

# Eiko Fuji Dry Mountain Honkara



Located in the Yamagata region of northern Japan, the Fuji Brewing Company was founded in 1778 and is now led by the 13th generation of the Kato family. The Kato's named their sake after Mt. Fuji because they wanted their sake to be as glorious as this symbol.

Honkara is an abbreviation for *Honjōzō Karakuchi*, which is a classic type of sake. *Honjōzō* is rich and robust. *Karakuchi* means it is dry. Prized for its richness and its dryness, Eiko Fuji Honkara is a wonderful and balanced representation of the style.

This sake has a light and silky mouthfeel, some marshmallow sweetness, and a crisp dry finish.

**Serve chilled, at room temperature or gently warmed. Enjoy with sushi, sashimi and salads as well as grilled meats and rich savory flavors.**

**Available in 720ml and 1.8L bottles**

Region:	<b>Yamagata</b>	Rice:	<b>Yamagata Table Rice</b>
Grade:	<b>Honjōzō</b>	Yeast:	<b>#10</b>
Seimaibuai:	<b>60%</b>	Shubo Method:	<b>Ko-on Toka</b>
SMV/Nihonshudo:	<b>+10</b>	Pressing:	<b>Yabuta</b>
Acidity:	<b>1.1</b>	Filtration:	<b>Light</b>
Amino Acidity:	<b>1.0</b>	Pasteurization:	<b>Twice</b>
ABV:	<b>15.6%</b>	Brewery:	<b>Fuji</b>



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