



**QUALITY GRADE** Junmai Nigori

**SEIMAIBUAI** 70%

**RICE** Gohyakumangoku & Gin-Ohmi

**NIHONSHU-DO** -9

**ALCOHOL** 14.9%

**ACIDITY** 1.6

**SIZE** 12/300ml  
6/720ml

**PRICE** \$10 / \$17.5

**UPC** 835603005431  
835603005448

# TOZAI

## SNOW MAIDEN

**ABOUT THE SAKE:** This sake is named after Hanako, or “Flower Maiden”, the most famous Japanese koi fish that lived for 226 years in the snowy, icy waters at the foot of Japan’s Mt. Ontake.

**TASTING NOTES & FOOD PAIRING:** Bright and fresh with a lovely ricey and fruity combination. Flavors of honeydew melon, raw pumpkin, and radish. Creamy texture and full body.

Try with spicy foods, crab, pork, or spicy tuna poke.

**KIZAKURA:** Tozai is the authentically Japanese sake that bridges the gap between East and West and is an invitation for all to enjoy Japanese sake.

- Tozai’s style is approachable for sake pros and novices alike, taking sake out of the “special occasion” category and making it an everyday drink.
- Each Tozai sake is a classic representation of its style and grade.
- Be transported to Japan just by looking at Tozai—the labels feature hand-painted koi fish, traditional Japanese kanji, and origami paper patterns.

