

INGREDIENTS

Rice: Sacramento Valley Grown Premium Yamada Nishiki milled to 60% (i.e. Ginjo grade).

Sake style: Junmai (i.e. Pure/no additive) Ginjo (i.e. Yamada Nishiki milled to 60%) Nama (Unpasteurized) Sake.

Herbal Tea: Made from dried Hibiscus Flower (*Hibiscus rosa-sinensis*), Raspberry leaves (*Rubus idaeus*), Blackberry leaves (*Rubus allegheniensis*), Roasted Chicory root (*Chicorium intybus*), Sarsaparilla bark (*Smilax aristolochiifolia*), Ginger root (*Zingiber officinale*), Orange peel (*Citrus sinensis*).

Fresh Citrus Juice: Hand-squeezed fresh Yuzu juice (*Citrus junos*), Dadai juice (*Citrus dada*)... grown in Magi Yamaguchi, Japan bottled by Yuzuya Honten.

Pure Sugarcane: Kakugiri Kokuto (*Saccharum officinarum*) grown in Okinawa, Japan.



PROCESS

Our sake is first mixed with herbal tea to create fruity flavors and aromas, brightened by fresh Japanese citrus juice and emboldened with the deep and round flavors of Kokuto. We carbonate our can to just under three bars of carbon dioxide to maximize the texture of all combined ingredients and enhance all of the acids and cultures alive in our drink. Our can is best enjoyed cold and can be enjoyed with literally everything.

Abv: 8%

Volume: 12 oz. can