



QUALITY GRADE Junmai
Daiginjo

SIZE 6/720

UPC 835603007077

Seimaibuai 35%
Rice Yamada Nishiki

TOKO

ULTRALUXE

ABOUT THE SAKE: This sake is the ultimate indulgence; made by the highest quality Yamada Nishiki rice milled down to a painstaking 35%, what is bottled is only the drops of liquid that are released via gravity at the end of fermentation, with zero force or pressure applied. The result is a dizzyingly complex and unforgettable brew.

TASTING NOTES & FOOD PAIRING: Notes of lychee, wild strawberry and grapefruit. A seamless finish with concentrated white pepper.

Try paired with West Coast oysters, caviar or cheesecake.

KOJIMA SOHONTEN: Kojima Sohonten is steeped in history and also leading the revolution in sustainable sake production. The brewery was founded in 1597, making them one of the oldest active breweries in Japan. After the Kojima family became the exclusive purveyor of sake to the famous Uesugi samurai clan, the Kojima family became known as samurai royalty.

- Only the second brewery in Japan to achieve complete carbon neutral status, which balances emitting carbon and absorbing carbon from the atmosphere. The electricity used for production is 100% recycled renewable energy that utilizes sake lees for power generation.
- Located in the Yonezawa region of Yamagata, a city known for its warrior legacy.
- Current president Kenichiro Kojima is the 24th generation of the legendary Kojima family.

