

SHIBORITATE

HARUSHIKA SHIBORITATE 12/720ml 06052

Flavorful, light & smooth type. The very fresh and clean aroma of green apple with a hint of strawberry. Fruity and savory flavors are perfectly balanced. Very juicy taste with smooth texture. Serve chilled

PAIRING

Raw oyster w/ lemon, Thinly sliced flatfish or sea bream sashimi, Simmered daikon radish w/ yuzu miso, Grilled crab, Sauteed salmon, Deep-fried prawns or seafood, Grilled crab, Dishes with yuzu kosho pepper, or sweet basil sauce, etc.

Class: Junmai Ginjo Nama
Brewery: Harushika
Region: Nara
ALC %: 16%
SMV: -4
Acidity: 1.9
Amino Acidity: 1.2

Rice (Kakemai): Gohyakumangoku/Kitanishiki
Rice (Shubo/Koji): Gohyakumangoku/Kitanishiki
Polishing Ratio: 60% / 60%
Yeast: Harushika House



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GOKYO ARABASHIRI 12/720ml 06029

Rich type. The refreshing aroma of young banana and ripe apple. Medium dry sake with a complex and mild flavor. Serve chilled.

PAIRING

Squid or scallop sashimi, shrimp & avocado Grilled sweetfish, Yellowtail tataki, Deep-fried flatfish, Lambchop with fruit sauce, Shrimp & avocado fresh spring roll, Stir-fried pork and bean sprouts, Sauteed scallops, Cream stew, Tempura, etc.

Class: Junmai Nama Genshu
Brewery: Sakai
Region: Yamaguchi
ALC %: 17%
SMV: +1
Acidity: 1.8
Amino Acidity: 1.6

Rice (Kakemai): Nihonbare (Yamaguchi)
Rice (Shubo/Koji): Yamadanishiki (Yamaguchi)
Polishing Ratio: 60% / 60%
Yeast: Kyokai 1801 / 9E



KOSHINOHOMARE SHIBORITATE 12/720ml 06070

Rich type. The refreshing aroma of apple and ripe muscat. Dry, clean sake with a great balance of acidity. Deep and expansive taste with savory flavor and a long finish. Serve chilled.

PAIRING

Clam chowder, Cream stew, Crab cream croquette, Solemousse with butter sauce, Sauteed flounder with cream sauce, white fish terrine, Grilled miso marinated bonito, Scallops cooked with cream sauce, Seafood omelet, etc.

Class: Junmai Nama Genshu
Brewery: Hara
Region: Niigata
ALC %: 17%
SMV: +3
Acidity: 1.6
Amino Acidity: 1.1

Rice (Kakemai): Gohyakumangoku (Niigata)
Rice (Shubo/Koji): Gohyakumangoku (Niigata)
Polishing Ratio: 70% / 65%
Yeast: Koshinohomare House



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