

ARRIVE

SAKE



PEARL

Serenity has arrived.

Kimoto Tokubetsu Junmai-shu

Like natural pearls that symbolize serenity, calmness, and innocence, our Pearl sake has a soft mouthfeel and fresh acidity.

TASTING NOTES:

On the nose, dairy with rich flavor and fresh acidity. A soft mouthfeel comes from the ageing process. Steamed rice, almond, and coconut are just some of the flavors you can find in the glass.

FOOD PAIRINGS: This sake goes well with meat dishes, such as yakitori, steak, and fatty sashimi.

RECOMMENDED SERVING TEMPERATURE: 20-50 °C
STORAGE TEMPERATURE: 5-20 °C

ARRIVE

SAKE



禮舞

PEARL

Year of Production:	2021
Master Brewer (Toji):	Yasuhiro Morikawa
Rice type:	Kura no Hana (Rice polishing ratio 60%)
Water source:	Ou Mountains subsoil water
Raw Material Production Area:	Miyagi Prefecture
ABV:	14,5%
Presentation:	300 & 720 ml.
Sake Meter Value:	+6

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

