

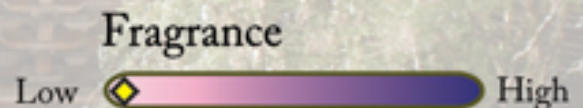
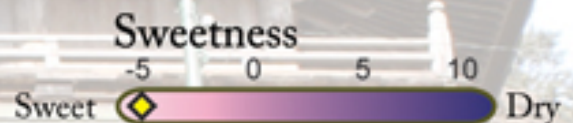
Honjozo Nigori (Unfiltered Premium)

Sacred Mist (Honjozo Nigori)



~Miyashita Brewery~ **Product Volume: 300ml**



“Sacred Mist” from the Miyashita Brewery is produced the traditional way where the raw, unfiltered sake is put through only a very rough filter. This method creates a well-balanced, slightly acidic sake with a delicious, subtle sweetness.



Ideal Condition

Chilled	Room	Warm
		

Food Pairing

Meat	Fish	Rich	Light
			

Rice Type - Akebono

Milling Rate - 70%

Alcohol by Volume - 15.8%