

SHO CHIKU BAI  
SHIRAKABEGURA

# KIMOTO JUNMAI



*Distinctive  
Combination of  
Umami and  
Sweetness*



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



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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[www.takarasake.com](http://www.takarasake.com)  
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