



# DAKU

## Nigori, Junmai (Niigata, Japan)

### Basic Information

**Brand:** DAKU [dah-koo]  
**Type:** Nigori (cloudy sake), Junmai.  
**Seimai Buai:** Rice milled to 70 %  
**Alcohol:** 15-16% in volume  
**Bottle size & BPC:** 500 ml, 12-pack  
**UPC Code:** 844650045024



### Producer

**Producer:** Musashino [mu-sashi-noh] Shuzo  
**Owned by:** Kobayashi Family  
**Location:** 4-7-46 Nishishiro-cho, Joetsu-shi, Niigata 943-0834 Japan  
**Founded:** 1916 (takeover)  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.musashino-shuzo.com](http://www.musashino-shuzo.com)

**Toji (Master Brewer):** Kenji Fujii  
Mr. Fujii has been making sake for four decades at Musashino.

### Ingredients & Technical data

**Rice:** Gohyaku-man-goku, Koshi-Ibuki  
**Water:** Soft water. **Yeast:** S-3  
**SMV:** - 12 **Acidity:** 1.7 **Amino acids:** 1.3

No sulfites, no preservatives.

### Other information

**Serving suggestion:** Serve chilled. *Shake the bottle before opening it.*

**Tasting note:** Tropical nose of fruits. Mild & creamy.

**Food pairing:** Spicy food, Teriyaki, Steamboats (Nabe, Jjigae, Hot pots)

**Shelf life:** 12 months or more in a refrigerator.  
6 months in a closed room at temperature of 55 deg F or lower.  
3 months in a store at 55 deg F.

Musashino won the highest position in the Niigata competition among the region's more than 80 producers in 2005.

