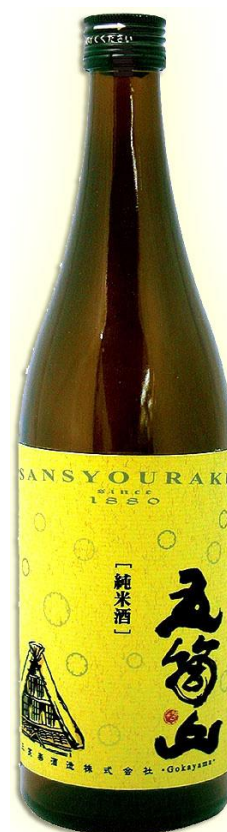


SANSYOURAKU Sake Brewery Junmai GOKAYAMA

Rice (for sake making)	Yamada Nishiki from Nanto, Toyama Prefecture. And rice for processing.
Rice-polishing rate	60%
Rice-polishing way	Outsourced
Water Hardness	Soft Water
(Sake) yeast	Association No. 9. and Kumamoto yeast (original strain of yeast No. 9) *This is blend a sake and other sake.
Total acid	2
Amino acid content	1.7
Alcohol percentage	16%
sake meter value (SMV)	+2



Maturing period and temperature	Tank storage at room temperature, 2 to 10 months.
Other, manufacturing methods and so on that affect the product.	
Pairing with food	We want you to enjoy your everyday meals. It's fit almost any dishes.
Other special features	

池留本店

IKETOME.CO.LTD

Address : 20 Shimoshingashi Kawagoe-City Saitama 350-136 JAPAN

OFFICIAL EXPORTER

Our company serves as the official export agent for the following sake breweries.

- SANSHORAKU Sake TOYAMA Prefecture
https://www.iketome.co.jp/iketome_selections/sanshoraku_items.pdf
- KIKUSUI Sake Breew AKITA Prefecture
https://www.iketome.co.jp/iketome_selections/kikusui_items.pdf
- MYOKO Sake Breewr NIIGATA Prefecture
https://www.iketome.co.jp/iketome_selections/myoko_items.pdf
- DAISEKKEI Sake Bre NAGANO Prefecture
https://www.iketome.co.jp/iketome_selections/daisekkei_items.pdf
- KUROSAWA Sake Br NAGANO Prefecture
https://www.iketome.co.jp/iketome_selections/kurosawa_items.pdf
- SEIUN Sake Brewer SAITAMA Prefecture
https://www.iketome.co.jp/iketome_selections/seiun_items.pdf
- TOA Shuzo Co., Ltd. SAITAMA Prefecture
https://www.iketome.co.jp/iketome_selections/toa_items.pdf
- Chichibu Usagida Wir SAITAMA Prefecture
https://www.iketome.co.jp/iketome_selections/usagida_winery_items.pdf

SAITAMA Prefecture



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For more information, please check our website below.

https://www.iketome.co.jp/2025wine_and_dine/page1.html