



ORIGAMI
— S A K E —

ANGELFISH *Junmai Daiginjo*

ANGELFISH

Brewed with 40% polished single origin Isbell Farms Yamada Nishiki rice, Angelfish is an authentic Junmai Daiginjo.

TASTING NOTES

Notes of honeydew, pear, figs, and honeysuckle. Surprisingly light on the palate with a precise and balanced finish.

PAIRINGS

Pair with braised eel, steak tartar, and caprese salad.

BREWERY

Located in Hot Springs, Arkansas, Origami Sake is nestled amidst the Ouachita Mountains, sourcing its famous mineral water.

The brewery is located within miles of our grower in the heartland of U.S. rice country.

Using 100% Arkansas-grown rice varieties selected for quality and character, every bottle of Origami Sake reflects our commitment to sustainability from farm to bottle.

Origami Sake is proud to be brewing a 100% Arkansas-made product and is determined to lead the rediscovery of sake in America. They believe that being based in a small state is no hindrance and that their passion and commitment to quality will make Origami Sake a compelling choice for customers.

ABOUT THE BREWMASTER (TOJI)

Justin Potts, Certified Sakasho (Master of Sake,) Japan Sake Service Institute
Nihonshu Gakukoshi (Japan Sake Service Institute Sake Instructor,) Japan Sake Service Institute Certified Kikizakeshi
Satoshi Tamakawa – Consulting Brewmaster/ Technical Advisor, Nanbu Bijin Brewery, Iwate Prefecture, Japan

SPECIFICATIONS

CLASSIFICATION	JUNMAI
STYLE	JUNMAI DAIGINJO
ABV	15.5%
RICE SOURCE	ISELL FARMS
KOJI RICE	YAMADA NISHIKI
KOJI RICE POLISHING	40%
KOJI KIN	HI-G/HIKAMI
KAKEMAI RICE	YAMADA NISHIKI
KAKEMAI POLISHING	40%
YEAST	AK24
SMV	-14
ACIDITY	2.3
AMINO ACIDS	0.9
WATER PROFILE	SOFT - PH 7.2
SERVING TEMP	CHILLED
UPC	

750ML



8 50046 35517 2