



Ryorishu (cooking)

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Asahara Shuzo
Region: Pref. of Saitama
Aromatic profile: Rich, powerful



Ryorishu sake was specially developed for cooking by Asahara Shuzo Brewery. In general, cooking sakes are industrial products, rather dry, and with little alcohol content. Ryorishu is produced on the same technical basis as the high-end sake of the brewery.

Very concentrated in amino acids and therefore a powerful umami!

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72cl - Alc. 15% Vol.

Ryorishu is very concentrated in amino acids such as glutamine and asparagine, which gives it a very rich umami. That's what the Asahara Shuzo brewery was looking for when they developed this product. A sake capable of giving a whole new dimension to culinary preparations. A lot of richness and creaminess. Without added artifices, sauces or spices, your dishes find a true depth.

In general, kitchen sakes are industrial products, with little alcohol and rather dry. Ryorishu is produced on the same technical basis as the high-end sake of the brewery, including yeasts that are created within the brewery itself.