



# TY KU SAKE SILVER

IMPORTED PREMIUM JUNMAI

**Premium** – A Junmai sake imported from Nara, Japan - the birthplace of sake. The Junmai classification represents the top 15% of all sake in the world.

**Awards** – Winner of the Platinum/Best in Show at the World Wine Competition and recipient of the Platinum SIP Award.

**All Natural** – Made from four all natural ingredients: Akebono rice, pristine iron-free water, famed #901 yeast, and handmade koji.

**Purity** – Crafted from rice polished so only 70% of the grain remains, a process which removes impurities and refines taste.

**Gluten Free** – Completely free of gluten, sulfites and tannins.

**Value** – Premium Japanese sake at the price of common domestic sake.

**Opportunity** – Expand your tastes with premium sake. Compared to wine, sake has much lower acidity & double the flavor components. TY KU produces the best tasting & fastest growing sake portfolio in the world.

## TASTING NOTES / ENJOYING SAKE

TY KU Sake Silver is fresh & slightly sweet with subtle pear notes, leaving softness on the palate. Enjoy like a fine white wine, chilled in a wine glass or in a delicious premium sake cocktail. Refrigerate after opening and for best taste, enjoy soon thereafter. Not just for sushi, TY KU Sake Silver pairs well with a wide variety of cuisine.

SMV: +1.9 | Acidity: 1.7 | Amino Acids: 1.1 | Alcohol%: 15%  
The Sake Meter Value (SMV), indicates the dryness or sweetness of sake.



World Wine Competition Platinum,  
SIP Platinum Award,  
Five Star Diamond Award



**BY THE GLASS**  
Enjoy TY KU Sake Silver  
chilled in a white wine glass



**SPARKLING GINGER**  
TY KU Sake Silver,  
Ginger Ale



**SAKE SANGRIA**  
TY KU Sake Silver, Agave  
Nectar, Fresh Seasonal Fruits

LEARN MORE AT: [TRYTYKU.COM](http://TRYTYKU.COM)

Try TY KU, but please do so responsibly. TY KU Sake Silver. 15% alc/vol (30 proof). Produced in Japan. Imported & Bottled by TY KU Sake, Rochester, NY.