

We are proud to offer a whole new experience in Sake...



MIZUBASHO SPARKLING “PURE”

世界に通用する日本酒を創る…世界のトップシェフ・ソムリエ達が「初めての食感」と驚嘆する逸品です。

Top-class chefs and sommeliers around the world praise “Pure” sake for providing an “Amazing First Time Experience.”

米の魅力をいかに表現するか？日本の自然・食文化をいかに伝えるか？そこを追求して生まれた日本酒の新しい姿です。

How do you express the essence of rice? How do you put a description to the nature and culture of food in Japan?

Our search for answers inspired us to give birth to a new form of sake.

伝統的な日本酒製法に瓶内2次発酵を取り入れた、本格的なスパークリング清酒。

世界のトップシェフたちが「初めての食感」と驚嘆する逸品。チェリーやライチの香味を持ち、シルキーな泡が妖精のように料理を包み込みます。構想から10年、数百回にも及ぶ試行錯誤の中、2008年、米の可能性と魅力を引き出し誕生致しました。

This authentic sparkling sake's fine bubbles are the result of the marriage of traditional sake brewing and in-bottle secondary fermentation, the technique made famous by champagne makers. After many years of painstaking development and perseverance, Mizubasho Pure was finally perfected in 2008. Some of the world's top chefs have described this sake as a true rare texture. With notes of cherry and lychee this sake superbly compliments many styles of fine cuisine. This elegant sake exemplifies the highest potential of fine sake brewing rice.

Nagai Sake Inc. is the first brewery in Japan to utilize this method and have acquired both International patent and Domestic patent in Japan.

Patent: JP4112607B1, US20100178383A1, CN101821377A, WO2009048180A1

Available at select restaurants only

Nagai Sake Inc.