

# DIONY SAKE LIST

## SPARKRING

### YONETSURU SHUZO

YONETSURU Junmaishu Nigori Sparkling



#### Aroma

Melon and green apple.

#### Taste

It has a sweetness from the rice and a soft acidity like yoghurt, with a dry aftertaste.

#### Pairing

Tandoori chicken, raitha, cheese and BBQ.

Rice	Dewanosato/Yamagata pref.		
Polished	65%	Alcohol	15%
Acidity	1.6	SMA	+2.5

## ALL KYOTO

### SASAKI SHUZO

Kyokissui Junmai Ginjo



#### Aroma

Banana, pear, ginjo aroma.

#### Taste

UMAMI of rice and soft acidity, with a light dry finish.

#### Pairing

Yakitori w/sause, fresh oyster and steamed shellfish.

Rice	Iwai and others/Kyoto pref.		
Polished	60%	Alcohol	15%
Acidity	1.3	SMA	+3

## WILD YEAST

### YAMANA SHUZO

Sensai Renaissance Yamadanishiki Junmai



#### Aroma

Banana,yogurt.

#### Taste

Smooth texture with juicy rice sweetness and fruity,bitter acidity.

#### Pairing

Ginger pork,fried fish,deep-fried chicken and oyster gratin.

Rice	Yamadanishiki / Hyogo pref. (pesticide and fertilizer free)		
Polished	80%	Alcohol	16%
Acidity	2.1	SMA	+1

## ORGANIC

### YAMANA SHUZO

KOCHI Junmai Ginjo Genshu



#### Aroma

Banana,steamed rice.

#### Taste

It has a rice umami and refreshing acidity, further accented by a subtle herbal flavour, with a dry aftertaste.

#### Pairing

Mushrooms,yakitori w/sause, porkvindaloo and braised pork belly.

Rice	Gohyakumangoku / Hyogo pref. (organic)		
Polished	60%	Alcohol	16%
Acidity	1.3	SMA	+3

## UJI MATCHA × JOSHU-SHIRO UME

### JOYO SHUZO

Long-aged umeshu “JOSHU” with Uji Green Tea

The Matcha Umeshu is based on a long-aged umeshu made from JOSHU SIRO plums, which have a mellow, peach-like aroma, to which the bitterness of Uji matcha and the flavour of matcha have been added.

#### Recommended way to drink

On the rocks,straight,with sode and with hot water.



Ingredients	Ume(Kyoto pref.), brewed alcohol, Glucose-Fructose syrup,Matcha, glucose, yeast/vitamin C		
Alcohol	12%		