



**QUALITY GRADE** Tokubetsu  
Junmai

**SIZE** 6/750ml

**UPC** 835603005950

**Seimaibuai** 55%

**Rice** Ginnosei

**Nihonshu-Do** +4

**Acidity** 1.5

# AMA NO TO

## HEAVEN'S DOOR NAMAZAKE

**ABOUT THE SAKE:** Available seasonally as a namazake offering. 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:** Aromas of salty sourdough, passion fruit and guava with a lively cider-y texture.

Try with a mezze platter, pickled beets or a Greek salad.

**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.



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