



Junai Ginjo-shu

CHIKURIN KAROYAKA

(Lightness)

Rich and bright aroma. Light and subtly sweet, the pure expression of the sake that can be felt inside the mouth has a likeness to crystal clear spring water running along a deep forest.

It's best served lightly chilled (at about 8-15° C).

Rice Polishing Ratio of 50%
Comes in 1800 ml, 720 ml and 300 ml bottles.

Food Pairing Suggestion for Karoyaka

Sake steamed oysters



Oysters steamed with touches of sake brings out the best of the light, mineral-like flavors of this sake. Also, the faint bitterness that remains in the aftertaste of Karoyaka deepens the punchy and complex flavors of the oysters.

Marinated Seafood



The mellow yet light taste of Karoyaka goes well with the faint umami and sweetness of squids and octopus. The light acidity of Karoyaka, when combined with juice of citrus fruit, creates a synergetic effect, and compliments the refreshing taste of olive oil, used to marinade seafoods.

• Other Pairing Suggestions

- Acqua Pazza (poached white fish)
- Bongole Pasta (spaghetti with clams in a white sauce)
- Crab Croquette with Tomato Sauce

Herb Olives