

TAKAMASAMUNE

Chikusui17 -Daiginjo-



(Chikusui 17 series is created under the concept of higher alcohol expression. The logo design inspired by traditional Kurume crafts, literally means 17 degree, an outstanding ABV)
Chikusui 17 Daiginjo is remarkably smooth and soft, gracefully balancing flavors with elegance aromas. Tasted from a wineglass at room temperature, delicate aroma of green apple followed by a modest and intense umami rice scent. The texture is refined and round with refreshing acidity. The finish is quite long. Gentle sweetness gives a way to feel some bitterness on the palate. It is a great paring with white fish dishes, sashimi, and tempura.

RicePolishingRatio	50%
Type	Medium-bodied aromatic sake
SMV/Acidity/Alc	4.0/1.4/17%
Temperature	10~15°C
FoodPairing	White fish sashimi or Tempura

Chikusui17 -Jyunmai-ginjo-



(Chikusui 17 series is created under the concept of higher alcohol expression. The logo literally means 17 degree, an outstanding ABV) Rich and delicate aroma, this Junmai Ginjo has abundantly elegant flavor. It has a slightly strong taste and rich viscosity. Chilled to 20°C, it has floral notes and the aroma of well-cooked rice. Taking a sip, the aroma of fruity appear, followed by a hint of bamboo leaves and a scent of jasmine rice. The finish is smooth and crisp with notes of sliced apple. It is round, dry and full-bodied sake that has noticeable sweetness and moderate sharpness of the alcohol. It's best chilled or slightly warmed. Well served with Western buttery cream dishes as well as Japanese food cooked white miso paste.

RicePolishingRatio	60%
Type	Full-bodied aromatic sake
SMV/Acidity/Alc	±0.0/1.4/17%
Temperature	15~25°C/35°C
FoodPairing	White miso dishes and Western food

Chikusui17 -Jyunmai-



(Chikusui 17 series is created under the concept of higher alcohol expression. The logo literally means 17 degree, an outstanding ABV)
A rich umami taste is unique to this Junmaishu. Straight out of the fridge, it is very refreshing. Nosing the cup does turn up the vivid aroma of cooked rice. After taking a sip, there are dominant notes of sticky rice instead. The texture is extraordinary smooth and pleasant with well-balanced of sweetness and acidity on the palate. It is clean and clear flavor that is suitable for beginner sake drinker. Recommended served with meat dishes and Japanese food.

RicePolishingRatio	70%
Type	Full-bodied sake
SMV/Acidity/Alc	1.0/1.7/17%
Temperature	18~20°C/40~45°C
FoodPairing	Japanese food, Meat dishes

Daiginjo



This Daiginjo sake has moderate aroma, mellow taste, and pleasant long finish. Using pure water and traditional rice with carefully brewed by using traditional techniques, the results is an typically refreshing, dry, crisp, and clear. A sip reveals a round sweetness and mild acidity. This sake is well-balanced with savory umami and has an elegant sharp finish. It is better suited for simple light seasoned dishes such as white fish sashimi and vegetable dishes.

RicePolishingRatio	50%
Type	Fragrant Aroma
SMV/Acidity/Alc	4.0/1.1/15%
Temperature	10~15°C
FoodPairing	White sashimi, cooked vegetable

Kachitaka



This special Kachitaka is specially made for "Fukuoka Softbank Hawks", one of Japanese biggest baseball club, to celebrate team's big win and for public to be blessed. Brewed with rice that milled upto 75%, it has moderate bright fruity fragrance. Well-balanced delicate sweetness and acidity. Highly enjoyable from the start to finish. Good chilled or warmed.

RicePolishingRatio	75%
Type	Fresh Light-bodied sake
SMV/Acidity/Alc	±0.0/1.4/15%
Temperature	5~10°C/45~50°C
FoodPairing	Sahimi and Tempura

Onikoroshi



Onikoroshi sake is absolutely fascinating and pleasing to taste by its smoothness, clearness, and well-balanced. This sake has an intense sweetness supported by balanced acidity and bitterness that coexist in harmony. Its rich sweetness and firm acidity complements a range of flavors in numerous types of cuisine around the world. It is a flexible sake that works well at a variety of different temperatures. Feel free to experiment with friends after work.

