



SIGNOR SAKE

# SCREAMING OUT CLOUDY



*Nigorizake is a specialty style, coarsely pressed or with a portion of the sediment added back into the bottle after pressing to create a texturally interesting cloudy sake. Varying amounts of sediment can be added to create a wide spectrum of cloudiness from a faint touch to thick and chewy. When the pressing stage is skipped altogether, it legally falls into a different category known as doburoku, essentially still the same rice-based drink. Here are some of the best cloudy styles available in Japan right now.*



## YOEMON USU NIGORI

KAWAMURA SHUZO - IWATE  
ABV 15% / Ginginga milled to 60%

Kawamura is somewhat of a lone wolf preferring to brew sake he likes instead of emulating crisp and dry styles you tend to see in the north. His sakes are more about umami and acidity than fancy aromatics. This is made with the Iwate-specific Ginginga rice variety.

- Savoury and fruity
- Mango, lychee and lime
- Light and spritzy



## SHINOMINE NIGORI

CHIYO SHUZO - NARA  
ABV 17% / Oyama-Nishiki milled to 50%

Ex-winemaker Tetsuya who also worked in the states, fell in love with a brewer's daughter and the rest is history. Now, with 15 years of sake brewing under his belt, he continues to brew punchy yet elegant and food-friendly sake which can hold up to spicy Thai and Szechuan dishes.

- Razor sharp acidity
- Pineapple and yoghurt
- Umami

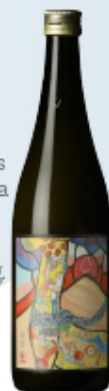


## SNOW CRESCENT

KOUEIGIKU - SAGA  
ABV 14% / rice milled to 60%

Although more popular for Shochu, the distilled tippie, Kyushu also has some quality sake makers like Koueigiku—a relatively new brewery. There's a pleasant pop on opening with this bottle and it follows through with a light spritz and tingling acidity. It's definitely one you want to drink young.

- Unique acidity
- Japanese pear and melon
- Fresh yoghurt



## TONO DOBUROKU KIMOTO

TONOYA-YO - IWATE  
ABV 14% / Ichigo-Tono milled to 98%

Yotaro Sasaki spent ten years perfecting his recipe—an unpressed version of sake known as doburoku which is almost as old as rice harvesting and legally falls under a different category. He skips the use of pesticides and herbicides on his rice paddies.

- Energetic yet elegant
- Texturally playful
- Puckering acidity

## HANATOMOE YAMAHAI

MIYOSHINO JOZO - NARA  
ABV 16% / rice milled to 65%

After studying at brewing school, Teru did a stint at 500-year-old Kenbishi. Armed with some unconventional methods, he returned home to take over the family business. His approach includes zero yeast additions across and ageing bottles at ambient temperatures.

- Rich, sweet & funky
- Rice bran
- Papaya & Kelp

