



# RIHAKU

## DANCE OF DISCOVERY

**ABOUT THE SAKE:** Brewed with a newly developed rice called Kan no Mai that withstands cold climates and is full of smoky, saline rice flavors. The rice name is a word made of the Japanese characters "Kan," translated to "God," and "Mai," meaning dance or stage. The specific milling rate of 68% employed in this sake results in a one-of-a-kind flavor profile.

**TASTING NOTES & FOOD PAIRING:** Textured and layered, smoky and sweet, with a cleansing acidity at the end. Simply constructed rice notes with malt-like flavor, and dry on the finish thanks to the prominent acidity.

Great to pair with yakitori or other grilled chicken, sweet potato gnocchi, or pork loin with apricot.

**RIHAKU:** Rihaku is named after the famous Chinese poet from the 8th century, Li Po, who was known to drink a big bottle of sake and write a hundred poems.

- Rihaku boasts one of the highest average milling rates of all Japanese sake breweries—a testament to its dedication to high quality.
- Each Rihaku sake in the portfolio is made with a different type of sake rice, demonstrating how the deliberate style of a producer can be expressed by four rice types.

**QUALITY GRADE** Junmai

**SEIMAIBUAI** 68%

**RICE** Kan No Mai

**NIHONSHU-DO** +5

**ALCOHOL** 14.8%

**ACIDITY** 1.4

**SIZE** 12/300ml  
6/720ml

**PRICE** \$13 / \$25

**UPC** 835603005660  
835603005752

