



Size: 1.5 L / 18 L

Made in California with pure Sierra Nevada mountain water and Calrose rice, **Sho Chiku Bai Extra Dry Junmai** is a clean, dynamic *sake* that stimulates the appetite and complements a wide variety of foods. **Extra Dry** shares the depth of flavors and aroma with the **Classic Junmai**, but has the crisp finish of dry *sake* that serves as a wonderful supporting character for any meal.

Brewed in: Berkeley, CA
Type: *Junmai*
Rice: Calrose
Rice Polishing Ratio: 70%
SMV: +7
Alcohol: 15%

Sho Chiku Bai Extra Dry Junmai

Personality: Light, crisp, dry, savory, with focused minerality

Description: **Sho Chiku Bai Extra Dry Junmai** is a traditional *Junmai* sake but with very little sweetness. This gives it a lighter, crisper mouthfeel and a clean finish. This, along with its gently savory palate, makes it a good food-pairing *sake* and also an excellent ingredient in cocktails.

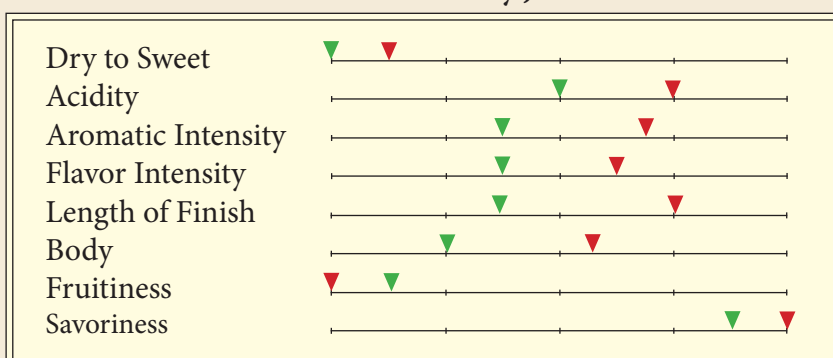
At any temperature, this *sake* has a core of savory mineral. When warm, aromas and flavors include salted rice, bran, sourdough bread and parmesan cheese. The warmth also provides a rounder mouthfeel.

At room temperature or chilled, flavors of mineral and lightly toasted sourdough bread emerge, with a touch of salted butter, green almonds, spice, and warm rice.

Recommended Temperature: Best served warm at 100° -105° F or at room temperature. Chilled, at around 50° F, is also suitable.

Food Pairing Suggestions: **Extra Dry Junmai** goes well with traditional Spanish tapas such as green olives, Marcona almonds, dry and mild white cheeses, thinly sliced ham, croquetas and fried potatoes. It also complements *tempura*, grilled calamari and chicken breast. In addition, **Extra Dry Junmai** works well as an appealing substitute for vermouth in a martini.

Taste Profile: Sho Chiku Bai Extra Dry Junmai



(Room temperature ▼ — Warm ▼)

Wine Comparisons: Very dry, medium-bodied Italian red wines or Fino Sherry.

U Kosher
Certified

No
Sulfites

Gluten
Free

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Sho Chiku Bai

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