

Kira



Honjozo

Brewery: Suehiro Shuzo (est. 1850)

Prefecture: Fukushima

Sake Specs

Rice: Gohyakumangoku

Alcohol: 15.3%

Polishing Rate: 60%

Sake Meter Value: +15

Packaging: 6/720ml, 6/1.8L

Taste Profile

Very rich and very dry. Honjozo sakes have a percentage of neutral spirit added during the brewing process. Though water is added back into the sake to dilute it, these sakes tend to be very dry.

Food Pairings

Classic salty Japanese pub fare.

Crispy chicken wings, potato chips, sashimi, *kama* fish collar.

