

WORDS FROM THE HEART FOR DASSAI 23 2

As one of the highest quality sakes in Japan, *Dassai 23* has earned legions of fans since its introduction in the US. Here is what they have to say.

It's so silky as if superfine dots structured the sake. I would rather enjoy it on its own.

—Toshi Koizumi, *Sake Hana*



Toshi Koizumi Sake Sommelier of Upper East Side bar specializing in sake, ranked as one of the Six NY Region 2nd World Kikisakeshi Competition.

SILKY AND CLEAN LIKE WINE

He's served and drunk *Dassai 23* every day for more than 5 years since he was first introduced to it. *Mr. Toshi Koizumi*, sommelier of *Sake Hana*, describes it as "While pouring, it gives a hint of a lychee smell but the fruitiness is subtle. It flows over the tongue smoothly and is sophisticated, clean sake." His description makes the reader feel drunk already. "It isn't sugary and heavy like some sakes. The texture is silkier, and the flavor is just like wine." As he puts his

—Voice from *Dassai 23* enthusiast—
**DRINK IT ON ITS OWN,
BUT DON'T DRINK IT ALONE.**

When I tried *Dassai 23* for the first time, I had a chance to see samples of the rice grains. They had the milled rice and regular rice, and I was very surprised to see how small the rice of *Dassai 23* was. Then, I tasted the sake, and it made a big impression on me because it was very refined and elegant. The aroma is gentle and mild, but you can pick up hints of fruit. In my case, it was a melon or a summery fruit taste. I would recommend that people try *Dassai 23* on very special occasions, like a celebratory evening. It's a surefire hit. I haven't met a person yet who



doesn't like it. As for pairing, I usually drink it on its own, focusing on the taste and the flavor. Of course, I drink it with other people. I try not to drink the whole bottle by myself. (laughs)

—Timothy Sullivan

like that. It has an outstanding flavor; something like 'umami' which I guess is created in the brewing and fermenting processes of this particular brewery. This sake is so exceptional that it's easily detected in a blind tasting."

Sake Hana
New York, NY 10021
888.882.8822

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Dassai 23 (Niwari Sanbu)
Junmai Daiginjo

Made from rice milled down to its core until only 23% of the original remains. This is the highest degree of milling for commercial sake in the world. It is a sake that is the pinnacle of refined elegance, subtlety, delicate flavors and aromas.