

# 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

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## Sales season

- We can make shipments during all seasons.

We can make shipments during the following term.

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# 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.

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# Product Specification

No. 172 Naeba Sake Brewery Inc.

Product No. 03

Product name	Description	
kamosu mori SAKEKASU	Seasonings and soups	
	Size per product	
	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	
	<b>909</b> JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
RICE · KOJI	
Selling point	
“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.	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	We can make shipments during the following term. <div style="display: inline-block; border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; padding: 0 10px; margin-left: 20px;">           ~         </div>