

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.

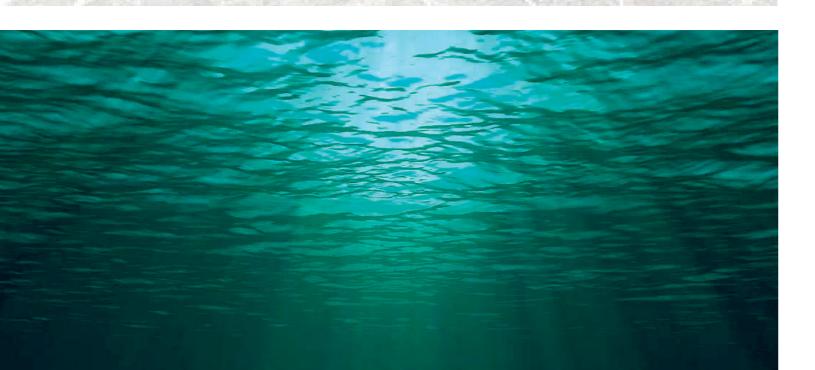
TASTING NOTES:

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



A R R I V 3

S A K

E







OCEAN

Year of Production: 2021

Yasutaka Morikawa Master Brewer (Toji):

Rice type: Miyama Nishiki (Rice polishing ratio 60%)

Ou Mountains subsoil water Water source:

Raw Material Production Area: Miyagi Prefecture

ABV: 14.5%

Presentation: 300 & 720 ml.

Sake degree:

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