



# MANOTSURU SAKE and Food pairing

\*RPR= Rice polishing ratio (精米歩合), SMV=Sake Meter Value (日本酒度)



真野鶴 辛口本醸造

## CRANE Karakuchi

*Honjozo*

RPR:65%  
Rice:Koshiibuki  
SMV:+7



Citrus flavor and a hint of white pepper with clean dryness and clear umami. Goes well with Sushi, Tempura, Squid sashimi and Tofu. Can be warmed as well.



真野鶴 純米酒

## CRANE Junmai

*Junmai*

RPR:65%  
Rice:Koshiibuki  
SMV:+5~+6



Notes of pistachios, mushroom and cacao with mild and soft umami. Goes well with Sukiyaki, Fried Tofu and Tamagoyaki. Can be warmed as well.

真野鶴 超辛口特別本醸造

## Demon Slayer

*Special Honjozo*

RPR:60%  
Rice:Gohyaku Mangoku  
SMV:+15



This one is super dry with SMV+15 and over. It has flavor of dried fruit, herb and cinnamon. It goes well with Sushi, fresh sashimi, oyster dishes and even steak.

真野鶴 吟醸酒

## Bulzai

*Ginjo*

RPR:55%  
Rice:Gohyaku Mangoku  
SMV:+5



This sake has fresh yellow apple flavor and notes of white pepper and mineral. Very refreshing. Good with Sushi and grilled fish with salt or sauteed with butter.

真野鶴 純米にごり

## Countless Visions

*Junmai Nigori*

RPR:60%  
Rice:Gohyaku Mangoku  
/ Koshiibuki  
SMV:-9



It has light sweetness and sourness which bring refreshing taste. It goes well with potato salad, fried fish and spicy Mexican food.

真野鶴 低アルコール純米吟醸

## Pure Bloom

*Junmai Ginjo*

RPR:60%  
Rice:Gohyaku Mangoku  
/ Koshiibuki  
SMV:-20



It is soft, light and has floral flavor. Its low alcohol content of merely 12% and pure sweetness. With touches of lychee, cherry, and vanilla. It goes well with tomato salad and prosciutto.

真野鶴 大吟醸“万穂”

## Manotsuru MAHO

*Daiginjo*

RPR:35%  
Rice:Yamada Nishiki  
SMV:±0



The name, MAHO means “Golden rice fields” .  
Nose of great richness with peach, orange peels and cotton candy fragrance.  
The entry is elegant, mild and racy. Ends with a lingering finish. Great nuance when served by a wine glass. It goes well with caviar and Lobster with butter sauce.