

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%		