



QUALITY GRADE Junmai Ginjo

SIZE 6/720ml

UPC 835603005967

Seimaibuai 55%

Rice Yamada Nishiki

Nihonshu-Do +3

Acidity 1.4

FUKUCHO

MOON ON THE WATER NAMAZAKE

ABOUT THE SAKE: Available seasonally as a namazake offering. This vibrant showstopper is beautifully soft and feminine, brewed by one of Japan's only female brewery owners and tojis. Brewed in Hiroshima, the birthplace of Ginjo sake, which is known for remarkably soft water that requires expert skill to use in sake production. Once mastered, it enables a highly controlled, precise fermentation, resulting in vibrant fruit aromas. This Junmai Ginjo is bottled immediately without charcoal filtering.

TASTING NOTES & FOOD PAIRING: Aromas of key lime pie and margarita with extra salt. A touch of effervescence keeps this sake light on its feet with a subtle ribbon of gentle umami throughout.

Delicious with seafood. Try paired with a lobster roll.

IMADA: Fukucho's female brewery owner, Miho Imada, is also the Toji – a rarity in Japan to have both jobs done by the same person.

- Miho-san's passion and curiosity for sake brewing is truly amazing: to date she has revived a local heirloom rice that was out of use for hundreds of years, created her own hybrid yeast starter, and experimented with brewing sake using white koji.
- There are around 30 female tojis in Japan, but when Miho-san started brewing there were far fewer. Her extreme dedication to her craft encourages the future of women in this industry.



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