## **KURA SELECTIONS**

真野鶴 辛口本醸

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## MANOTSURU "CRANE KARAKUCHI"



### Honjozo

≪taste≫ Citrus flavor and a hint of white pepper with clean dryness and clear umami. Goes well with Sushi, Tempura, Squid sashimi and Tofu. Can be warmed

\*Best Buy at Beverage Testing Institute 具野鶴 純

米

## MANOTSURU "CRANE JUNMAI"



### Junmai

≪taste≫ Notes of pistachios, mushroom and cacao with mild and soft umami. Can be warmed as well. Goes well with Sukiyaki, Flied Tofu and Tamagoyaki.

\*90 points & Best Buy at Beverage Testing Institute. 具野鶴 超辛口特

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## MANOTSURU "DEMON SLAYER"



### Tokubetsu Honjozo

≪taste≫
"Demon Slayer" is super
dry with Nihonshu-do +15
and over. It has flavor of
dried fruit, herb and
cinnamon. It goes well
with Sushi, fresh sashimi,
oyster dishes and oil
sardine.

\*90 points & Best Buy at Beverage Testing Institute.

真野鶴 純米にごり

# **MANOTSURU "COUNTLESS VISIONS"**

### Junmai Nigori



Countless Visions has light sweetness and sourness which bring refreshing taste. It goes well with potato salad, flied fish and spicy Mexican food.

\*Winner of Beverage World's BevStar Gold Medal 真野鶴 低アルコール純米吟醸



# MANOTSURU "Pure bloom"

### Junmai Ginjo

≪taste≫

As the name suggests, "Pure Bloom" is a soft, light and has floral flavor. It's low alcohol content of merely 12% and pure sweetness (SMV -20). With touches of lychee, cherry, milk and vanilla, also well balanced sweetness and acidity, It can surely give you a brilliant mood like that of a sunny day in spring.

It goes well with Tofu and cream chicken when served chilled.

The label shows a map of Japan , home to the Cherry blossom trees.

真野鶴 吟醸



## MANOTSURU "BULZAI"

### Ginjo

≪taste≫

Bulzai is made from sake rice "Sado Gohyakumangoku" which characteristics are clean and smooth.

This sake has fresh yellow apple flavor and notes of white pepper and mineral. Very refreshing. Good with Sushi and grilled fish with salt or sautéed with butter.

\*92 points at Wilfred Wong

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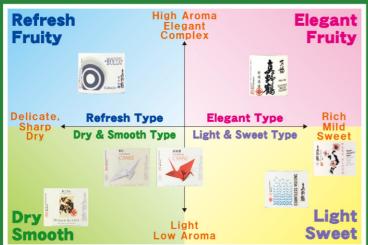
## MANOTSURU MAHO

Daiginjo

Gold medal at National New Sake Awards2019 IWC(2015,2007) and others

≪taste≫

Nose of great richness with peach, orange peels and cotton candy fragrance. The entry is elegant, mild and racy. Ends with a lingering finish. Great nuance when served by a wine glass.



Tokutei Meisho-shu (Specially Designated Sake)			
Ingredients		Rice,rice koji	Rice,rice koji brewing alcohol
0	<b>50</b> % or less	Junmai Daiginjo-shu	Daiginjo-shu
rice po	<b>60</b> % or less	Junmai ginjo-shu	Ginjo-shu
olishin 60	% or less, e with special uction methods	Tokubetsu Junmai-shu	Tokubetsu Honjozo-shu
0	<b>70</b> % or less	Junmai-shu	Honjozo-shu
0	over <b>70</b> %		
Reference:1989 Japan National Tax Agency Announcement No.8 Sake Production Quality Indication Standards Overview  Futsu-syu Sake that falls outside the specially designated sake categories is typically called futsu-shu.			