

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	AZAKURA SHUZO
Founded	1886
Profile	Azakura has been using good water and specially selected sake rice. They have a strong fan base within the prefecture and outside as well. They have been using new types of yeast and rice to improve their quality. Their sake tend to have a solid umami and a clean aftertaste. By changing the sake rice, the difference is quite noticeable, especially with the products above Junmai has juicy and fruity flavors.

Product Name	AZAKURA OMACHI JG
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Item Number	10007
Case Contents	12 bottle
Size	720ml
Class	Junmai Ginjo
Rice	Omachi
Rice (kakemai)	
Rice-Polishing Ratio	50%
Yeast	Akita Yukiguni UT-1
Sake Meter Value	±0.0
Acidity	1.8
Amino Acids Level	1.2
Alcohol by Volume	17%
Aged	Less than a year
Introduced in	2012
Brewery Location	Akita prefecture
Brewery Head	Terui Yoshio



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		○		

FRAGRANT	LIGHT	AGED	RICH
			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	◎	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	○

Food Pairings
Yakitori, unagi kabayaki, sukiyaki, kakuni, snapper cooked in soy sauce, beef/venison cooked in wine, kiritanpo, nara pickles, spicy lotus root

Tasting Notes
A junmai ginjo using the rare Omachi, and Akita Yukiguni UT-1 yeast that is known for it's long shelf life. Omachi is known for giving sake a robust body and an elegant sweetness and tartness. Omachi sake starts with a sweet and umami flavor, then transitions into an expansive aroma and finished with a slight bitterness and clean acidity. However by using the UT-1 yeast and brewing water from the brewery, this sake does not have the bitterness associated with Omachi. Just the fullness and fruitiness. Serve cold to taste acidity and the faint bitterness. Serve warmed to bring out the umami and pairs well with heavier flavored dishes.