

Omakase III (3 sakes)



Product short description:

Three sakes that really go outside the box, on rich and elegant flavours. Two sakes produced from little or no polished rice, Yamasan Masamune 90 and Kameman Genmaishu, and a super neat Futsuushu sake with Sogen Kenzan. Enough to delight the taste buds and fill up with flavors.

Composition of 3 sakes of 72 and 50cl

Sogen Kenzan - Yamasan Masamune 90 - Kameman Genmaishu

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 sake

Sogen Kenzan: an expressive nose, on lactic and fruity notes, on orange, apple. Beautiful round and fruity notes in =mouth. Clean and creamy, it evolves on warm and spicy feel. In the final, a pleasant bitterness. Ultra popular in Ishikawa Prefecture.
72cl - alc. 15% theft.

Yamasan Masamune 90: a sake or fruity banana aromas blend wonderfully with cereals and rice flavour. And precisely because this rice is not much polished, the whole is creamy and rich in mouth. A nice balance, between acidity and umami. An exquisite and complex sake.
72cl-alc. 18% theft.

Kameman Genmaishu: rice is used as is because it is grown using the "Aigamo" method to avoid any use of chemicals. A sake that evokes honey, cereals and dried fruit. The mouth is creamy, fruity, with bright notes of citrus, apple, pear. it is certainly one of the most accomplished in this microcosm.
50cl-alc. 15% theft.