



**YUMESHU
Junmai Shu**

Technical Details

- Alc.:15-16%
- Rice polishing ratio:70%
- SMV:-0.8
- Ingredients:Rice,Rice Koji
- Rice:Domestic product

Volume	1800ml	720ml	300ml
bottle/1case	6	12	24
JAN code	4589621538018	4589621538032	4589621538070

Tasting Details



Junmai Shu("pure rice" sake) which is Using 100% of Japanese home-grown rice. It has crisp flavour which is like once we start drinking, we cannot stop. A tremendous match for Japanese om-lette, Roll Cabbage, and all less-salt foods.



**YUMESHU Hachidanjikomi
Junmai Daiginjo**

Technical Details

- Alc.:16%
- Rice polishing ratio:40%
- SMV:-22.5
- Ingredients:Rice,Rice Koji
- Rice:Yamada-Nishiki(Hyogo Pref)

Volume	720ml
bottle/1case	6
JAN code	4589621538292

Tasting Details



Junmai Daiginjo Shu("pure rice" sake) which is using 100% of Yamada-Nishiki(Hyogo Pre.) polished down to 40%. Worthy of a special mention is eight-step preparation for fermentation mash despite three-step preparation normally. There is no brewery that makes sake with the method. Surprisingly, a tremendous match for meat dishes, and Chinese foods.

