

ARRIVE

SAKE

OCEAN

Harmony has arrived.

Tokubetsu Junmai-shu

Deep oceans surround the islands of Japan and greatly influence our lives, to honor this our Ocean sake is a perfect match for seafood dish pairings.

TASTING NOTES:

It has a gorgeous aroma of melon and grapes, Dry on the palate and a lightly sweet yet refreshing taste. With a watery and spicy aftertaste.

FOOD PAIRINGS:

With this sake, we recommend dishes with a light flavour, such as white fish, shellfish, squid, octopus sashimi, simmered dishes, and grilled fish.

RECOMMENDED SERVING TEMPERATURE: 15-20 °C

STORAGE TEMPERATURE: 5-20 °C



ARRIVE

SAKE



禮舞

OCEAN

Year of Production:	2021
Master Brewer (Toji):	Yasutaka Morikawa
Rice type:	Miyama Nishiki (Rice polishing ratio 60%)
Water source:	Ou Mountains subsoil water
Raw Material Production Area:	Miyagi Prefecture
ABV:	14.5%
Presentation:	300 & 720 ml.
Sake degree:	+3

VEGAN AND KOSHER / NO SUGAR / NO SULFITES / ADDITIVE-FREE