

ONDA 88

Junmai (Niigata, Japan)

Rich juicy rice-laden flavors with funky aromas. Produced by Onda Shuzo in Nagaoka, a city located in the central part of Niigata Prefecture. As a domaine-style sake producer which is very rare in the Japanese sake industry, Onda grows the local specialty sake rice “Ippon-Jime” on its own land near the Shinano River and the Echigo Mountains. The rice is milled down to 88% of its original size before fermentation.

Norio Onda, the fifth generation owner-president-brewmaster, grows the rice in spring and summer, harvests it in fall, and brews the sake in winter.



Basic info

Brand: ONDA
Type of sake: Junmai
Seimai Buai: Ippon-Jime Rice milled to 88 %
Alcohol: 18.5% by volume
Size & UPC: 720ml, 12-pack UPC: 844650060027

Producer

Producer: Onda [on-dah] Shuzo **Founded:** 1875
Owned by: Onda Family
Location: 1330 Muikaichi-machi, Nagaoka-shi,
Niigata 940-0083 Japan
Website: www.niigatasake.com
Toji (Master Brewer): Norio Onda,
the fifth generation owner and president.

Ingredients & Technical data

Rice: Ippon-Jime rice
Water: On-site well. Soft water. **Yeast:** M-310
SMV: -1 **Acidity:** 1.5 **Amino acids:** -
No sulfites, no preservatives.

Other info

Serving temp.: Room temp., lukewarm or warm
Tasting note: Rice-laced umami-rich flavors with earthy funky aromas.
Off- dry, lots of characters, good acidity.

Food pairing: Yakitori, Grilled seafood, Gyoza, Asian hotpots, Spring rolls,
Linguine with clams and garlic, Scallop seared and sautéed with butter.

