

Product Specification

No. 172 Naeba Sake Brewery Inc.

Product No. 01

Product name

kamosu mori Junmai-daiginjyo namazake



Description

Alcoholic beverages(except medicine)

Size per product

Width	7.9 cm
Depth	7.9 cm
Height	29.6 cm
Weight	1.2 kg
Capacity	720 ml

Quantity per case

12 bottle(s)

Minimum lot for order

10 case(s)

Expiration date and storage temperature

1 year(s)

Cold

Retail price in Japan (yen) *excluding tax

2,000 JPY

Place of production/processing

Niigata

Ingredients and food additives

RICE · KOJI

Selling point

A Junmai Daiginjo brewed by single-step fermentation and non-pressure bag dripping methods using undiluted sake (with a polishing ratio of 50%), featuring an original and fruity taste. Its viral popularity has included soaring exports to Hong Kong.

Flavor

-

Sales season

- We can make shipments during all seasons.

We can make shipments during the following term.

[~]

Product Specification

No. 172 Naeba Sake Brewery Inc.

Product No. 02

Product name

kamosu mori Junmai-ginjyo namazake



Description

Alcoholic beverages(except medicine)

Size per product

Width	7.9 cm
Depth	7.9 cm
Height	29.6 cm
Weight	1.2 kg
Capacity	720 ml

Quantity per case

12 bottle(s)

Minimum lot for order

10 case(s)

Expiration date and storage temperature

1 year(s)

Cold

Retail price in Japan (yen) *excluding tax

1,500 JPY

Place of production/processing

Niigata

Ingredients and food additives

RICE · KOJI

Selling point

A Junmai Daiginjo brewed by single-step fermentation and non-pressure bag dripping methods using undiluted sake (with a polishing ratio of 60%), featuring an original and fruity taste. Its viral popularity has included soaring exports to Hong Kong.

Flavor

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Sales season

- We can make shipments during all seasons.

We can make shipments during the following term.

[~]

Product Specification

No. 172 Naeba Sake Brewery Inc.

Product No. 03

Product name	Description										
kamosu mori SAKEKASU	Seasonings and soups										
	Size per product <table border="1"> <tr> <td>Width</td> <td>9.5 cm</td> </tr> <tr> <td>Depth</td> <td>9.5 cm</td> </tr> <tr> <td>Height</td> <td>10 cm</td> </tr> <tr> <td>Weight</td> <td>640 g</td> </tr> <tr> <td>Capacity</td> <td>500 g</td> </tr> </table>	Width	9.5 cm	Depth	9.5 cm	Height	10 cm	Weight	640 g	Capacity	500 g
	Width	9.5 cm									
	Depth	9.5 cm									
	Height	10 cm									
	Weight	640 g									
	Capacity	500 g									
	Quantity per case	6 piece(s)									
	Minimum lot for order	10 case(s)									
	Expiration date and storage temperature	1 year(s) Cold									
	Retail price in Japan (yen) *excluding tax	909 JPY									

Place of production/processing	
Niigata	
Ingredients and food additives	
RICE · KOJI	
Selling point	
<p>“Kamosu mori” is a sake brewed using specific “single-step fermentation” and “non-pressure bag dripping” methods. Thanks to these brewing processes, its sake lees have a rich ginjo flavor and rice with stand-out sweetness not found elsewhere. Its semi-liquid state also makes it perfect for cooking.</p>	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	<ul style="list-style-type: none"> We can make shipments during the following term. [~]