



RIHAKU

DANCE OF DISCOVERY

ABOUT THE SAKE: Brewed with a newly developed rice called Kan no Mai that withstands cold climates and is full of smoky, saline rice flavors. The rice name is a word made of the Japanese characters "Kan," translated to "God," and "Mai," meaning dance or stage. The specific milling rate of 68% employed in this sake results in a one-of-a-kind flavor profile.

TASTING NOTES & FOOD PAIRING: Textured and layered, smoky and sweet, with a cleansing acidity at the end. Simply constructed rice notes with malt-like flavor, and dry on the finish thanks to the prominent acidity.

Great to pair with yakitori or other grilled chicken, sweet potato gnocchi, or pork loin with apricot.

RIHAKU: Rihaku is named after the famous Chinese poet from the 8th century, Li Po, who was known to drink a big bottle of sake and write a hundred poems.

- Rihaku boasts one of the highest average milling rates of all Japanese sake breweries—a testament to its dedication to high quality.
- Each Rihaku sake in the portfolio is made with a different type of sake rice, demonstrating how the deliberate style of a producer can be expressed by four rice types.

QUALITY GRADE Junmai

SIZE 12/300ml
6/720ml

UPC 835603005660
835603005752

Seimaibuai 68%
Rice Kan No Mai
Nihonshu-Do +5
Acidity 1.4



IMPORTED BY KOMÉ COLLECTIVE



www.komecollective.com