



TOKO

SUN RISE

ABOUT THE SAKE:

This Junmai Ginjo is made from Dewasansan rice, a descendant of the iconic Omachi heirloom strain. This rice is exclusively grown in the Yamagata prefecture and helped to pave the way for Yamagata to receive the first geographical indication (GI), or appellation, in all of Japan.

TASTING NOTES & FOOD PAIRING:

Grassy, floral aromas with green apple and melon. The finish is soft and smooth.

Try paired with teriyaki salmon, sautéed snow pea shoots or maple glazed ham.

ABOUT THE BREWERY:

Toko was founded in 1579, making them one of the oldest active breweries in Japan. After the Kojima family became the exclusive purveyor of sake to the famous Uesugi samurai clan, the Kojima family became known as samurai royalty.

Toko is located in the Yonezawa region, a city known for its warrior legacy. Current president Kenichiro Kojima is the 24th generation of the legendary Kojima family.



QUALITY GRADE Junmai Ginjo

SEIMAIBUAI 55%

RICE Dewasansan

NIHONSHU-DO +1

ALCOHOL 15%

SIZE 720ml

SRP \$35

UPC 835603007084

IMPORTED BY VINE CONNECTIONS



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