



Junmai-shu

CHIKURIN FUKAMARI

(Depth)

The mellow aroma is reminiscent of fragrant trees. Despite the overall dryness, one could faintly trace a dark and smooth sweetness and a satisfying taste of brown, unmilled rice. The more sips that are taken, the more umami is recognized and savored.

Best served at room temperature or warm (18-55°C)

Rice Polishing Ratio of 60%
Comes in 1800 ml, 720 ml and 300 ml bottles.

Food Pairing Suggestion for Fukamari

Roasted Beef



The depth of our Fukamari is crafted to match various dimensions, including foods with a punch. The deep umami flavor of sake compliments a dish as rich as roasted beef with gravy, and enables the diner to fully enjoy the multi-layered flavors of beef.

Blue Cheese



Fukamari imparts a faint and mild honeylike aroma that harmonizes well with blue cheese, with all its distinctive features. Fukamari's complex, deep and heavy umami flavor brings unity to the provocative flavors of blue cheese, allowing the taster to enjoy to the fullest the unique flavors and mild, yet deep aftertaste of the cheese and sake.

• Other Pairing Suggestions

Liver pâté

Grilled eel with soy-sauce based sauce

Fatty winter yellowtail from Himi City, facing the Sea of Japan, sautéed with herb bread crumbs

Roasted duck breastmeat

Herb roasted rack of lamb