

excellent with vegetarian cuisines. lobster), poultry and fine beet or (sushi, sashimi, tuna carpaccio, Excellent for pairing with seafood substantial character. This is a well-balanced sake with tresh, truity ginjo flavor. Mild and dry in taste with a ΗΥΚΩ2ΗΙΚΥ ΙΩΜΑΥΙ ΕΙΝΙΟ

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Mild and dry in taste with a fresh, fruity ginjo flavor. This is a well-balanced sake with substantial character. (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or





HAKUSHIKA JUNMAI GINJO Excellent for pairing with seafood excellent with vegetarian cuisines.



HAKUSHIKA JUNMAI GINJO Mild and dry in taste with a fresh, fruity ginjo flavor. This is a well-balanced sake with substantial character. Excellent for pairing with seafood (sushi, sashimi, tuna carpaccio, lobster), poultry and fine beef or excellent with vegetarian cuisines.

NGELIN SELECTION

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HAKUSHIKA

HAKUSHIKA JUNMAI GINJO

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NGELIN

14.7% ALC/VOL Junmai Ginjo Sake

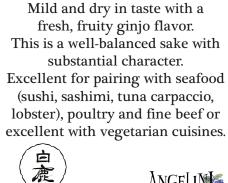




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