



# DAIMON

## ROAD TO OSAKA

**ABOUT THE SAKE:** This cloudy “nigori” sake will transport you to Osaka and the Daimon brewery where they have been crafting fresh, lively sake for six generations.

**TASTING NOTES & FOOD PAIRING:** A creamy & mild nigori with notes of banana, citrus and floral.

A delicious pairing with fried foods. Try with coconut shrimp, crab cakes or Pad Thai.

**DAIMON:** Daimon brewery is one of very few sake breweries located in Osaka and produces sake that truly captures the spirit of the prefecture – a vibrant region that is culturally rich, colorful and known as the street food capital of Japan.

- Brewery president and toji, Yasutaka Daimon, is a 6th generation brewer that is also a jazz musician. Daimon-san often listens to jazz while making sake, believing that both jazz and sake go together hand in hand.
- Daimon is a globally minded brewery and world famous for their global sake internships along with creating the Sake Export Association to expand sake outside of Japan.

**QUALITY GRADE** Tokubetsu  
Junmai Nigori

**RICE** Gohyakumangoku

**ALCOHOL** 15%

**SIZE** 6/720ml

**PRICE** \$25

**UPC** 835603007121

