

# GET TO KNOW OUR COLLECTION

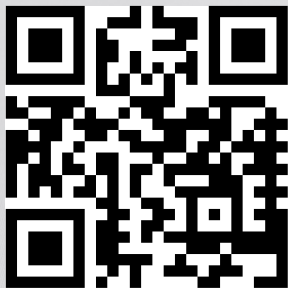
Wismettac Asian Foods, Inc. is a Japanese food distribution company that traces its roots back to 1912. Since that time, we have steadily expanded business operations as a national food and beverage supplier with 20 branches and sales offices throughout the United States. In addition to our wide range of food products, Wismettac Asian Foods, Inc. supplies a wide range of sake, shochu, beer, and non-alcoholic beverages to restaurants, groceries and other food service establishments.

# QUENCH YOUR CURIOSITY

## EXPLORE SAKE

WEBSITE

[wismettacsake.com](http://wismettacsake.com)



f @wismettacsake

📷 @wismettacsake

## OPEN AN ACCOUNT

WEBSITE

[wismettacusa.com](http://wismettacusa.com)



SEASONAL SAKE

# EARLY SPRING

COLLECTION

# 2022



**Wismettac**

SPRING SPECIAL

# seasonal sake

This category of sake is a really exciting and super fresh collection of brews that are only available for a limited time of the year. Sake breweries; Kura, will release fresh unpasteurized “Nama” sake in the early **spring**. These are usually big, brash, and lively brews that make you feel like you're drinking right out of the tank. Then more unpasteurized and single pasteurized sake are released in the summer that are light, bright, and refreshing for long hot summers. Lastly, sake brewers take great pride in releasing single pasteurized sakes called “Hiyaoroshi” in the Fall to pair well with full-bodied Autumn foods.

Please remember these sake are seasonal, they must be pre-ordered.

## SHIBORITATE

This type of sake is freshly pressed sake. The sake is not aged or cellared, but shipped directly after pressing. The closest thing to being at the brewery and enjoying it straight from the tank.

## OTOKOYAMA SHIBORITATE NAMA GENSHU

Junmai Nama Genshu charged with Hokkaido's sake brewery suitable rice, with "Moromi" squeezed. It is fresh sake that you can enjoy a faint feel of Ginjo incense and a gentle mouthfeel. SKU 40150 12/720ml

ETA: Early Spring



## NARAMAN ORIGARAMI

Origarami is pure sake and has its yeast still active, and so that you would find it is slightly fizzy when you have it.

06084 12/300ml

06085 6/720ml

ETA: Early Spring



## ORIGARAMI

Origarami is an extremely rare style where fine rice particles are left in the sake, leaving it hazy, with a silken texture and subtle sweetness. Not to be confused with nigori, where rice solids are left suspended in the bottle. Origarami is pure junmai sake with a slight fizz with the yeast still active.

**PRE ORDER BY 10/31**

## KAGATOBI MUROKA NAMA

Sake brewed in a cold winter. Less filtered, unpasteurized sake. Full-bodied, rich rice flavor and clean after taste.

SKU: 06882 10/720ml

ETA: Early Spring



## KAGATOBI AI JDG SHIBORITATE

Draft/undiluted Junmai Daiginjo sake. Very fresh taste with an abundant fruity aroma.

SKU: 06886 10/720ml

ETA: Late Spring

