

TSUZUMI

Junmai (Niigata, Japan)

Rich juicy rice-laden flavors with funky aromas. Produced by Onda Shuzo in Nagaoka, a city located in the central part of Niigata Prefecture. As a domaine-style sake producer which is still very rare in the Japanese sake industry, Onda grows the local specialty sake rice "Ippon-Jime" on its own land near the Shinano River and the Echigo Mountains. The rice is milled down to 48% of its original size before fermentation.

With his team of skillful rice growers and sake craftsmen, Norio Onda, the fifth generation owner-president-brewmaster, grows the rice in spring and summer, harvests it in fall, and brews the sake in winter.

Basic info

Brand: TSUZUMI [tsoo-zoo-mee]
Type of sake: Junmai
Seimai Buai: Ippon-Jime Rice milled to 48 %
Alcohol: 17.5% by volume
Size & UPC: 720ml, 12-pack UPC: 844650060010



Producer

Producer: Onda [on-dah] Shuzo **Founded:** 1875
Owned by: Onda Family
Location: 1330 Muikaichi-machi, Nagaoka-shi, Niigata 940-0083 Japan
Website: www.niigatasake.com
Toji (Master Brewer): Norio Onda, the fifth generation owner and president.

Ingredients & Technical data

Rice: Ippon-Jime rice
Water: On-site well. Soft water.
Yeast: M-310
No sulfites, no preservatives.

SMV: -2 **Acidity:** 1.5 **Amino acids:** 1.4

Other info

Serving temp.: Cold, room temp., or lukewarm
Tasting note: Rice-laced rich juicy flavors with earthy and funky aromas. Off- dry. Umami and san-mi (acidity) are well balanced.

Food pairing: Grilled seafood, Gyoza, Asian hotpot such as Japanese nabe and Chinese huo guo, Vietnamese spring rolls, Carrots and tarako(cod roe) pan-fried with sesame oil or olive oil, Linguine with clams and garlic, Scallop seared and sautéed with butter.

