



CHIYOMUSUBI SAKE

Junmai Daiginjo “Yamadanishiki 40”

REGION: Japan / Tottori

This is Junmai Daiginjo, which is made by polishing Yamadanishiki, the king of sake rice, to 40%. Compared to Goriki Sake, it has a softer taste.

TASTING NOTE

It features a gorgeous aroma and a soft taste. It is Sake that people want to drink slowly on holiday.

FOOD PAIRING

Sushi, Tempura, Carpaccio

Seimaibuai: 40%

Nihonshudo: +5

Rice: Yamadanishiki

Volume: 720ml

Alcohol Percentage: 16%

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.

