



KANPAI KUMO NIGORI SAKE

375ML | 15%

RICH AND ELEGANT NIGORI SAKE

KANPAI KUMO is a rich and elegant nigori sake. This style of sake is bottled with a little rice sediment left inside. This gives the sake a slightly more robust texture whilst enhancing the tropical fruit characters along with a savoury, umami finish.

BOLD AND TROPICAL WITH NOTES OF PINEAPPLE

KANPAI KUMO meaning 'cloudy' is a bold and full-bodied sake with notes of mango, pineapple and overripe banana. The palate is rich and textured due to its unfiltered nature with notes of honey and peach yoghurt before finishing with savoury and umami notes.

UNFILTERED FOR A RICH TASTING EXPERIENCE

KANPAI KUMO is a coarsely filtered version of KANPAI Sumi Sake. The production process is identical for both until it comes to the aging and filtration. KUMO is rested without being fully filtered and bottled with rice sediment giving it a cloudy appearance and rich, creamy texture.

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

Best enjoyed neat either chilled at around 10C or warmed at 40C - this sake pairs amazingly well with spicy dishes, fried foods and even ice cream.