



720ml

YAMADA NISHIKI

- The Imperial -

TASTING NOTES

RICH, RICE-FORWARD, MILD

Clean and refreshing in style with naturally full-bodied flavors of rice complemented by a dry finish.

SERVING TEMPERATURE

Warm, Room temperature, Chilled

SUGGESTED FOOD PAIRINGS

Teriyaki chicken, Miso salmon, Beef stroganoff

KEY FACTS

Using 100% Yamada Nishiki rice makes this sake special or “tokubetsu.” Yamada Nishiki is known as the “king” of sake rice varieties. Sakes with Yamada Nishiki rice have the potential to have great depth of flavor with a generous, full, soft texture combined with purity and precision. 80% of Yamada Nishiki rice is from Hyogo prefecture.

POP TEXT

100% brewed from the “king” of sake rice – Yamada Nishiki. It has a rich and complex flavor with a fantastic umami finish.

AVAILABLE POS

Shelf talker, Flyers

SPECIAL FEATURES

GLUTEN-FREE
KOSHER
VEGAN FRIENDLY

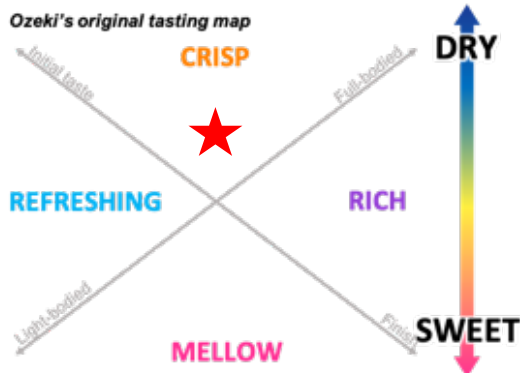
SULFITE-FREE
NON-GMO



300ml

1.8L

TYPE	Tokubetsu Junmai
POLISHING RATE	70%
RICE	Yamada Nishiki
SAKE METER VALUE	+3
ALCOHOL	14.8%
ACIDITY	1.6
SIZES	12/300ml, 6/720ml, 6/1.8L
ORIGIN	Hyogo, Japan



OZEKI SAKE (U.S.A.) INC.



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