



風雅

ふうが

FUGA

Junmai Daiginjo

KEEP IT SIMPLE FOR SAKE

Fine rice, fine water, and the matchless skill of our *kurabito* (brewery workers), this combination is simple, yet simply essential. And the sake, simply exquisite.

Fuga sake is created with 100 % Yamada Nishiki, the best sake-brewing rice; Miyamizu, the famed sake-brewing water discovered around 1840 that is found in just a small portion (merely 500 m²) of the Nada-Nishinomiya area where the brewery is located; and sophisticated techniques and methods passed down from regional Master brewers, Tamba Toji, through the history of the brewery since its founding in 1889.

Fuga “風雅”, a traditional Japanese word, is often translated as “elegance of grace” and also sometimes as “art”.

Experience Japan with Fuga, a premium sake brewed in Nada, the top sake-producing region of Japan.

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Product name	Fuga
Packages	720 ml 6 bottles/case
Type	Junmai Daiginjo
Origin	Nada-Nishinomiya, Hyogo, Japan
Ingredients	Rice, Rice Koji
Alcohol Content	16%
Sake Meter Value	-2.0
Acid Level	1.3
Amino Acid Level	1.3
Rice Varieties	Yamadanishiki
Rice Grain Milling	40%(Remaining)
Toji(Master Brewer)	Mr.Naruhiro Nakamura
Brewer and bottled	Nihonsakari.co.jp

Characteristics:

Elegant fruity aromatics harmonized by a careful sweetness with artfully balanced flavours. Accessible and, simply put, delicious.

Food pairings:

Tempura, Grilled fish, Simmered fish, Steamed clams, oysters, mussels, and crabs, Vongore bianco, Yakitori (grilled chicken) with salt and lemon, Roast chicken, Smoked salmon, Cheese, Tofu, and Salads with non-vinegar dressings. These foods are just suggestions and there is no strict rule for pairing sake with food. Discover your own favourite pairings as you enjoy the sake.

Flavor Texture:



Serving Suggestions:

Chilled 5-10°C	Room Temp.	Slightly Warmed 40-44°C	HOT 45-50°C
◎	○		

◎ = Highly Recommended ○ = Recommended