



Brewed in the Nada district of Kobe, Japan Ginjo Style KOBE SAKE has arrived

A revolutionary new sake “KOBE” is born. With premium Ginjo aroma, it can be enjoyed casually as cold sake. Its alcohol content is 11.5%, as light as wine. If you believe sake tastes harsh, KOBE SAKE is surprisingly smooth and crisp. KOBE SAKE can also be enjoyed in a variety of cocktails. This is because the brewer’s skill results in a fine balance of distinctiveness and taste.

The city of Kobe is known as the oldest sake producing area (for 700 years), and produces more than 25% of all sake produced in the entire country. Sake made in Kobe is believed to be the best because of its excellent local weather, the quality of its rice and water, and the skill of its brewers.

Tasting Notes

A dainty and easy drinking ginjo style sake with a carefree appeal.

Attractive aromas and flavors of pineapple, melon rind, almond milk, and hint of rice paper and candy with a silky, bright, light body and a polished, brisk finish with notes of jicama, powdered sugared white strawberry and plum, and spa water.

ABV: 11.5%

SMV: +3

Pack / Size	Item #
30 / 200ml	
12 / 720ml	

