

KANPAI SUMI JUNMAI SAKE

375 ML | 15%



KANPAI'S FLAGSHIP JUNMAI SAKE

KANPAI SUMI is a smooth and full-bodied junmai sake made at the KANPAI brewery in South London. The term “junmai” means pure rice and so has no alcohol added to the production process. This creates a rich and fruit-forward style with a slightly umami finish.

RICH WITH ORCHARD FRUITS NOTES

KANPAI SUMI meaning ‘clear’ is a rich and full-bodied sake with notes of apricot, peach and cooked apples on the nose. On the palate there is a full-bodied texture which carries sweet stone fruit characters and finishes on slightly savoury and umami flavours.

BREWED AT A LOW TEMPERATURE TO ACCENTUATE FRUIT FLAVOURS

KANPAI SUMI sake is known as a “tokubetsu junmai”

sake meaning that the sake is brewed from only rice and water with the use of koji to convert the starches to sugars and yeast and create the alcohol. Additionally, the brewing process is done at a lower temperature which will accentuate fruitier flavours due to the longer fermentation time. This step allows the sake to be called ‘tokubetsu’ translating to special in Japanese.

CELEBRATING THE BEST OF JAPAN, IN LONDON

KANPAI London Craft Sake Brewery, was established in 2016 by Tom and Lucy Wilson and is the UK's first sake brewery. Inspired by their experiences in Kyoto, they began home-brewing sake. This dedication led to the creation of a microbrewery in London, where they produced award-winning, artisanal and modern sakes. The brewery relocated to Bermondsey in 2023 to increase production and introduce a visitors' experience.



BEST ENJOYED NEAT

KANPAI SUMI is best enjoyed neat, either chilled at 10°C or warm at 50°C. Its rich, fruity profile pairs well with grilled meats, seafood and smoky BBQ.

