

KASUMI TSURU

YAMAHAI TOKUBETSU JUNMAI

720ml UPC ■ 7 47846 84720 7 ■ 6 btl's per case

BREWERY -- DEDICATED TO TRADITION

Founded in 1725, Kasumi Tsuru, meaning “The Crane of Kasumi”, is named after its hometown, a small fishing village located on the Sea of Japan in the Hyogo prefecture. Kasumi is known for its fresh seasonal crabs, idyllic spring baths, and the local

saké. With nearly 300 years of brewing experience, Kasumi Tsuru is unique in that it crafts saké using only the Kimoto and Yamahai brewing methods. These methods produce high quality, distinctive, umami-rich saké.

ABOUT YAMAHAI

Developed in 1909, the Yamahai brewing method is one of Japan's oldest saké brewing techniques. Similar to the Kimoto method, both Kimoto and Yamahai are significantly more time consuming as neither process adds lactic acid as a yeast starter. Rather, lactic acid is naturally produced via the processes. The Kimoto process utilizes an ancient pole mashing process which introduces oxygen into the starter mixture, thus aiding in the natural production of lactic acid.

Yamahai is a more modern twist on Kimoto as brewers sought to reduce the labor of the pole mashing technique. In time, they discovered that lactic acid would also develop naturally by raising the temperature of the water in the yeast starter.

TASTING NOTES

Bold with a full body, noticeable acidity and a dry finish. Distinctly complex aroma with notes of mochi rice cake and toasted nuts lead to balanced and mature flavors of savory richness complemented by a nutty and light sweetness in the mouth.

SUGGESTED PAIRINGS

Delicious with seared tuna, sushi, meat carpaccio, fried soft-shell crab, pasta carbonara and Japanese style steak with soy sauce and daikon radish.



PRODUCT SPECS

Grade	Tokubetsu Junmai
Rice	Hyogo Kitanishiki
Polish Rate	63%
Alcohol	15%
SMV	+4
Acidity	1.6
Amino Acid	1.45
Yeast	901
Sizes	720ml
Profile	Dry with a hint of sweetness
Body	Full
Serving Temp	Lightly chilled / lukewarm

BREWERY DETAILS

Location	Hyogo Prefecture
Founded Date	1725
President	Yoshio Fukumoto, 9th Generation
Toji	Tatsuya Matsumoto



720ml Dimensions 12" H x 2.6" W