



# Matcha Nigorisake

**Brewed with REAL Matcha produced in Uji, Kyoto**



#01826

Ingredient:  
Rice, Koji, Syrup, Flavor,  
Certified color, Water

Category: Flavor Nigori

Polishing ratio: 70%

ABV: 9.5%

SMV: -74

Volume:  
300ml (12bottles/case)

The Way to Drink	
Chilled 	On the Rocks 

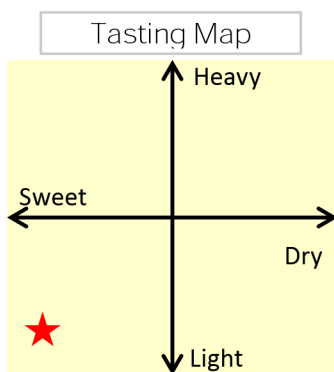
## ● Characteristics

- Brewed using with real fine Matcha produced in Uji area in Kyoto
- Gentle green flavor jump into the nose, yet sweet honeydew with a hint of pistachio spreads out your mouth
- Good for making Nigori freight - Nigorisake, Coconut Nigori and Matcha Nigori

## ● Uji Matcha story

Uji, located in southern part of Kyoto, has a long history of producing premium quality Matcha green tea. Since then, it has evolved greatly and was enjoyed even by court nobles and Shoguns, who are the military general of the past.

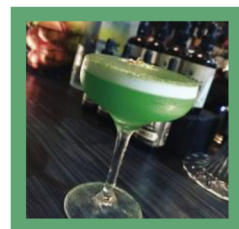
Even now, Uji area is very famous as Matcha and many producers won a prize due to the quality in Japan.



## ● Cocktail Recipe

### Japanese Garden

- Matcha Nigori  
••• 15ml
- Standard sake  
••• 15ml
- Gin ••• 30ml
- 1 slice of lemon peel



## ● Food Pairings

In addition to using as cocktail base, try with ice cream. Vanilla, Matcha, Chocolate... pour with your favorite ice cream and enjoy like affogato.