

New Release!

KAGATOBI *Cup*

JUNMAI SAKE

Gokkan Junmai Cup

KAGATOBI named after the ancient firefighters who were tough and powerful, highly skilled but short-tempered, Kagatobi is the brand of dry and sharp sake.

Kagatobi Gokkan Junmai is the very standard of the "Kagatobi". Brewed only with high quality sake rice from our contract farmers, this Junmai sake is brewed in cold winter. Gentle aroma of ripped fruits, steamed rice, fresh in your mouth with gentle acidity and Umami. It's easy to pair with any type of dishes and it can be served from chilled to warmed.

Kagatobi Cup is

- ✓ Authentic premium Junmai sake in casual way
- ✓ Easy to carry around
- ✓ Design of Kagatobi with Japanese seasonal scenery
- ✓ Together with Sushi roll, Ramen or Gyoza dumplings etc...

Specifications

Contents : 200ml Alcohol : 15%

Rice Polishing Ratio : 65% SMV : +4



FUKUMITSUYA SAKE BREWERY

Founded in 1625, Fukumitsuya Sake Brewery has the longest history in Kanazawa. With natural mineral water, superior sake rice, and its traditional brewing skills, the brewery continually pursues to bring the highest quality sake and rice beverages ever as a Junmai-Gura, the brewery that makes only Junmai sakes.

For more information
www.fukumitsuya.co.jp/global/



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