IMA JUNMAI

"I" = Innovation "M" = Mastery "A" = Art

- Alcohol: 12%
- Rice: Koji and Kake Rice - Go Hyaku Man Goku
- Polish Ratio: 65%

300ml $18.00 per bottle SRP 20 bottles / case

720ml $36.00 per bottle SRP 12 bottles / case

Developed for 250th anniversary of the brewery, this innovative sake pairs well with oysters, seafood, and Western cuisine. IMA is higher in acidity and lower in alcohol compared to traditional sake.

Unlike traditional sake which is rich in savory and sweet flavors, IMA's refreshing acidity is a perfect complement to umami rich shellfish and sea food, especially oysters.

The low iron content of this sake makes it an ideal accompaniment to savory food. When savory food is paired with wine, it often leaves a metallic aftertaste. Try pairing with IMA instead for an amazing meal.

SPECS:
SMV: -7
Acidity: 3.6
Amino Acid: 0.7
UPC Code: 720ml: 4 93551 74164 87
UPC Code: 300ml: 4 93551 73165 72