




Specification

Kizakura Co., Ltd.

Product		Kizakura Don					Content	900 ml			
Spec (standard value)	Alcohol Content	14%		SMV		-1	Shelf life	1 year			
	Acid	1.1		Amino Acid		1.0	Grade	Standard			
Ingredients		Rice, Rice koji, Water, Brewer's alcohol, Syrup					Polishing Ratio	—			
Nutrient content (for 100ml)		Energy	93kcal		Carbohydrates	4.1g	Amino Acid	100mg			
Taste	Sweet	Med-Sweet	Medium	Med-Dry	Dry						
	Full	Med-Full	Medium	Med-Light	Light						
Serving Temperature	Cold (5-15℃)	Room (15-30℃)	Warm (30-40℃)	Hot (40-50℃)							
	◎	○	◎	◎							
Jan code	4901410048193										
ITF code	14901410078197										
The number of bottles	6 bottles per carton										
Size	Width (mm)		Length (mm)		Height (mm)	In total (mm)	Weight (kg)				
Bottle	85		85		184	354	0.96				
Case	277		195		210	682	6.10				
Product Information	Rich and mellow taste from two types of "Koji" For sake, "Yellow Koji mold" is usually used. But this sake also uses another type of Koji called "White Koji mold". These two have different characters, and they are mixed with good balance.										
	Yellow Koji mold: Normally used for sake. It gives mellow taste and sweet aroma like chestnuts. White Koji mold: Mainly used for Shochu. It gives rich and dry taste with citric acid.										
Food Pairing	Standard sake × Homemade Japanese dishes This type of sake is a good match for classic Japanese dishes such as Sashimi, Grilled fish and Yakitori. Steamed mussel or clam also go well with this sake. Please try to cook them with sake instead of White wine!										
	Remarks column					J A N code  4 901410 048193					