

Kura Selections

The Sake Specialist®



Manotsuru "Crane" Karakuchi

This is a Karakuchi sake, which means it is dry. This elegant sake has citrus and almond aromas with a silky mouthfeel.

Grade: Honjoso (special); 35% of rice milled away.



Manotsuru "Crane" Junmai

The red crane is a symbol of good luck. This is a junmai sake, which means it is pure rice sake (no alcohol was added). An elegant sake with notes of stone fruit, pistachios, and white chocolate.

Grade: Junmai (pure rice sake); 35% of rice milled away.



Manotsuru "Demon Slayer" Junmai

This is an Onikoroshi ("Demon Slayer") sake, which means it is very dry. Medium-bodied sake with tantalizing fruit flavors and a pleasant earthiness on the mid-palate. Hints of mineral on the very dry finish.

Grade: Tokubetsu Honjoso (special quality sake); 40% of rice milled away.



Manotsuru "Countless Visions" Nigori Junmai Ginjo

This is a Nigori sake, which means it was unfiltered; this creates a cloudy sake with a distinctive sweet taste. Shake before serving chilled. The label is inspired by the Sado Island Noh poet Zeami and Bob Dylan.

Grade: Junmai Ginjo (premium quality pure rice sake); 45% of rice milled away.



Manotsuru "Bulzai" Ginjo

This is a Nama-chozo sake, which means it is left un-pasteurized until the bottling stage; this adds zestiness to the mouthfeel. Refreshing aromas of bananas and tropical fruit and licorice.

Grade: Ginjo (premium quality sake); 45% of rice milled away.



Manotsuru "Yososaku" Daiginjo

This Daiginjo is a rich, full-flavored sake with hints of tropical fruits and a silky mouthfeel with excellent acidity. Named in honor of our brewery's founder, Yososaku Obata, who founded the brewery in 1892.

Grade: Daiginjo (ultra-premium quality sake); 60% of rice milled away.



Manotsuru "Maho" Daiginjo

This perennial gold medal winning Daiginjo has clean and fresh aromas, with notes of anise. Peppery on the palate with juicy ripe melon and good acidity and length.

Grade: Daiginjo (ultra-premium quality sake); 65% of rice milled away.



LEARN MORE AT WWW.KURASELECTIONS.COM