



QUALITY GRADE Junmai

SIZE 720ml

UPC 835603007817

Rice Hiroshima Rice

FUKUCHO

SEAHORSE

ABOUT THE SAKE: The ever-innovating Miho Imada crafts this sake using white Koji and a strain of lactic acid bacteria isolated at her brewery to create a sake that is juicy, richly textured, and the perfect vacation sip.

TASTING NOTES & FOOD PAIRING: Notes of salted lemon, white peach nectar and layered texture.

Try with wontons in chili oil, spicy sautéed bamboo shoots, or Dan Dan noodles.

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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