



Hananoi Kodaimai no Osake



This sake is made from ancient rice grown in the precincts of a local shrine using a pesticide-free duck farming method. Its honey-like flavor can be enjoyed as an aperitif or dessert wine.

Product name	Hananoi Kodaimai no Osake
Company name	Nishioka-Honten Inc.
Delivery available	Throughout te year
Storage instructions	Keep at room temperature
Ingredients	Rice / Japan, Rice koji / Japan
Net weight	720ml
Dimension	Length8cm Width8cm Height30.5cm
Quantity per case	12
Minimum order	1 case
Preferred export destination countries or regions	Singapore, Vietnam, Hong Kong, Taiwan, United States
How to use	Can be enjoyed served chilled, on the rocks or slightly warmed. This is a sake that can be enjoyed at different temperatures. Pairs well with sweet foods such as chocolate, or with salty dishes. This sake is typically served chilled as an aperitif.