

Omakase II (3 sakes)



Product short description:

A proposal on freshness and vivacity, with this selection of three unpasteurized sakes, from the freshest and lively with Amabuki Ichigo Kobo, to the rich and Fukuzake Nigori Nama, until the fruity and rare Stella Muroka Nama.

Composition of 3 72cl sakes

Amabuki Ichigo Kobo - Stella Muroka Nama - Fukuzake Nigori Nama

In the 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, guide you on beautiful things for a great discovery.

About sakes

Amabuki Ichigo Kobo: made from yeast extracted from strawberry flowers, it is a namazake, an unpasteurized sake. It is lively, fresh, fruity, marked by red fruits, strawberry, citrus fruits and rice powder. Soft, it becomes powerful green fruits, apricot, apple. A great amplitude for this round, creamy sake.

72cl - alc. 16.5%

Stella Muroka Nama: an elegant Junmaï Daiginjo of the Stella series, a the muroka-nama, unfiltered on coal and unpasteurized. A sake with a strong impact and incredibly fruity, on melon, white peach. It is juicy, a beautiful acidity and discreet lactic notes.

72cl - alc. 15%

Fukuzake Nigori Nama: the unfiltered and sparkling cuvée of imayo Tsukasa Shuzo's brewery. A crisp, fresh sake, with fruity notes of banana and pear. Good acidity for balance. Super qualitative because produced from the prestigious Gohyakumangoku rice!

72cl - alc. 15%