



QUALITY GRADE Kimoto Junmai

SEIMAIBUAI 55%

RICE Notohikari

NIHONSHU-DO +3

ALCOHOL 15.9%

ACIDITY 2.2

SIZE 6/720ml

PRICE \$35

UPC 835603005745

YUHO

RHYTHM OF THE CENTURIES

ABOUT THE SAKE: Made using the 17th-century time and labor intensive 'kimoto' method and then aged four years in bottle resulting in rich, earthy, and wild aromas and flavors. This brewing method of mixing the yeast starter has been perfected by Toji Yokomichi-san, who knows how to maximize the method. The extensive bottle aging rounds out the edges of the sake's flavor and creates overall smoothness.

TASTING NOTES & FOOD PAIRING: Notes of pickled mushroom and soy caramel give way to elegant notes of chamomile, bergamot, and walnut. A great sake to try warmed as well as slightly chilled.

Pair with roasted peppers, glazed carrots, hazelnuts, and beef.

MIOYA: Unapologetically unconventional, Yuho experiments with brewing components and techniques to produce sake that have a wild, gamey characteristic with pronounced acidity and remarkable texture.

- President Miho Fujita, a single career woman from Tokyo with no prior knowledge of sake, and Toji Yokomichi-san, who left his corporate job to pursue sake, do not follow traditional brewing methods—they brew the sake they enjoy drinking.
- Yuho means “happy rice” and also refers to the city’s supposed numerous UFO sightings.
- Miho-san believes her sake can stay open for longer than most – she personally likes to drink them after being open for 1-2 months.

