

EIKO FUJI
10,000 Ways
BAN RYU



Made by the Fuji Brewery, which was founded in 1778, this sake is called 10,000 Ways in reference to its versatility. It appeals to a wide range of tastes, can be consumed at a range of temperatures and pairs well with many kinds of food.

Taste: Light and fruity with hints of black currant and bing cherries; crisp, refreshing finish.

Serve: Chilled, room temperature, or gently warmed. Mixes well, too.

Pair: Sushi, sashimi, salads, grilled meats and triple-cream cheeses.

Region: Yamagata

Imported by Joto Sake 
www.jotosake.com