


Product Specification


No. 206 **U・STYLE Inc.**Product No. **01**

Product name	Description
MANDOBA MEDASHI	Alcoholic beverages(except medicine)
	Size per product
	Width 7.8 cm
	Depth 7.8 cm
	Height 28.6 cm
	Weight 1240 g
	Capacity 720 ml
	Quantity per case
	12 bottle(s)
	Minimum lot for order
	5 case(s)
	Expiration date and storage temperature
	1 year(s) Normal
	Retail price in Japan (yen) *excluding tax
	3,200 JPY

Place of production/processing		
Niigata Prefecture		
Ingredients and food additives		
Rice (Yasuzuka Ward, Joetsu City, Niigata Prefecture) Rice koji (Yasuzuka Ward, Joetsu City, Niigata Prefecture)		
Selling point		
Sake made using organic Gohyakumangoku rice and traditional Japanese sake brewing techniques from ancient times. MEDASHI is a slightly sparkling, unpasteurized sake.		
Flavor		
This sake has a rich scent and flavor, so it pairs well with meals. It is a slightly sparkling and unpasteurized type, so we reco		
Sales season		
● We can make shipments during all seasons.	We can make shipments during the following term.	~

Product Specification

No. 206 **U・STYLE Inc.**Product No. **02**

Product name	Description
MANDOBA TAYASUMI	Alcoholic beverages(except medicine)
	Size per product
	Width 7.8 cm
	Depth 7.8 cm
	Height 28.6 cm
	Weight 1240 g
	Capacity 720 ml
	Quantity per case
	12 bottle(s)
	Minimum lot for order
	5 case(s)
	Expiration date and storage temperature
	1 year(s) Normal
	Retail price in Japan (yen) *excluding tax
	3,200 JPY

Place of production/processing		
Niigata Prefecture		
Ingredients and food additives		
Rice (Yasuzuka Ward, Joetsu City, Niigata Prefecture) Rice koji (Yasuzuka Ward, Joetsu City, Niigata Prefecture)		
Selling point		
Sake made using organic Gohyakumangoku rice and traditional Japanese sake brewing techniques from ancient times.TAYASUMI is a sake that is stored raw (unpasteurized), and is pasteurized one time just before shipping. It maintains its air of a raw sake while having a deep and mellow flavor.		
Flavor		
This sake has a rich scent and flavor, so it pairs well with meals.From chilled to room temperature, it be enjoyed at any tem		
Sales season		
● We can make shipments during all seasons.	We can make shipments during the following term.	~

Product Specification

No. 206 U • STYLE Inc.

Product No. 03


Product name
MANDOBA SYUSSUI


Description	
Alcoholic beverages(except medicine)	
Size per product	
Width	7.8 cm
Depth	7.8 cm
Height	28.6 cm
Weight	1240 g
Capacity	720 ml
Quantity per case	
12 bottle(s)	
Minimum lot for order	
5 case(s)	
Expiration date and storage temperature	
1 year(s)	Normal
Retail price in Japan (yen) *excluding tax	
3,200 JPY	

Place of production/processing
Niigata Prefecture
Ingredients and food additives
Rice (Yasuzuka Ward, Joetsu City, Niigata Prefecture) Rice koji (Yasuzuka Ward, Joetsu City, Niigata Prefecture)
Selling point
Sake made using organic Gohyakumangoku rice and traditional Japanese sake brewing techniques from ancient times.SYUSSUI is a twice-filtered nigori (coarsely filtered, cloudy) sake containing ori (rice particles). It has a unique lactic-acid like flavor and is smooth on the tongue.
Flavor
This sake has a rich scent and flavor, so it pairs well with meals. It is delicious whether on the rocks or cut with soda water.
Sales season
<div><div><div></div><div>We can make shipments during all seasons.</div></div><div><div></div><div>We can make shipments during the following term.</div></div><div><div></div><div>~</div></div></div>

Product Specification


No. 206 **U・STYLE Inc.**Product No. **04**

Product name	Description
MANDOBA KARIAGE	Alcoholic beverages(except medicine)
	Size per product
	Width 7.8 cm
	Depth 7.8 cm
	Height 28.6 cm
	Weight 1240 g
	Capacity 720 ml
	Quantity per case
	12 bottle(s)
	Minimum lot for order
	5 case(s)
	Expiration date and storage temperature
	1 year(s) Normal
	Retail price in Japan (yen) *excluding tax
	3,200 JPY

Place of production/processing
Niigata Prefecture
Ingredients and food additives
Rice (Yasuzuka Ward, Joetsu City, Niigata Prefecture) Rice koji (Yasuzuka Ward, Joetsu City, Niigata Prefecture)
Selling point
Sake made using organic Gohyakumangoku rice and traditional Japanese sake brewing techniques from ancient times.KARIAGE is a sake that has been filtered twice for a mellow and well rounded flavor that really feels like a "Kimoto" sake.
Flavor
This sake has a rich scent and flavor, so it pairs well with meals.It is delicious at room temperature or warmed up.
Sales season
<div> <div>● We can make shipments during all seasons.</div> <div>We can make shipments during the following term.</div> <div> <div>~</div> </div> </div>

Product Specification

No. 206 **U・STYLE Inc.**Product No. **05**

Product name	Description
MANDOBA ETTOU	Alcoholic beverages(except medicine)
	Size per product
	Width 7.8 cm
	Depth 7.8 cm
	Height 28.6 cm
	Weight 1240 g
	Capacity 720 ml
	Quantity per case
	12 bottle(s)
	Minimum lot for order
	5 case(s)
	Expiration date and storage temperature
	1 year(s) Normal
	Retail price in Japan (yen) *excluding tax
	5,000 JPY

Place of production/processing		
Niigata Prefecture		
Ingredients and food additives		
Rice (Yasuzuka Ward, Joetsu City, Niigata Prefecture) Rice koji (Yasuzuka Ward, Joetsu City, Niigata Prefecture)		
Selling point		
Sake made using organic Gohyakumangoku rice and traditional Japanese sake brewing techniques from ancient times.ETTOU contains only the highest quality sake taken from the tank, which is then pasteurized once and then aged in a yukimuro snow storage.		
Flavor		
<p>This sake has a rich scent and flavor, so it pairs well with meals.</p> <p>In snow region, ingredients have been stored in snow storage since ancient times, and it is said to increase the sweet and savory flavors. This is the ideal storage condition for Japanese sake, and this is a high quality sake.</p> <p>This is the highest quality sake in the MANDOBA series, and it is a perfect sake for a special occasion.</p>		
Sales season		
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term.	<div> ~ </div>