CHIYONOSONO

SACRED POWER

ABOUT THE SAKE: Made with the heirloom rice Kumamoto Shinriki which was revitalized after being out of use for 50-100 years. Chiyonosono is among the very few breweries who have revived rice strains after being out of use. Shinriki literally means “Sacred Power” in Japanese and represents the bold, briny ocean flavors present in the sake.

*Compliant with CA CRV Requirements

TASTING NOTES & FOOD PAIRING: This is a rich, full flavored sake with fresh-cut green grass aromas and hints of tropical fruits. The mouth feel is silky with suggestions of briny and umami flavors. It finishes with excellent acidity.

Pair with fresh oysters, calamari, mustard greens, endive, or bok choy

CHIYONOSONO: Known as the Junmai expert, Chiyonosono was the first brewery to stop adding distilled alcohol to its sake after the rice shortages of World War II, paving the way for the popular Junmai category.

• Originally a rice wholesaler, Chiyonosono specializes in rice cultivation. Chiyonosono has access to heirloom strains and brews sake with distinctive rice textures and aromas.

• The brewery is located on the southernmost island of Kyushu—the gateway into Japan—known for Asian and European cuisine, historic architecture, and distinct regional culture.

• The brewery’s fifth generation president, Yuri Honda, is an innovator in the sake community and continues to push the brewery toward forward-thinking yet approachable sake.

QUALITY GRADE Junmai Ginjo

SIZE 12/300ml
6/720ml

UPC 835603005196
835603005073

Seimaibuai 55%
Rice Shinriki
Nihonshu-Do +2.5
Acidity 1.5