



KANPAI TORI JUNMAI DAIGINJO

750ML | 14.5%



LIMITED, ULTRA-PREMIUM SAKE FROM KANPAI
KANPAI TORI Junmai Daiginjo is an annual, limited release ultra-premium sake. Each year, less than 500 bottles are brewed from the finest ingredients to create an elegant and inviting modern interpretation of this unique categorisation of sake.

ELEGANT & AROMATIC WITH TROPICAL NOTES & FRESH HERBS

KANPAI TORI meaning 'bird' offers an elegant and aromatic profile with notes of guava, pineapple, and mango complemented by freshly cut herbs. The palate is delicate, with refreshing lemon peel acidity and a touch of almond nuttiness, finishing with a soft white pepper note.

BEST SERVED NEAT & CHILLED

KANPAI TORI Junmai Daiginjo is an incredibly elegant and refined sake and so is best enjoyed neat served around 10C. It pairs amazingly well with seafood but can also be enjoyed as an aperitif.

THE MOST ELEGANT STYLE OF SAKE

Junmai daiginjo is a premium sake known for its smooth, refined taste and delicate aroma. Made with rice, water, yeast and koji, it contains no added alcohol, ensuring a pure and natural flavour. For this categorisation of sake, the rice is highly polished. KANPAI uses a special rice variety called Yamada Nishiki from Hyogo in Japan which is polished to 45% to further add to the refined complexity of the style.

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.

