



TENSEI

SONG OF THE SEA

ABOUT THE SAKE: A rare opportunity to try sake made with Yeast #9 sourced from the brewery that discovered it, rather than from the National Research Institute of Brewing. The result is lively and intense flavors of saltwater taffy salinity that evokes memories of the beach. Song of the Sea is an ode to the brewery's seaside location in Kanagawa.

TASTING NOTES & FOOD PAIRING: A medley of apple, banana, and melon lead the aromas and carry through on the palate. Saltwater taffy salinity notes add a touch of sweetness and minerality. Intense throughout with a crisp, clean finish.

Pair with grilled lamb chops, couscous, or paprika chicken.

TENSEI: Tensei is a multi-talented brewery defined by an entrepreneurial spirit, an international outlook, and a laid-back surfer atmosphere.

- The cultured and forward-thinking brewery has a hand in other enterprises as well, including a beer brewery, a Japanese restaurant, an Italian restaurant, a bakery, and an art gallery all on site.
- Tensei is inspired by Kanagawa's beautiful coastline and surfer culture. The town is also the birth place of the famous Japanese woodblock art, The Great Wave.

QUALITY GRADE Junmai Ginjo

SEIMAIBUAI 50%

RICE Yamada Nishiki &
Gohyakumangoku

NIHONSHU-DO +3.5

ALCOHOL 16.0%

ACIDITY 1.5

SIZE 12/300ml
6/720ml

PRICE \$21 / \$40

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