

KASUMI TSURU

— Hyogo Prefecture, Japan —





KASUMI TSURU
Kimoto Extra Dry

Rich, complex, elegant and layered - a sophisticated earthy and savory saké with obvious umami. Taste notes of roasted nuts, honeyed rice cakes, shiitake mushrooms and dried fruit.

Polish 68% ABV 16% SMV +7
Rice Gohyakumangoku Yeast 701
Enjoy chilled, room temperature or warm

UPC: **300ML** 7 47846 81300 4, **720ML** 7 47846 81720 0,
1.8L 7 47846 81018 8



KASUMI TSURU
Yamahai Junmai Ginjo

Superbly smooth and soft with fresh cheese or yogurt aromas and flavors of ripe peach and rustic apple tart. Refreshing and elegant with a long finish.

Polish 55% ABV 15% SMV +4
Rice Yamada Nishiki Yeast 1401 & 901
Enjoy chilled

AWARD AWARD Gold Medal - Int'l Wine Challenge '19
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KASUMI TSURU
Yamahai Shiboritate Namachozo
(Seasonal)

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

Polish 68% ABV 17% SMV +3
Koji Rice Hyogo Yamada Nishiki
Kake Rice Tsukiakari
Enjoy chilled

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