



KAWATSURU

OLIVE

ABOUT THE SAKE: Made with yeast extracted from the Sanuki olive native to the region, this hyperlocal sake showcases the best of Kagawa in a one-of-a-kind bottling.

TASTING NOTES & FOOD PAIRING: Juicy notes of musk melon, white flowers and green pear with hints of starfruit, grass and salinity.

Try with salad with carrot ginger dressing, coconut crab curry or spring pea & mint gazpacho.

KAWATSURU: Known for its rice-driven style with elegant, rich texture, Kawatsuru pays respect to the crane that symbolizes longevity and good fortune.

- The brewery president recently promoted longtime female brewery employee, Miki Fujioka, to become the toji. Miki-san is married with two young children (almost unheard of in the sake industry). She is serious, soft-spoken, and incredibly hardworking. Her sake is characteristically round and feminine.

QUALITY GRADE Junmai Ginjo

RICE Sanuki YoiMai

ALCOHOL 14%

SIZE 6/720ml

PRICE \$32

UPC 835603007350