

Seasonal Special Sake

Junmai Daiginjo

Kubota Soujou Seppou

500ml \$85

The carefully selected rice goes through low temperature fermentation and ice temperature storage to maintain its refreshing and fragrant flavor. Exceptionally polished and balanced sake from Niigata Japan. You can enjoy the fresh scent and the Umami of rice that spreads mildly in your mouth. At 500 ml it's a great value that comes in its own sleek box and we highly recommend it. Please enjoy!



Rice polish ratio: 33%
Sake degree: +2
Acid degree: 1.2
Alcohol by volume: 14%
Manufacturer: Asahi Sake Brewery
(Niigata Prefecture)

