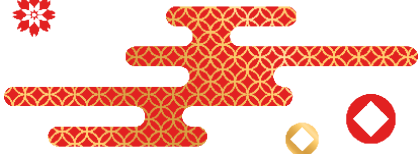


# Kiku-Masamune Kimoto Junmai



The kimoto brewing method consists of making the yeast starter mash but this is very time consuming. It results in a smooth, dry sake. This Kimoto Junmai has a deep, slightly dry, and round flavor that is excellent at any temperature that pairs well with any kind of food.

