rice pesticide-free, we eliminate any additives, we rely on only the microorganisms inhabiting the brewery for fermentation instead of procuring microorganisms from elsewhere developed through pure culture. We limit the use of machinery to the minimum an stay focused on following traditional manual practices, which include singing—something that we believe is a way of communicating resonating with the microorganisms, so as to enhance our concerted efforts aimed at brewing the finest sake possible, together. We are actively engaged in the production of sake rice as well. In our own rice paddy, we are also trying to revive some of the indigenous varieties of rice.

