

MANTENSEI

KINOKO

ABOUT THE SAKE: Kinoko translates to "mushroom" and represents Kuramoto Touda-san's love for mushrooms and being a self proclaimed fungi investigator. This limited edition, food-friendly sake is crafted to compliment mushroom & umami driven dishes and is brewed using 100% local rice.

TASTING NOTES & FOOD PAIRING: A delicious sake to try at room temperature, warmed or chilled. Aromas of cocoa & dried porcini with notes of orange peel, mulling spice and caramel. Coffee, nuts & earthy notes on the finish.

Delicious with savory & umami rich dishes like wild mushroom risotto, coq au vin or pork soup dumplings.

SUWA: Mantensei creates elegant expressions of umami through sake that can be enjoyed at a wide variety of temperatures.

- Mantensei polishes its rice to 50% even though the sake is not a Daiginjo in order to create extreme drinkability alongside rich umami and savory notes—a rare balance.
- They use a higher-than-usual ratio of koji rice to bring out distinctive notes of smoke, honey, and soy.



QUALITY GRADE Junmai Ginjo

SIZE 720ml

UPC 835603007343

Rice Local Tamasakae