



IMAYO TSUKASA BLACK EXTRA DRY

Junmai Sake | 65% Rice Polishing

A Premium Sake Junmai made from Gohyakumangoku, a popular rice variety from Niigata prefecture on the west coast of Japan. Gohyakumangoku sakes are dry and light with a clean taste, making them an excellent match for raw and marinated dishes such as Caviar, tonkatsu, ceviche, and tempura. Rice Polishing: 65%

Tasting notes

Taste

Notes of toasted rice, walnut, and banana bread with a nice tart and delicate umami taste.