Premium Sake in Japan has finally come to the USA!



What is "ORIGARAMI"?

Moromi-mash consists of yeast, koji, rice and water is occasionally called "Ori". The bottle which contains some Ori is

The bottle which contains some Ori is called "Origarami".

Origarami is pure sake and has its yeast still active, and so that you would find it is slightly fizzy when you have it.





How to drink?

Keep chilled in the refrigerator, and the best temperature to serve is around 50°F.



NARAMAN

JUNMAI NAMASAKE ORIGARAMI (Item# 06084)

Naraman® is a trade mark of Yumegokoro Sake Brewery Co., Ltd.



< INGREDIENTS STATEMENT >

NAME OF PRODUCT: NARAMAN JUNMAINAMASAKE ORIGARAMI

ALCOHOL CONTENTS: 16 % TO 17% BY VOLUME

RICE POLISHING RATIO: 55% AVAILABLE: 720 ML / 300 ML INGREDIENTS: RICE, RICE MALT.



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