RicePolishingRatio	75%
Type	Fresh medium-bodied sake
SMV/Acidity/Alc	±0.0/1.2/14%
Temperature	5~10°C/45~50°C
FoodPairing	Salad and Salmon sashimi

Chikugonokanbai-junmai



This is a matured junmai-shu that values the flavor of traditional rice. This well-balanced sake has moderate acidity and sweetness with rich flavors. On the palate, it is mellow and smooth with medium-bodied and crisp finish, while good acidity and mild bitterness also are wrapped in the mouth. The finish is sharp and pleasantly bitter, with lingering elegant aromas. It is best chilled and goes well with white-fish sashimi and braised chicken with vegetables. Overall, this junmai is not a heavy sake, but it is not a lightweight. It has good body.

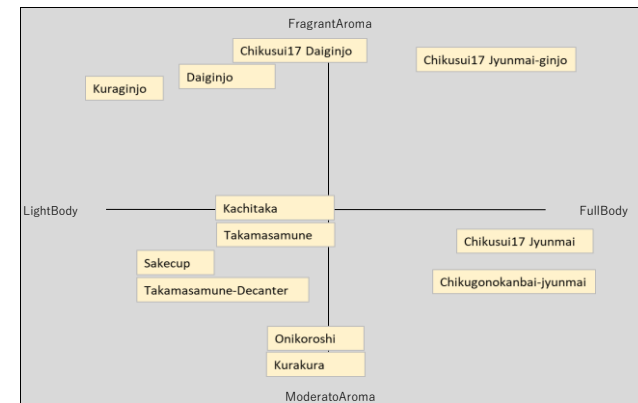
RicePolishingRatio	70%
Type	Full-bodied sake
SMV/Acidity/Alc	±0.0/1.4/14%
Temperature	18~20°C/40~45°C
FoodPairing	White fish sashimi, Braised chicken and vegetable

Takamasamune



This sake represents us. If you asked for an easy to drink sake, the most obvious answer would be a Takamasamune brew. Standard line, but has high-quality sake for everyday drink. There is a refreshing texture on the palate with sweetness of fruits, fresh acidity, and slight bitterness. The balance between these factors makes for a terrific brew, making pairing easy with any types of food. it.

RicePolishingRatio	75%
Type	Fresh Light-bodied sake
SMV/Acidity/Alc	±0.0/1.4/15%
Temperature	5~10°C/45~50°C
FoodPairing	Sahimi and Tempura



Kuraginjo



Kuraginjo is made of finely selected Japanese rice with 60% polishing ratio. On the palate, the texture is soft on the tongue with strong acidity wrapped in a deep bitterness. This sake gracefully has firm and sharp clean finish with sweet aromas of rice. Highly recommended served slightly chilled not at room temperature. Kuraginjo is a good companion sake for a variety of Japanese foods.

RicePolishingRatio	60%
Type	Light-bodied aromatic sake
SMV/Acidity/Alc	4.0/1.2/14%
Temperature	10~15°C
FoodPairing	Sashimi

Kurakura



This portable size bottle lets people feel free to grab and enjoy with families or friends at home. Brewed with rice milled upto 75% and fermented under three phases of preparation, Kurakura is a soft and easy-drinking sake. It doesn't have much of notes, but the aromas that stand out are fruity and rice nuances. You don't ever get tired of it. Well paired with cold appetizers like carpaccio, hor d'oeuvres, and sashimi. Best served chilled at 10°C.

RicePolishingRatio	75%
Type	Fresh medium-bodied sake
SMV/Acidity/Alc	± 0.0/1.2/13%
Temperature	5~10°C
FoodPairing	Carpaccio and Fish dishes

Sakecup



A cup sake of "Jousen Takamasamune", you can enjoy the authentic taste. It is a light-bodied sake with gentle acidity while bitterness is not apparent. The mouthfeel is noticeable soft. When warmed to 40°C or higher, it is smoother and more savory with the silky notes of rice unfold. Best enjoyed with snacks and appetizers.

RicePolishingRatio	75%
Type	Light -bodied sake
SMV/Acidity/Alc	± 0.0/1.3/14%
Temperature	5~10°C/45~50°C
FoodPairing	Snack and Appetizers

Takamasamune-Decanter



Takamasamune Decanter is designed to easily served in business events including banquet parties. With small-sized bottle, it spends less hours to chill the sake. What a great idea! This sake has a wonderful gentle mouthfeel with crisp finish. It is easy to drink and a nice companion for food. Served chilled or slightly warmed.

RicePolishingRatio	75%
Type	Fresh Light-bodied sake
SMV/Acidity/Alc	± 0.0/1.3/14%
Temperature	5~10°C/45~50°C
FoodPairing	Sashimi and Tempura



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