

# BUSHIDO

— WAY OF THE WARRIOR —

**THE FIRST IMPORTED SAKE ON TAP**  
AVAILABLE IN STAINLESS STEEL & HYBRID ONE-WAY KEGS



## 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** Stainless steel kegs are 100% reusable and one-way kegs are 60% recyclable.

- 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

### ABOUT BUSHIDO

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.

**GRADE** Ginjo Genshu | **PREFECTURE** 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

**Stainless Steel:** 12 months untapped or 3 months tapped.

**Hybrid One-Way:** 18-24 month total shelf life.

*\*Storage temperature needs to stay below 72 degrees*

### KEG SIZE

**Stainless Steel:** 19.5L | **Hybrid One-Way:** 20L



## USING SAKE ON TAP



### Stainless Steel

108 x 180ml cans  
165 x 4oz. glasses  
19.5 liters

58 lbs full  
9.25" W x 24" H



### Hybrid One-Way

111 x 180ml cans  
169 x 4oz. glasses  
20 liters

48 lbs full  
9.56" W x 23.37" H

Both keg formats work with the same dispensing equipment and best-practice handling procedures.

### BEST PRACTICES

**GAS** 75% Nitrogen / 25% CO<sub>2</sub> (AKA Beverage Gas or "Guinness Gas")

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

### LINE CLEANING FREQUENCY

Every 3 months, or at changes of product.

*Disassembly and recycle instructions for Hybrid One-Way kegs are included in the instruction manual.*

## 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

A 304-grade coupler is required 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

In some instances, an inline gas regulator may be recommended.

For Additional Questions  
+ Troubleshooting

**STAINLESS STEEL KEGS**  
Flow Wines: 885-KEG-WINE or TRYWINEONTAP.com

**HYBRID ONE-WAY**  
Petainer: enquiries@petainer.com or petainer.com