



## CHIYOMUSUBI SAKE

### Junmai “Goriki 60”

**REGION:** Japan / Tottori

Goriki is an original sake rice from Tottori prefecture. Literally it means “strong power”. Now, only 8 sake breweries in Tottori can make sake with Goriki. Goriki 60 is recommended as an in-meal Sake. The sourness that comes from Umami enhances the taste of the ingredients in the dish.

### TASTING NOTE

It features a banana like aroma, sourness that comes from Umami, and a sharp finish.

### FOOD PAIRING

Crab, Tuna, Chinese cuisine

**Seimaibuai:** 60%

**Nihonshudo:** +5

**Rice:** Goriki

**Volume:** 720ml

**Alcohol Percentage:** 15%

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### Company Philosophy

“CHIYOMUSUBI” means eternal ties with people. It also represents love between husband and wife, among parents and their children, brothers and sisters, and friendship among friends and neighbors. It is also a word for celebration. “Creation of happiness” is our management philosophy, which for customers and other people involved with Chiyomusubi. We consider deliciousness in the first place when we make sake. Rich taste, gentle aroma and smoothness are our bases of deliciousness.

Surrounded by great environment of our regional area in Tottori prefecture, by making fermented drinks like sake and shochu with safe and genuine ingredients, we want to contribute to happiness of people all over the world.

