



wild child

PIZZERIA & BAR

Shinomine

Moromi Nigori



Cheese

Trio Formaggio

This Pizzetta is topped with taleggio, fior di latte, grana padano, and caramelized onions. Here you'll find a mixture of Umami and sweetness. Shinomine Moromi would be a great pairing due to its great combination of acid and rich mouth fill which compliments the cheeses really well. 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.

Shinomine Moromi Nigori [Chiyo Shuzo]

- Sake type Junmai Ginjo Nigori
- Rice-polishing ratio 50%
- Alcohol percentage 17%
- Production area Gose city, Nara

Product story

The Shinomine brand, launched in 2000, was created based on the concept of making good sake that does not need to be sold in a hurry. It is a sake that becomes better after being aged. In order to brew sake that will age well, they put their trust in the classic varieties of sake rice. These include Omachi, Yamadanishiki, Aizan, Ise Nishiki, Hattan and even Kaminoo which is not a suitable rice for sake brewing but gains its appeal with age. Surprisingly, it is rice that is not easily cultivated that will mature and be full of flavors once aged. This is the concept behind the brewing of "Shinomine".

About the Sake brewery

As a sake brewery, the Shinomine brand seeks to use fresh water and blessings from the land to create their sake. As such, the brewery is located in Kushira, a place rich in nature, and groundwater from Mount Katsuragi is used for brewing. In order to make good sake, the brewery began growing their own Yamada Nishiki rice in 1996. Each grain of rice is treated with utmost care and the characteristics of the rice is deeply appreciated. This deep understanding is crucial to linking the interesting characteristics of rice to the sake flavors and textures. With modern brewing techniques and technology, sake is now widely customizable and can be brewed according to preference. It is for this reason that the brewery strives to improve and forge a deeper understanding of the rich lands and nature.

