



AKASHI-TAI
TOKUBETSU
HONJOZO
JAPANESE SAKE
 Medium-bodied with a savoury, earthy character. Complements a wide variety of food from fresh seafood to grilled meats.

DRY SWEET

Rice Varietal: 100% Gohyakumangoku from Hyogo.

Rice Milling Rate: 60%

Served chilled or warm (max 130°F). Avoid sunlight & store in a dry, cool place. Once opened consume within two weeks.

AKASHI SAKE BREWERY

PRODUCED & BOTTLED BY:
 AKASHI SAKE BREWERY LTD.
 1-3 OKURAHACHIMAN-CHO,
 AKASHI CITY, HYOGO 673-0871, JAPAN
www.akashi-tai.com/us

PRODUCT OF JAPAN
 IMPORTED BY:
 NICHE W. & S., CEDAR KNOLLS, NJ.
www.ourniche.com

DATE CODE AREA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.
300ML 15% ALC./VOL.

AKASHI-TAI

HONJOZO (TOKUBETSU)

JAPANESE SAKE - 300ML

明石鯛 特別本醸造

Product information

Akashi-Tai Honjozo is a classic, traditional style of sake. Medium-bodied with umami-rich, savory and earthy flavors, complementing a variety of savory food.

- **Ingredients** Rice, Rice Koji, Distilled Alcohol, Water
- **Type Of Rice** Gohyakumangoku Sake Rice from Hyogo
- **Milling Rate** 60%
- **ABV** 15%
- **Volume** 300 ML
- **Pack Size** 12
- **Case Weight** 6.92 KG
- **Pallet Specification** 19 X 8
- **UPC** 080368 141065
- **SCC** 100 80368 14106 2

Serving recommendation - Chilled to enjoy the dry crispness or served warm (up to 130°F) to enjoy the sweet smoothness.

Tasting note

Nose - A discrete nose with lime, lemon and straw.

Palate - A dry start with citrus flavours and a smooth, well-balanced finish.

Food pairing - BBQ meats, warm soup and casserole, miso and teriyaki flavoured dishes, grilled fish, sashimi and seafood in general. Also great with cheese such as cheddar and comte.

Producer summary

Akashi Sake Brewery Co. Ltd is a small boutique artisanal sake producer based in Akashi-city, a fishing town in Western Japan in Hyogo prefecture. All the sake is hand crafted using the traditional method with highest quality, locally produced ingredients.

JAPAN



Hyogo Prefecture is home to top quality Yamada-Nishiki rice. The region is blessed with fertile land ideal for rice-growing, the purest water in abundance, and an ideal climate for brewing premium grade sake. These factors mean that Hyogo is renowned throughout Japan and the wider sake world, and thought to be the birth-place of sake.

www.akashi-tai.com/eng