

尾畑酒造株式会社
日本酒
和蔵 四宝

鬼ころし
MANOTSURU



真野鶴

DEMON SLAYER

TOKUBETSU HONJŌZŌ
SPECIAL SAKE FROM NIIGATA, JAPAN

MANOTSURU
DEMON
SLAYER

About the Sake: This is an Onikoroshi ("Demon Slayer") sake, which means it is very dry. The Manotsuru Demon Slayer is best served slightly chilled and goes well with fresh white fish, chicken, sashimi, and similar fare.

Grade: Tokubetsu Honjozo (special) **Nihonshu-do:** over +15 (very dry)
Region: Sado Island, Niigata **Seimaibuai:** 60% (40% of the rice milled away)
Rice: Gohyakumangoku & Koshiibuki **Yeast:** k701

PRODUCT OF JAPAN
300 ML - ALC. 15-16 % BY VOL.

PRODUCED AND BOTTLED BY
OBATA SHUZO

Selected and Shipped by:
KURA SELECTIONS
www.kuraselections.com
Imported by: VINO DEL SOL
CORRALITOS, CA.

About the Brewery: Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous sake rice.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Sake

