

# Omakase I (3 sakes)



## Product short description:

A fascinating journey on the theme of sake, a choice calibrated for an unforgettable experience. Start on bubbles and lightness with Shichiken Yamanokasumi. Then Azumacho Junmai Ginjo, the vivacity and the fruit to start your dinner. Finally, volume and depth with Sogen Junmai.

### Composition of 3 72cl sakes

Shichiken Yamanokasumi - Sogen Junmai - Azumacho Junmai Ginjo

In a Japanese restaurant, the principle of "Omakase" is to trust the chef for the choice of menu. This is what we offer here with a course on three sakes. The aim is to guide you on beautiful things for a great discovery.

### About sake

**Shichiken Yamanokasumi:** a sparkling sake, made by a second fermentation in the bottle. It's fresh, it's lively. on lactic notes, with beautiful aromas of pear, pineapple, green apple and citrus. Shichiken Yamanokasumi is a silky sake and incredibly precise in which we find a lot of freshness.

72cl - alc. 11% theft.

**Azumacho Junmai Ginjo:** a fairly new vintage that has only been around since May 2018. However, it has already been rewarded many times. The work on this Junmai Ginjo combines the use of Yamadanishiki rice and yeast No. 9 (originally from Saga). The result is fruity and crunchy! Great aromas, on a rich umami.

72cl-alc. 16% theft.

**Sogen Junmai:** an ultra-careful junmai, rich and well structured, in the pure Noto Toji style. A nose with banana, pear, cereal notes and lactic notes. On the palate, we find the fruit accompanied by a good acidity and a rich umami. The structure is clear, a lot of liveliness. The finish brings a lot of freshness.

72cl-alc. 15% theft.

