

KASUMI TSURU

KIMOTO EXTRA DRY

300ml UPC ■ 7 47846 81300 4 ■ 12 btls per case
720ml UPC ■ 7 47846 81720 0 ■ 6 btls per case
1.8L UPC ■ 7 47846 81018 8 ■ 6 btls 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 KIMOTO

One of the oldest saké brewing methods, Kimoto was developed in 17th century during the Edo era (1603-1867). Today, only a handful of Japanese kuras still use the Kimoto method which is very labor intensive and time consuming. The Kimoto method develops the yeast starter naturally and occurs in 16 stages over 30 days—more than twice as long as the process used today in more modern brewing methods.

The Kimoto method does not add lactic acid as a yeast starter. Rather, lactic acid is naturally produced via a physically exhausting process where workers use long poles in a rhythmic action to mash the starter mixture (steamed saké rice, koji and water), thereby accelerating enzymatic action which aids in the natural production of lactic acid.

TASTING NOTES

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. Balanced with a refreshing crisp and lasting finish.

PRODUCT SPECS

Grade	Kimoto Futsu
Rice	Hyogo Gohyakumangoku
Polish Rate	65%
Alcohol	16%
SMV	+7
Yeast	701
Sizes	300ml, 720ml, 1.8L
Profile	Dry
Body	Medium
Serving Temp	Chilled, Warm, Hot

SUGGESTED PAIRINGS

Pair with shellfish, mesquite barbecued pork, sage roasted turkey, wild rice pilaf with caramelized onions and flourless chocolate cake.



SHELLFISH



HERB ROASTED
TURKEY



WILD RICE
PILAF



CHOCOLATE
CAKE

BREWERY DETAILS

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



300ml Dimensions 7.3" H x 2.1" W
720ml Dimensions 12" H x 2.6" W
1.8L Dimensions 15.1" H x 4" W