TENTAKA

HAWK IN THE HEAVENS

ABOUT THE SAKE: A go-to sake for barbeque, this rustic, high acid sake is a great representation of traditional Junmai style that you would find in Izakayas throughout Japan. The brewery name, Tentaka, translates to “hawk in the heavens,” a prosperous Japanese symbol that is thought to bring good fortune to the brewery.

TASTING NOTES & FOOD PAIRING: Dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavors. Medium-bodied with a rich mouthfeel, followed by a lengthy and dry finish.

Pairs well with hearty grains, mushrooms, beef, lamb, and BBQ sauce.

TENTAKA: Located in a region known for its pure rivers and natural beauty, Tentaka has created a sustainable microcosm to preserve and support future generations of sake.

- President Ozaki-san’s passion for the environment has led the brewery to use local ingredients, to reuse production byproducts, and to get Organic Certification in Japan, the US, and the European Union—one of only two breweries with triple certification.
- Brewed in a landlocked region, Tentaka sake is locally treasured with only a small amount of sake leaving the prefecture. It celebrates the local flavors of rustic, savory, and meaty foods by brewing rich sake with high acidity.

QUALITY GRADE Tokubetsu Junmai

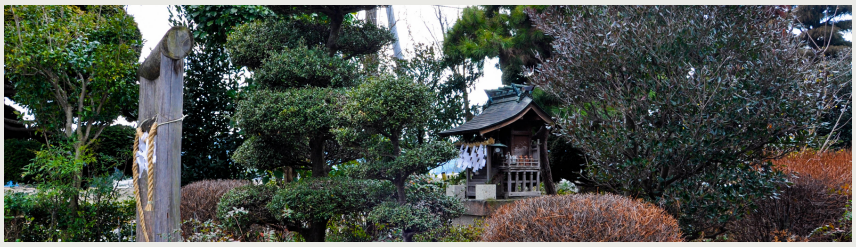
SEIMAIBUAI 55%

RICE Gohyakumangoku

NIHONSHU-DO +3

ALCOHOL 15.6%

ACIDITY 2.1

SIZE 12/300ml
6/720ml
6/1.8L

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