

正宗 櫻



nippon food distributors

Sakuramasamune 酒 Night at Heirloom

Sake

Tuesday 5 Aug 2014 18:30 ~
\$60

The tasting will consist of 3 of Sakuramasamune's core sake range, and we will be introducing 2 brand new premium sake. "Oukaichirin" and "Yakimare Kyokai yeast No.1" on the night. This is a rare chance to try those 2 very limited sake. The tasting will be accompanied by Tapas style dishes by Heirloom. The event is limited to 30 people. Book now!

Sakuramasamune started brewing sake in 1625, and has traditions going back about 400 years. It is located in Nada district in Kobe, Hyogo in Japan.

In the long history of sake, we discovered Miyamizu, the best water for sake brewing. And our yeast was designated as a superior yeast by the Brewing Society of Japan operated by the government for the first time.

We are the originator of "Masamune" that is named by over 100 breweries in Japan as their brand names.



櫻華一輪 焼稀 協会一號酵母
Oukaichirin Yakimare Kyokai Yeast No.1



Guest
Kaori Hohyama
from Sakuramasamune

Kaori is a sales representative at overseas department in Sakuramasamune.



HEIRLOOM
MODERN IZAKAYA

Book Now! Heirloom
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