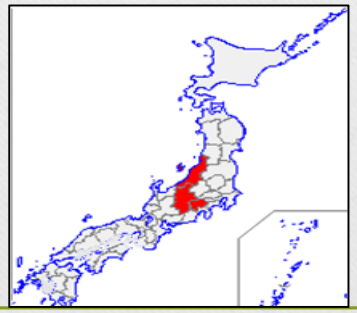
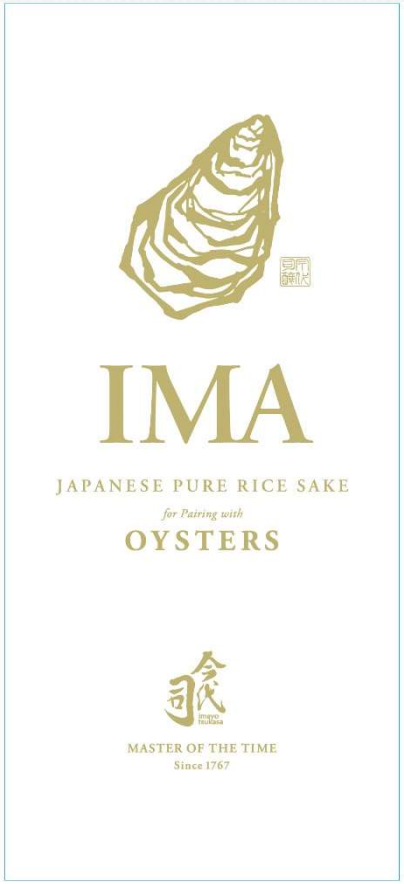
Imayo Tsukasa Junmai IMA

- Brewery: Imayo Tsukasa Shuzo, Founded 1767
- Where: Niigata Prefecture
  - (Northwestern Japan – Koshin Etsu - Area B)
- Rice: Go Hyaku Mangoku
- Polished to: 65%
- Alc: 12% / Acidity 3.0
- Amino Acid 1.5 / SMV -11
- Proprietary yeast to yield very high acidity





IMA Key Selling Points

Imayo Tsukasa IMA

- **"I"** = Innovation **"M"** – Mastery **"A"** = Art
  - In Japanese, ima also means "now' or "contemporary"
- Another unconventional sake from Imayo Tsukasa
- Brewed to have a very high level of acidity (malic acid) vs. conventional sake. Reminiscent of a well crafted Spatlese or fruity unoaked Chardonnay.
- IMA has 1/100th of iron compared to typical wine and therefore does not leave a metallic or fishy aftertaste when pairing with umami rich shell fish and other seafood.
- Rich in umami, sake enhances the natural umami found in shellfish and seafood.
- Food pairing suggestions:
  - *Eduardo's Favorites:* Oysters, Butter Poached Lobster, King Crab Legs