



TENGU SAKE 天狗

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# HARUSAME KARI

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Rich, creamy and nutty Awamori from Okinawa, Japan at 30% ABV.

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## Profile

Miyazato distillery was founded in 1946, just after the end of the Second World War, on tropical Naha island in Japan's Okinawa prefecture. Awamori is the Okinawa's traditional spirit with a history that dates back to the 15<sup>th</sup> century.

Harusame Kari has a vivid nutty aroma (hazelnut, walnut) with cream, fudge, vanilla, black pepper and floral notes. The palate is rich, creamy and nutty with a hint of mushroom. Very drinkable and excellent with food.

## Production Methodology

Awamori is made from long grain Thai rice which is inoculated with black koji mould, fermented and then distilled, usually in a pot still.

The Miyazato distillery believes the koji-making process is particularly important when producing quality Awamori, especially *de-koji*, the timing of when the process is stopped. Particular care, therefore, is paid to this. Harusame Kari is also aged for three years after distillation.

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## Product Details

Product Code: TSNISH04  
Country: Japan  
Allergens: None  
ABV: 30%  
Colour: Water-white  
Product Type: Awamori  
Bottle Size: 72 cl  
Closure: Screw cap

## Bartenders' Tips

- This is an umami bomb! Add it to cocktails to pump up that flavour
- Try in a unique, savoury Bloody Mary (pair with a neutral Vodka)

## Tech Points

- The lower ABV (30%) allows the true flavours of Awamori to express themselves
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**Tengu Sake**

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