

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 mouth-feel. Refreshing aromas of bananas and tropical fruit. The finish offers hints of licorice and white pepper over stone-driven mineral notes. Best served chilled. Bulzai "hits the mark" with a wide range of appetizers and fish dishes.

