



URAKASUMI HIYAOROSHI

'What's HIYAOROASHI?

'Hiyaoroshi' is a term that refers to a process in which shiboritate sake from winter is pasteurized once in early spring, stored, and aged over the summer. Finally, bottled and shipped in autumn without being pasteurized a second time. Hiyaoroshi sake dates back to the Edo period and its name portrays how it was made.



Light and smooth type. Savory aroma harmonized with the fruity aroma of apple and melon. Well-balanced, juicy, and matured round savory taste with plentiful rice flavors. Soft texture. Serve chilled or slightly warm.

- **BREWERY: URAKASUMI**
- **REGION: MIYAGI**
- **ABV: 16.5%**
- **SMV: +1.5**
- **Acid Degree: 1.7**
- **Amino Acidity: 1.6**
- **Polishing Rate: 60%**
- **Rice Kakemai: SASANOSHIKI**
- **Rice Shubo/Koji: SASANOSHIKI**
- **Yeast: Urakasumi House**
- **Best Served: Chilled or slightly warm**
- **SKU: 06022 12/720ML**



Learn More



PAIRING

- Grilled Pacific Saury
- Grilled Mackerel Sushi
- Grilled Miso Marinade Salmon
- Grilled Mushroom
- Shrimp Sashimi
- Raw Oyster with Lemon
- Oyster Gratin
- Sauteed Shrimp
- Sake Steamed Clam
- Crab Shabu Shabu
- Seafood Hotpot
- Chopsuey



Quench Your Curiosity
www.wismettacsake.com

Distributed by

 **Wismettac**
Wismettac Asian Foods, Inc.