

# OTOKOYAMA

The original OTOKOYAMA with a 360 years history



男山

## SUSHI BOOSTER

As a sake for sushi, it was supervised by about 50 sushi chefs in Hokkaido. We held blind tasting session by sushi chefs many times, and commercialized the ones with the highest ratings. Their comments are "Clean and crisp finish", "We can feel the sweetness of the rice in the aftertaste.", "Dry and delicious", "Moderately fruity, refreshing and easy to drink", "Goes well with vinegared rice" and "Good balance (Acquired taste)".Tokubetsu Junmai-shu.

Taste : Medium Dry  
Rice polishing ratio : 55%  
Alc : 15%

SMV : +2  
Acidity : 1.5  
Amino Acid : 1.3

※These 3 values are for reference during manufacturing.

OTOKOYAMA CO., LTD.  
HOKKAIDO

