

**DAKU - Niigata**  
**Nigori, Junmai Sake**

(Dah-koo) **Daku** is made by **Musashino** Shuzo. **Nigori** has little/no filtering, having residues of rice (like milk in its consistency). **Junmai** means “Pure Rice Wine” containing only rice, koji, water and yeast. Rice is polished to **70%**. Alcohol: 15-16%, SMV: -12.

Serve chilled and *shake the bottle before opening*. “Tropical nose of fruits. Mild and creamy. Serve with spicy food, teriyaki, steamboats—nabe, jigaw, hot pots.”

**“Mild & Creamy”**

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