



KANPAI SORA HONJOZO SAKE

375 ML | 14.5%



CRISP & LIGHT HONJOZO SAKE

KANPAI SORA is a crisp and light honjozo style sake made at the KANPAI brewery in South London. A honjozo style sake has a small addition of distilled alcohol to lift and brighten the flavour profile making it an ideal accompaniment to all manner of foods as well as enjoyed neat either hot or cold.

NOTES OF ALMOND, APRICOT AND FLORALS

KANPAI SORA meaning 'Sky' is an incredibly versatile sake with notes of almond, apricots and dried stone fruits. Distilled alcohol adds a distinct brightness with floral notes of jasmine and chamomile before finishing with a clean and dry finish.

ZERO WASTE BREWING METHODS

KANPAI SORA is a honjozo style sake, meaning that there is a little distilled alcohol added after the fermentation of the

rice. At KANPAI, that alcohol is made from the sake "kasu" or the spent rice leftover at the end of fermentation which happens to be the sole biproduct of the brewing process. By refermenting this "kasu" and then distilling it, KANPAI is able to create a zero-waste addition to their range of sakes.

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 SORA is best enjoyed neat, served at either 10C or hot at 50C. It also pairs exceptionally well with grilled proteins and Japanese noodle dishes.

