

KURA SELECTIONS

真野鶴 辛口本醸造

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 as well.
*Best Buy at Beverage Testing Institute

真野鶴 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, Fried Tofu and Tamagoyaki.
*90 points & Best Buy at Beverage Testing Institute.

真野鶴 超辛口特別本醸造

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 純米にがり

MANOTSURU "COUNTLESS VISIONS"

Junmai Nigori



«taste»
Countless Visions has light sweetness and sourness which bring refreshing taste. It goes well with potato salad, fried 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

真野鶴 大吟醸 万穂

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.

Refresh
Fruity

High Aroma
Elegant
Complex

Elegant
Fruity

Delicate,
Sharp
Dry

Refresh Type
Dry & Smooth Type

Elegant Type
Light & Sweet Type

Rich
Mild
Sweet

Dry
Smooth

Light
Low Aroma

Light
Sweet

Tokutei Meisho-shu (Specially Designated Sake)

Ingredients	Rice, rice koji	Rice, rice koji brewing alcohol
50% or less	Junmai Daiginjo-shu	Daiginjo-shu
60% or less	Junmai ginjo-shu	Ginjo-shu
60% or less, made with special production methods	Tokubetsu Junmai-shu	Tokubetsu Honjozo-shu
70% or less	Junmai-shu	Honjozo-shu
over 70%		

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.

LEARN MORE DETAILS AT WWW.KURASELECTIONS.COM