



manotsuru CRANE
Karakuchi
Grade: Honjozo (special)
Region: Sado Island, Niigata
Rice: Koshibuki

About the Sake: This is a Karakuchi sake, which means it is dry. This sake is soft with a clean finish. It is best served at room temperature or warmed. Manotsuru Crane Karakuchi goes well with a wide range of food.

Nihonshu-do: +8 to +10 (dry)
Seimaibuai: 65% (35% of the rice milled away)
Yeast: k701



manotsuru CRANE
Junmai
Grade: Junmai (pure rice sake)
Region: Sado Island, Niigata
Rice: Koshibuki

About the Sake: The red crane is a symbol of good luck. This sake is a light and soft junmai with a clean finish. Can be drunk chilled, at room temperature, or warmed. A great all-around sake, it goes well with a wide range of food.

Nihonshu-do: +6 to +8 (dry)
Seimaibuai: 65% (35% of the rice milled away)
Yeast: k601



manotsuru DEMON SLAYER
TOKUBETSU HONJŌZŌ
Grade: Tokubetsu Honjozo (special)
Region: Sado Island, Niigata
Rice: Gohyakumangoku & Koshibuki

About the Sake: This is an Onikoroshi ("Demon Slayer") sake, which means it is very dry. The Manotsuru Demon Slayer is best served slightly chilled and goes well with fresh white fish, chicken, sashimi, and similar fare.

Nihonshu-do: over +15 (very dry)
Seimaibuai: 60% (40% of the rice milled away)
Yeast: k701



Manotsuru BULZAI
Ginjo
Grade: Ginjo (premium)
Region: Sado Island, Niigata
Rice: Gohyaku-Mangoku

About the Sake: This is Nama-chozo sake, which means it is left unpasteurized throughout the storage period and only heated at the bottling stage. Refreshing aromas of fruit and rice. Light and clean finish. Best served chilled. Bulzai "this mark" with a wide range of appetizers and fish dishes, including white fish and fresh oysters.

Nihonshu-do: +6 to +8 (dry)
Seimaibuai: 55% (45% of the rice milled away)
Yeast: k1701



MANOTSURU COUNTLESS VISIONS
JUNMAI NIGORI
Grade: Junmai Ginjo (premium pure rice sake)
Region: Sado Island, Niigata
Rice and Seimaibuai: Gohyakumangoku 50% (50% of the rice milled away) & Koshibuki 60%

About this sake: This is a Nigori sake, which means it was unfiltered and has more rice particles. This creates a cloudy sake with a distinctive sweet taste. Shake before serving chilled. The label is inspired by the Sado Island Noh poet Zeami.

Nihonshu-do: -8 to -6 (sweet)
Yeast: k1701



MANOTSURU PURE BLOOM
SWEET JUNMAI
GINJO SAKE
Grade: Junmai Ginjo
Region: Sado Island, Niigata

About this sake: This sake has low alcohol(12%) and is very sweet, like inhaling cherry blossoms in full bloom. Enjoyed chilled or at room temperature, by itself or with dessert.

Rice: Gohyakumangoku & Koshibuki
Seimaibuai: 60% (40% of the rice milled away)
Nihonshu-do: -20 (very sweet)



MANOTSURU RUMIKO DAIGINJO
Grade: Daiginjo
Region: Sado Island, Niigata
Rice: Gohyaku-Mangoku

About this sake: This sake is named in honor of Rumiko Obata, she is the fifth-generation leader of our brewery. This ultra-premium sake has aromas of white flowers, butterscotch, and tropical fruits, and a long, velvety finish. Enjoy chilled or at room temperature.

Nihonshu-do (SMV): +4 (slightly dry)
Seimaibuai: 50% (50% of the rice milled away)



Manotsuru MAHO
Daiginjo
Grade: Daiginjo (ultra-premium)
Region: Sado Island, Niigata, Japan
Rice: Yamada-Nishiki

About the Sake: This perennial gold medal winning Daiginjo has clean and fresh aromas, with notes of anise. Peppery on the palate with juicy ripe melon and good acidity and length. Best served mildly cool. The entry is elegant and ends with a lingering finish. It goes well with rich dishes such as caviar, lobster with butter sauce and cream flavor dishes.

Nihonshu-do: +1 to +1 (slightly sweet)
Seimaibuai: 35% (65% of the rice milled away)

Learn more about our 5th generation artisanal Niigata sakes at kuraselections.com and obata-shuzo.com.

