



QUALITY GRADE Tokubetsu
Junmai Nigori

SIZE 6/720ml

UPC 835603007121

Rice Gohyakumangoku

DAIMON

ROAD TO OSAKA

ABOUT THE SAKE: This cloudy “nigori” sake will transport you to Osaka and the Daimon brewery where they have been crafting fresh, lively sake for six generations.

TASTING NOTES & FOOD PAIRING: A creamy & mild nigori with notes of banana, citrus and floral.

A delicious pairing with fried foods. Try with coconut shrimp, crab cakes or Pad Thai.

DAIMON: Daimon brewery is one of very few sake breweries located in Osaka and produces sake that truly captures the spirit of the prefecture – a vibrant region that is culturally rich, colorful and known as the street food capital of Japan.

- Brewery president and toji, Yasutaka Daimon, is a 6th generation brewer that is also a jazz musician. Daimon-san often listens to jazz while making sake, believing that both jazz and sake go together hand in hand.
- Daimon is a globally minded brewery and world famous for their global sake internships along with creating the Sake Export Association to expand sake outside of Japan.



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