Ichinokura Sake+ (Sake Plus)

Appearance	clear, lemon yellow
Nose	citrus (lemon, orange), strawberries, watermelon, white clover, freesia, honey
Palate	sweet and complexity rich flavor, long finish
Ingredients good for a cocktail	herbs (mint, perilla), spices (cinnamon. shichimi-togarashi, black pepper), citrus (lemon, orange), strawberries, watermelon, yogurt, coconut milk, tea, coffee
Food	• Dish using herbs (Example : Thai Style Salad)
compatibility	 The citrusy and flowery aroma of Sake+ goes well with herbs (such as coriander, shiso). The harmony of refreshing aromas can be enjoyed. Dish using spices (Example : Tandoori Chicken) The aroma of spices (cinnamon, black pepper, etc.) combined with the sweet, rich flavor of Sake+ creates a complex and rich flavor. Dish using liver (Example : Chicken Liver Mousse)
	Liver and Sake+ complement each other's flavor. And Sake+ is rounded by the oil content of the liver dish.
	 Grilled chicken (Yakitori with sweet sauce, tare) Sake+ matches well with sweet and savory meats, such as grilled chicken, yakitori. Sprinkle with shichimi (Japanese spice containing chili, citrus peel and so on), they create a nice harmony because of their similarity of aroma. And the spiciness of shichimi sharpens the taste of Sake+. Cheese Sake+ is able to bring out the umami of cheese. We recommend aged cheese, such as <i>comte</i>. Sake+ also goes well with blue cheese. The bitterness of blue cheese and sweetness of Sake+ give it a deep flavor. Pastry The sweet and buttery pastry is given a richer taste with the addition of the slight bitterness of Sake+. And the acidity of Sake+ refreshes the aftertaste.
Sample effective sales promotion	You can enjoy Sake+ straight, on the rocks, with soda, and with anything else you like. It's often said that Japanese sake is drunk during meals. However, this is not always the case, especially for Sake+. Because of high flexibility in how to drink, you can enjoy this sake in various settings, including during your meal, in any dish from aperitif to dessert.
Production method	By reducing the amount of water and increasing the amount of rice koji, a rich flavor and long aftertaste are created. To emphasize the acidity, add sake with high acidity to the moromi mash in the early stages of fermentation. The process of adding alcohol during fermentation and leaving the sugars behind is similar to fortified wine. But the timing of adding alcohol is different (Refer to Fig.).

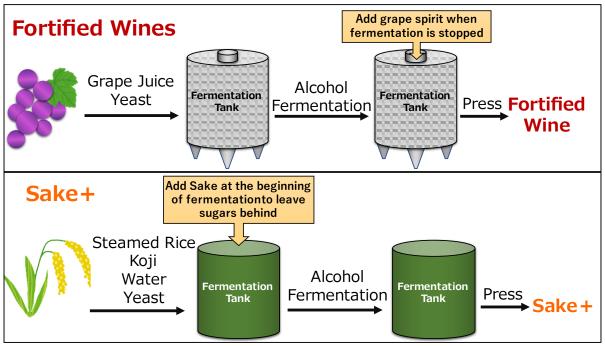


Fig.