

SANSYOURAKU Sake Brewery Junmai-DaiGinjo

Rice (for sake making)	Omachi (Okayama Prefecture)	
Rice-polishing rate	40%	
Rice-polishing way	Outsourced	
Water Hardness	Soft Water	
(Sake) yeast	Association yeast 7	
Total acid	1.8	
Amino acid content	1.3	
Alcohol percentage	17%	
sake meter value (SMV)	+1	

Maturing period and temperature	Aged in bottle at room temperature for 1 year.
Other, manufacturing methods and so on that affect the product.	Yamahai starter culture, a traditional sake starter (made without grinding process).
Pairing with food	This sake has a rich flavor and goes well with oily dishes. We think it goes well with the rich flavor of Shanghai cuisine.
Other special features	You can enjoy the umami and acidity that form the backbone of Japanese sake, as well as the soft aftertaste.

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