



Takamasamune Yuzu Sake



This Takamasamune yuzu sake is made from 100% yuzu juice and Japanese sake.

Yuzu are carefully hand-picked and pressed one by one by Ehime yuzu farmers, which are freely nurtured in the full sun.

This Yuzu and sake with a sharp taste, lovingly brewed to maximize the aroma of the ingredients.

The taste is a perfect balance between the sweet and sour aroma unique to yuzu juice and the bitterness derived from the rind.

Of course, it is additive-free content.

Please enjoy the original refreshing taste of yuzu.



The recommended way to Drink :

Serve cold (10°C). Drink neat or with ice rock.

Food Paring:

Appetizer such as steaming chicken, white fish Sushi, or  
desert such as cream cheese and Almond Jelly.