



BROOKLYN KURA

BLUE DOOR

ABOUT THE SAKE: All the rice is grown in the USA and milled in the USA. Koji rice is Yamada Nishiki (60% seimaibuai), Kakemai is Calrose (50-70%), and Mizu is Brooklyn's finest.

TASTING NOTES & FOOD PAIRING: Full bodied, earthy, and dry with umami and subtle notes of banana and ripe melon.

Try with grilled cheese, cured meats, or smoky cheeses.

BROOKLYN KURA: Brooklyn Kura is committed to a new tradition of American Craft Sake and is handcrafted with the highest quality ingredients. Currently available in New York & New Jersey only.

- Handcrafted in Brooklyn, New York and uses all products from the US - rice grown & polished in California and Arkansas and the finest water from NY.
- Brooklyn Kura focuses on producing limited production Namazake (unpasteurized) sake.

QUALITY GRADE Junmai
Genshu

SEIMAIBUAI 60%

RICE Yamada Nishiki

ALCOHOL 15.0%

SIZE 750ml

