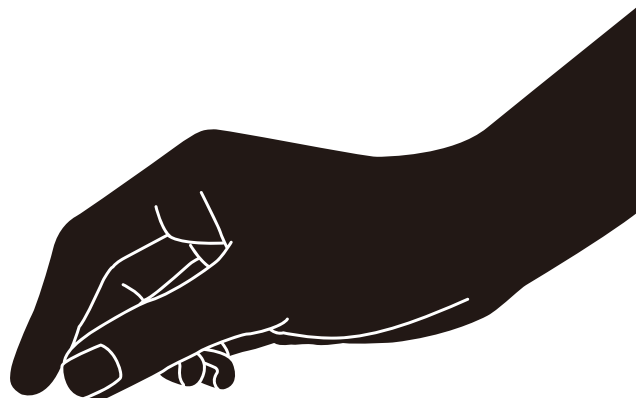


男山

すし専用

SUSHI  
BOOSTER

まみ



OTOKOYAMA  
Tokubetsu Junmai

## SUSHI BOOSTER

### Supervised by sushi chefs in Japan

As a sake for sushi, it was supervised by the Youth Department of the Hokkaido Sushi Commercial Life Sanitation Association, which has 300 sushi restaurants. A total of about 50 sushi chefs actually participated in the supervision. We held blind tasting sessions by sushi chefs many times, and commercialized the ones with the highest ratings.

**Category** Tokubetsu Junmai

**Rice polishing ratio** 55%

**AL** 15%

**SMV** +2 (reference range)

**Acidity** 1.5 (reference range)

**Amino acidity** 1.3 (reference range)

**Taste** Medium dry

### Comments from supervised sushi chefs

Clean and crisp finish

We can feel the sweetness of the rice in the aftertaste.

Moderately fruity and easy to drink

Refreshing and easy to drink

Good balance (Acquired taste)

Dry and delicious

寿  
Hokkaido  
SUSHI  
Young Sushi Chef Group  
1987

