

KASUMI TSURU

Yamahai Shiboritate Namachozo

(SEASONAL/LIMITED AVAILABILITY)



KASUMI TSURU YAMAHAI SHIBORITATE NAMACHOZO

Say hello to a very special, crisp, and dry saké that is as fresh and clean and bright as saké gets. An exemplary Namachozo saké. After being freshly pressed and pasteurized, the aroma and flavors for this Shiboritate Namachozo are incredibly robust and delicious.

TASTING NOTES

Robust with flavors of lychee and pineapple, paired with the umami of roasted nuts and cashews. Complemented by subtle sweet notes of caramel and sugarcane.

SUGGESTED PAIRINGS

Delicious with rich seafood, gourmet pizza, and berry cheesecake.

BREWERY

Founded in 1725, Kasumi Tsuru is one of the rarest breweries in Japan, only brewing in Kimoto and Yamahai methods. Brewmaster Matsumoto embraces these meticulous and laborious methods of brewing, creating lactic acid 100% naturally by hand, a process that takes more than twice the time but locks in much more depth and rich umami flavors. This produces a complexity that no modern technology can match, creating a line of distinctive, premium saké. To Kasumi Tsuru, being the local pride of the Tajima region is very important. The company creed is “Tajima no Hokori tare” (Do Tajima proud), and their policy is “quality first, community first, and cordiality first.”

Brewery Location Hyogo Prefecture
Founding Date 1725
Brewmaster Tatsuya Matsumoto

NAMACHOZO DEFINED

Namachozo is saké that has been pasteurized just once before bottling, preserving both bold flavor and aroma while extending shelf life.

PRODUCT SPECIFICATIONS

STYLE	YAMAHAI NAMACHOZO
GRADE	FUTSUSHU
MILLING PERCENTAGE	68%
ALCOHOL	17%
KOJI RICE	HYOGO YAMADANISHIKI
KAKE RICE	TSUKIAKARI
SMV	+3
YEAST	701
SERVING TEMP	ENJOY CHILLED
UPC	6/720ML 7 47846 82720 9