

IMAYO TSUKASA
IMAYO TSUKASA "IMA" JUNMAI

NIIGATA • JAPAN • ASIA

TASTING NOTES

Developed for 250th anniversary of the brewery, this innovative sake pairs well with oysters, seafood, and Western cuisine. IMA is higher in acidity and lower in alcohol compared to traditional sake. Unlike traditional sake which is rich in savory and sweet flavors, IMA's refreshing acidity is a perfect complement to umami rich shellfish and sea food, especially oysters.

SCAN >>

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This Wine



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VINTAGE IMPORTS

Importer & Distributor of Wines & Sirts

