

SG Kimoto Junmai (8.89cm x 15cm)

SHO CHIKU BAI  
SHIRAKABEGURA  
KIMOTO JUNMAI



*Distinctive Combination  
of Umami & Sweetness*

As a result of slower and more natural production of yeast, lactic acid, and other components in the mix, this Kimoto sake delivers a rich, velvety mouthfeel and Umami-rich sweetness.

*Cold, Room Temp. to Warm*

Brewed in Nada, Japan

Type: Junmai (Kimoto)

Rice: Gohyakumangoku

Rice Polishing Ratio: 70%

Alcohol: 15.5%

Size: 640 ml



TAKARA SAKE USA INC.

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