



# AKASHI-TAI

JAPANESE SAKE

## HONJOZO (TOKUBETSU)

JAPANESE SAKE

Akashi-Tai Honjozo is a classic, traditional style of sake. Medium-bodied with umami-rich, savory & earthy flavors, complementing a variety of savory food.

Pairs beautifully with BBQ meats, soup, miso & teriyaki flavored dishes, grilled fish, sashimi, seafood & cheese.



[akashi-tai.com](http://akashi-tai.com)

明石鯛 特別本醸造



# AKASHI-TAI

JAPANESE SAKE

## HONJOZO GENSHU (TOKUBETSU)

JAPANESE SAKE

Akashi-Tai Honjozo Genshu has a good creamy texture & a very good balance of body, strength and depth. Satisfyingly full-bodied sake with a silky texture.

**The ultimate sake for sake aficionados.**

Pairs beautifully with grilled meat & seafood tempura.



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明石鯛 特別本醸造原酒



# AKASHI-TAI

JAPANESE SAKE

## JUNMAI (TOKUBETSU)

JAPANESE SAKE

Akashi-Tai Junmai is lovingly hand-crafted in every step of the process, from making rice koji to hand bottling. A traditional brew with a satisfyingly full-bodied flavor profile, clean & well structured.

Pairs beautifully with sushi, sashimi, salad & stewed fish or meat.



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明石鯛 特別純米



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JAPANESE SAKE

## DAIGINJO GENSHU

JAPANESE SAKE

Akashi-Tai Daiginjo Genshu is a luxuriously aromatic, medium-bodied sake made from the highest grade Yamadanishiki rice. **This sake is perfect for both connoisseurs and beginners.**

Pairs beautifully with sushi, fresh seafood, or marinated lamb, duck or salmon.



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明石鯛 大吟醸原酒



# AKASHI-TAI

JAPANESE SAKE

## JUNMAI DAIGINJO GENSHU

JAPANESE SAKE

Akashi-Tai Junmai Daiginjo Genshu is a floral and fruity sake with a full, broad palate & a hint of minerality. A full-bodied sake with elegant and aromatic aromas.

Pairs beautifully with tuna tartare, octopus, sea bream, white fish, or pork.



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明石鯛 純米大吟釀原酒

# AKASHI-TAI

JAPANESE SAKE

## SHIRAUME GINJO UMESHU

PLUM INFUSED JAPANESE  
SAKE

Akashi-Tai Shiraume Ginjo Umeshu is a sweet plum infused alcoholic drink. Rich plum & cherry flavor with hints of almond.

Pairs beautifully with dessert dishes such as compote, mince pies, pudding, cake or tarts with vanilla ice cream.



明石鯛 白梅 吟醸梅酒



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