



**QUALITY GRADE** Tokubetsu  
Junmai

**SIZE** 6/720

**UPC** 835603007169

**Seimaibuai** 60%

**Rice** Yamada Nishiki & Hattan  
Nishiki

# TAKA

## NOBLE ARROW NAMAZAKE

**ABOUT THE SAKE:** Available seasonally as a namazake offering. The limestone covered mountains nearby give this sake a rich mineral driven structure packed with tension and pronounced acidity. A timeless style of sake that old-world wine drinkers easily gravitate to.

**TASTING NOTES & FOOD PAIRING:** Aromas of birthday cake and cotton candy, juicy watermelon mid-palate. Electric minerality on the finish.

Pair with blue cheese, briny olives, cilantro-rich dishes.

**TAKA:** 4th generation President/Toji Takahiro Nagayama is passionate about his estate grower-producer style sake, allowing him to brew sake that represents his personality and to reach all the people who drink it.

- "Taka" is the first character of Takahiro-san's name and means "noble." His unwavering discipline and commitment to technical precision results in elegant but restrained sake.



IMPORTED BY KOMÉ COLLECTIVE



[www.komecollective.com](http://www.komecollective.com)