



Sake Fuku-shogun Junmai Ginjo



Made purely from rice, Fuku-shogun uses expertly selected sake rice grown in Ibaraki Prefecture. For yeast, we use our own M310 Yeast, which has excellent characteristics and actively produces ethyl caproate called Ginjoka.

Product name	Sake Fuku-shogun Junmai Ginjo
Company name	MEIRI SHURUI CO., Ltd.
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	None
Storage instructions	Keep at room temperature
Net weight	720ml
Dimension	Length18cm Width27cm Height29cm
Quantity per case	6
Certification / accreditation (for product, factory, etc.)	ISO 9001、 HACCP
Preferred export destination countries or regions	Hong Kong
How to use	Its features are its fruity aroma and refreshing taste. You can either have it at room temperature, chilled, or heating it up to about 40℃. This sake goes well with any dishes.