



TOKO

SUN RISE

ABOUT THE SAKE: This Junmai Ginjo is made from Dewasansan rice, a descendant of the iconic Omachi heirloom strain. This rice is exclusively grown in Yamagata prefecture and helped to pave the way for Yamagata to receive the first geographical indication (GI), or appellation, in all of Japan.

TASTING NOTES & FOOD PAIRING: Grassy, floral aromas with green apple and melon. The finish is soft and smooth.

An excellent pairing with teriyaki salmon, sauteed snow pea shoots or maple glazed ham.

KOJIMA SOHONTEN: Kojima Sohonten is steeped in history and also leading the revolution in sustainable sake production. The brewery was founded in 1597, 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.

- Only the second brewery in Japan to achieve complete carbon neutral status, which balances emitting carbon and absorbing carbon from the atmosphere. The electricity used for production is 100% recycled renewable energy that utilizes sake lees for power generation.
- Located in the Yonezawa region of Yamagata, a city known for its warrior legacy.
- Current president Kenichiro Kojima is the 24th generation of the legendary Kojima family.

QUALITY GRADE Junmai Ginjo

SEIMAIBUAI 55%

RICE Dewasansan

NIHONSHU-DO +1

ALCOHOL 15%%

SIZE 6/720ml

PRICE \$35

UPC 835603007084

