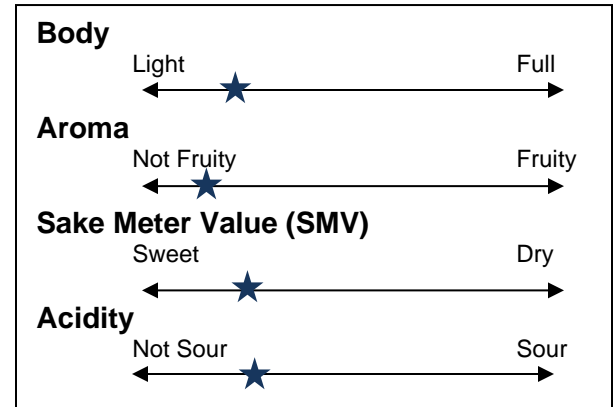


# KIGEN SAKE CUP

## TASTING NOTES

Silver color. Aromas of asian pear, red apple, pineapple, cracked peppercorn, and ginger with a supple, bright, dryish light body and a tingling, brisk banana chips and pastry finish. A zesty Futsu-Shu sake for anytime sipping.

Classification: **Futsu-shu**  
Polishing Rate: **70%**  
Rice Grain: **Akita-Komachi**  
Alcohol: **13.5%**  
SMV: **-1**  
Acidity: **1.2**  
Location: **Fukushima, Japan**  
Size: **180mL**



Easy-going beverage with a refreshing body and fruity flavor. Highly recommended for casual drinking.

Ideal starting beverage for first-time and/or occasional drinkers.

**KIGEN** translates to an origin, a beginning, an era. It evokes the rich history of Japan - one steeped in discipline, beauty, and perfection - characteristics and traditions that have withstood the test of time and reflected today, not only in Japan's modern culture, but throughout the world.

**Samurai—The Spirit of Japan:** For many centuries, the samurai were both the warrior and ruling class of Japan, until the country's modernization in the mid-to-late 19<sup>th</sup> Century. While the samurai may no longer exist, their code of "Bushido" (The Way of the Warrior) is still very much a part of Japanese society and culture—inspiring a sense of loyalty, dedication and courage across all walks of life.

The samurai image adorns KIGEN Sake to honor the loyalty and dedication of our brewers to their craft, as well as their courage to face the challenge of providing a sake with a focus on the "American" palate.

<Recommended Way of Serving>

### Recommended Temp

CHILLED ROOM TEMP. WARM HOT

### Recommended Dishes

Easily enjoyed alone as a casual drink or as an *aperitif*. Can also pair well with sushi and sashimi, or with any kind of Western & Asian "Fusion" cuisine.