TOZAI

LIVING JEWEL

ABOUT THE SAKE: Light and easy drinking sake named after Japan’s colorful koi fish that represent good fortune and luck. This sake represents the combination of vibrant colors, patterns, and shimmering scales that have earned Japanese koi fish the moniker “living jewels.”

TASTING NOTES & FOOD PAIRING: Aromas of white grape, anise, and a hint of sweet rice. On the palate you will find citrus, white pepper, and fresh herbal notes with a long, clean finish.

Pair with baked herbed salmon, grilled lobster, and light poultry dishes.

KIZAKURA: Tozai is the authentically Japanese sake that bridges the gap between East and West and is an invitation for all to enjoy Japanese sake.
• Tozai’s style is approachable for sake pros and novices alike, taking sake out of the “special occasion” category and making it an everyday drink.
• Each Tozai sake is a classic representation of its style and grade.
• Be transported to Japan just by looking at Tozai—the labels feature hand-painted koi fish, traditional Japanese kanji, and origami paper patterns.

QUALITY GRADE Junmai
SEIMAIIBUAI 70%
RICE Koshihikari
NIHONSHU-DO +6.5
ALCOHOL 14.9%
SIZE 12/300ml
6/720ml
PRICE $10 / $17.5
UPC 835603005417
835603005424