



TOKO

ultraluxe

ABOUT THE SAKE:

This sake is the ultimate indulgence; made by the highest quality Yamada Nishiki rice milled down to a painstaking 35%, what is bottled is only the drops of liquid that are released via gravity at the end of fermentation, with zero force or pressure applied. The result is a dizzyingly complex and unforgettable brew.

TASTING NOTES & FOOD PAIRING:

Notes of lychee, wild strawberry and grapefruit. A seamless finish with concentrated white pepper.

Excellent paired with west coast oysters, caviar or cheesecake.

ABOUT THE BREWERY:

Toko was founded in 1579, making them one of the oldest active breweries in Japan. After the Kojima family became the exclusive purveyor of sake to the famous Uesugi samurai clan, the Kojima family became known as samurai royalty.

Toko is located in the Yonezawa region, a city known for its warrior legacy. Current president Kenichiro Kojima is the 24th generation of the legendary Kojima family.



QUALITY GRADE

Junmai Daiginjo Fukurotsuri

SEIMAIBUAI 35%

RICE Yamada Nishiki

NIHONSHU-DO 0

ALCOHOL 16%

SIZE 720ml

SRP \$135

UPC 835603007077

IMPORTED BY VINE CONNECTIONS



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