Imayo Tsukasa Junmai Black Extra Dry

- Brewery: Imayo Tsukasa Shuzo, Founded 1767
- Where: Niigata Prefecture (Northwestern Japan – Koshin Etsu - Area B)
- Rice: Go Hyaku Mangoku
- Polished to: 65%
- Alc: 16% / Acidity 1.3 / Amino Acid 1.3 / SMV +16
- Yeast #9

BLACK – Key Selling Points

- Modern packaging with an English brand name for easy recognition
- 3 times more dry vs. regular Junmai but full of umami. A refreshing sake that enhances natural umami flavors.
  - SMV of +15 vs. 5 for AN and Hirai
- Expands the horizon for sake and food pairing beyond traditional Japanese cuisine
  - Cuts through and enhances umami flavors of dishes like steak, hamburger and fries, braised meats, grilled salmon and other non-Japanese dishes
- From Niigata, which boasts the highest number of breweries of any prefecture. Also home to young creative brewers that think outside of the box.
- Food pairing suggestions:
  - Dishes that you wouldn't think to pair with sake – like a Kobe Beef burger with blue cheese and avocado with a side of onion rings, Korean Bulgogi, grilled yellowtail, halibut steak with lemon capers
  - *Eduardo's Favorites:* Grilled Rib Eye, BBQ Tri-tip, Seared Wagyu, Grilled Rack of Lamb