



NARAMAN YUMEGOKORO BREWERY



SKU: 00856
12/300ML



SKU: 00730
6/720ML



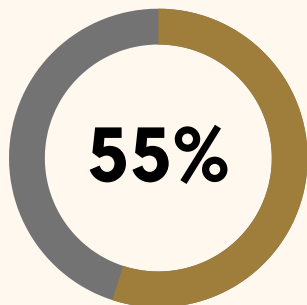
SKU 00855
6/1.8L

NARAMAN JUNMAI MUROKA BIN HIRE

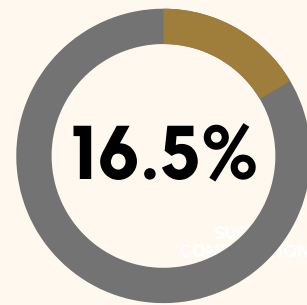
Winner of gold medal three consecutive years at The U.S. National Sake Appraisal. Its subtle, melon aroma leads to a perfect balance between sweet and dry. The robust flavors will have you pouring a second glass to taste its complexity. Serving luke-warm brings out the nuance of the drink, and pairing with grilled fish or sashimi can add a fun layer to the flavor. This sake has not been charcoal filtered and pasteurized only just once to keep its original taste and aroma like a mellow melon with little acidity.

- CLASS: JUNMAI MUROKA BIN HIRE
- BREWERY: YUMEGOKORO
- REGION: TOHOKU
- SMV: +4

- Acid Degree: 1.5
- Rice: GOHYAKUMANGOKU
- Best Served: Chilled • Room Temp • Warm



RICE
POLISHING
RATE



ABV