

# NARAMAN

## JUNMAI MUROKA BINHIIRE

Super Premium Sake from Yumegokoro "Dream Heart" Brewery

Using ingredients  
of the highest quality

Quantity Limited!

Only 3,000 bottles are produced in a year.

### How to drink?

Delicious served chilled, we also encourage you to try NARAMAN warm, heated to 110-120°F. You will discover a variety of aromas that remain hidden when chilled, allowing you to enjoy a new impression of NARAMAN. NARAMAN is the perfect sake to accompany all manner of savory dishes.

### What is Muroka Binhiire?

*Muroka* means that the sake is bottled directly after pressing, untouched to preserve its natural flavor and amber color. *Binhiire* refers to pasteurization in a glass bottle.

NARAMAN *Muroka Binhiire* is pasteurized just once before shipping, allowing you to enjoy its original taste and aroma, mellow like a melon with just a hint of tartness.



Steaming rice

Moromi-mash (fermentation)

Kura (the brewery)



< INGREDIENTS STATEMENT >

NAME OF PRODUCT: NARAMAN  
JUNMAI MUROKA BINHIIRE

ALCOHOL CONTENTS: 16% TO 17% BY VOLUME

RICE POLISHING RATIO 55%

AVAILABLE 1.8 L / 720 ML / 300 ML

INGREDIENTS: RICE, RICE MALT



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