

BUSHIDO

—WAY OF THE WARRIOR—

THE FIRST IMPORTED SAKE ON TAP



Bushido Way of the Warrior is an homage to the code of honor and morals developed by the Japanese samurai. This traditional code stresses honor, loyalty, self-discipline, and bravery.

WHY CHOOSE KEGS?

FRESH Guaranteed fresh glass of sake with no spoilage

COST EFFECTIVE High quality at a low cost per ounce

ZERO WASTE No trash, bottles, or capsules to the landfill

ECO FRIENDLY Steel kegs are 100% reusable

- Sake on tap uses the same equipment as wine on tap.
- Great for half-liter and liter carafe programs, house sake, and sake cocktails.

TECH DETAILS

GRADE Ginjo Genshu

BREWERY LOCATION Kyoto, Japan

RICE TYPE Gohyakumangoku & Kyo No Kagayaki

TASTING NOTES Tart raspberry, Asian pear and watermelon rind. Hints of white flowers & a spicy finish.

ALCOHOL 18%

FRESHNESS IN KEG 12 months untapped or 3 months tapped



KOMÉ COLLECTIVE

www.komecollective.com



DrinkBushido

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USING SAKE ON TAP

SAKE KEG



BEST PRACTICES

GAS 75% Nitrogen / 25% CO2 (AKA Beverage Gas or "Guinness Gas")

GAS PRESSURE Pressure gauge reading should be between 4 - 10 PSI

STORAGE Store untapped kegs with other wines. Sake stays fresh - tapped 3 months, untapped 12 months.

LINE CLEANING FREQUENCY Every 3 months, or at changes of product.

EQUIPMENT & HARDWARE

[Only use wine-certified 304-grade Stainless Steel]
No 303-grade Steel or beer parts



FAUCET

For the best tasting sake on tap, we recommend a 304-grade stainless steel flow control faucet.



SHANK

Use 304-grade stainless steel for any parts that come in contact with the sake.



BEVERAGE GRADE LINES

Use only wine-grade, non-oxidizing "flavorlock" tubing.



COUPLER

Free Flow standard stainless steel kegs require a 304-grade coupler to attach the keg to the line.

ADDITIONAL EQUIPMENT



TAP TOWER

An additional tap tower may be required when installing a new direct draw system.



GAS & REGULATOR

Use Beverage CO2 gas only. In some instances, an inline gas regulator may be recommended.

For Additional Questions + Troubleshooting Contact Free Flow Wines

885-KEG-WINE or visit TRYWINEONTAP.com



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