

## Kobe Shushinkan Plum sake "Umeshu"



**Kuramoto**  
Kobe Shushinkan <Kobe, Japan>

**Type**  
Liqueur  
**AVB**  
14%

**Pasteurization**  
Once by plate heater  
(before bottling)

**Toji**  
MIYAMOTO Tetsuya

**Tasting comment**  
Amber gold appearance. Aroma of cereal and condensed plum, with a note of orange. Rich and strong flavour. Well balanced rich fruitiness, and lively acidity. Long finish with lingering fragrant wood aroma, with notes of orange and rich plum.

**Strage suggestion**  
Store upright in a cool and dark place

**Serving suggestion**  
5°C, Mix with soda (1 : 2)

**Food paring**  
Goosefish liver with plum jelly, Plum jam solid jelly sandwiched in sake lees, Fois gras terrine, Raw oyster with raspberry vinegar, Lobster smoked in walnut tree, Apicius style duck, Fourme D'Ambert cheese, Ossau-Iraty cheese.

## Kobe Shushinkan Yuzu sake "Yuzushu"



**Kuramoto**  
Kobe Shushinkan <Kobe, Japan>

**Type**  
Liqueur  
**AVB**  
14%

**Pasteurization**  
Once by plate heater  
(before bottling)

**Toji**  
MIYAMOTO Tetsuya

**Tasting comment**  
Creamy cloudiness like spring haze. Lemon-green appearance. Powerful, impressive yuzu fragrance. Extremely refreshing, reverberating, and rich aroma with vibrant notes of green. Wonderful harmony of intense, lavish sweetness, and acidity. Long finish with lingering fragrant smoky notes, and an aftertaste of madeleine.

**Strage suggestion**  
Store upright in a cool and dark place

**Serving suggestion**  
5°C, Fill up a big tumbler with ice cubes, pour a suitable amount of Yuzu sake, and fill with soda. Serve without stirring.

**Food paring**  
Smoked radish pickles with raisins, Philadelphia roll, Japanese scallops butter saute, Daikon butter saute, Spare ribs, Japanese braised pork, Vanilla icecream on biscuit sandwich, Madeleine soaked in Darjeeling.

