



# Karen “Coy” Junmai (Niigata, Japan)

## Basic Information

**Brand:** Karen  
**Nickname:** Coy  
**Type:** Junmai, low alcohol sake  
**Rice Polishing:** 65%  
**Alcohol:** 10-11%  
**Bottle size:** 500ml **Case Pack:** 12 bottles  
**UPC Code:** 844650010015



## Producer

**Producer:** Ichishima [ichi-shima] Shuzo  
**Owned by:** Ichishima Family  
**Founded:** circa 1790  
**Location:** Suwacho 3-1-17, Shibata-shi,  
Niigata, 957-0055 Japan  
**Web site:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.ichishima.jp](http://www.ichishima.jp)  
**Toji (Sake Master):** Takeshi Tanaka  
Takeshi-san has been making sake for two decades.



## Ingredients & Technical data

**Rice:** Gohyaku-man-goku & other rice grown in Niigata  
**Water:** Underground water from the Iide Mountains  
**Yeast:** Information not disclosed.

**SMV:** -23 **Acidity:** 2.9 **Amino acids:** 0.9

## Other Information

**Suggested service:** Chilled

**Tasting note:** Aromas of lychee, apple, strawberry. Complex, sweet with good acidity.

**Food pairing:** Aperitif. Light seafood dishes. Salad. Ceviche. Moderately spicy dishes.

The Ichishima family has been involved in sake making for more than 200 years since the shogun era. Currently well known for its sake museum that is open to the public and its employment of female sake makers.