



Sasaiwai

Bamboo Celebration

Yodan-Jikomi Futsu-shu

Niigata

ABOUT

For everyday drinking but a cut above. Made using a 120 year old recipe involving four stage brewing called Yodan-Jikomi. After the starch has been converted to sugar by the Koji and the yeast has eaten all the sugars, amazake is added then brewer's alcohol just before pressing off the kasu (sake lees). The result is a dry and rich sake covering all fives tastes. Taste the quality of Niigata rice!

SERVING

Serve at any temperature you like in any vessel you want. Great with soy braised dishes such as a nitsuke or anything in dashi.

BREWERY

While a relatively young brewery being only founded in 1899, 90% of their sake is drank right in Niigata so you know this is legit, locals approved. They also do all the polishing of their rice themselves.

<https://www.sasaiwai.com/>



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Futsu-shu

Sizes UPC

180ml 850047903242

300ml 850047903259

720ml 850047903266

Seimaibuai 65%

Rice Niigata

SMV +6

Alcohol 15%

Acidity 1.2%

Amino Acid 1.3

Yeast S-3

Ideal Storage <70F

