



**QUALITY GRADE** Junmai Ginjo

**RICE** Local Tamasakae

**ALCOHOL** 15%

**SIZE** 6/720ml

**PRICE** \$35

**UPC** 835603007343

# 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.