

# INTRODUCING OUR PRODUCTS

Chikurin's sake draws out  
the best flavors of rice.

Chikurin attaches utmost importance to drawing out the natural flavors of the staple ingredient of sake – rice - as much as possible. In fact, this is the very reason we grow our own rice in paddies that spread within our premise. The water we use to brew sake is underground water that seeps out from Mount Chikurinji, standing northeast from our brewery – hence, our name, Chikurin.

## We have drawn out the four best characteristics of the rice we use to create these four sake products.

Each are bottled in 720 milliliter and 1.8 liter bottles.

Our Karoyaka and Fukamari also come in convenient 300 milliliter bottles, too.

### CHIKURIN TAOYAKA

#### Junmai Dai-ginjo

An elegant after taste lingers in the mouth for long periods. The sake also goes well with sake steamed clams and other delicacies, including botargo (cured fish roe).

Taoyaka makes a great aperitif. We recommend that it's served lightly chilled (at about 8 -15° C).



Aperitif



### CHIKURIN KAROYAKA

#### Junai Ginjo-shu

Karoyaka matches well with fish (most notably with white fish sashimi, such as sea bream and flounder) and chicken. It can be enjoyed like white wine.

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



Fish,  
Chicken  
dishes



### CHIKURIN FUKAMARI

#### Junmai-shu

The sake pairs beautifully with rich foods, including meats, fatty yellowtail, grilled eel with sauce and organic vegetables with fuller tastes.

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



Meats,  
Organic  
vegetables



### ORGANIC CHIKURIN

#### Junai Ginjo-shu

The Junmai Ginjo-shu is strictly organic, and has lighter qualities than “Karoyaka”.

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

