



AMA NO TO

HEAVEN'S DOOR

ABOUT THE SAKE: The epitome of the “local” farm-to-table movement, this sake is made only with rice, water, and labor from its own prefecture. Ama No To translates to “Heaven’s Door,” referring to the prefecture which is at the northernmost tip of Japan. The label image is an icon of good fortune from Amaterasu, the Shinto Sun Goddess who is believed to have brought light to the world and cultivated Japan’s first rice fields.

TASTING NOTES & FOOD PAIRING: Layers of dried flowers and baking spice give way to savory salinity. Slightly dry and medium-bodied. Clean and focused on the finish to accentuate its rice-like qualities.

Try it with game birds, pork ribs, or wild mushrooms. It is also the perfect pairing for pickled and fermented foods.

ASAMAI: • This brewery makes true “Grower’s Sake”—the rice growers also make the sake, creating an intimate synergy with the raw materials. They only use rice from fields close enough to see from the brewery

• Toji Moriya-san is a critically acclaimed chef who brews his sake specifically to improve a meal.

QUALITY GRADE Tokubetsu
Junmai

SIZE 12/300ml
6/720ml

PRICE \$17 / \$34

UPC 835603005110
835603004991

Seimaibuai 55%
Rice Ginnosei
Nihonshu-Do +4
Acidity 1.5



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