

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Amabuki Shuzo Co., Ltd
Founded	1688
Profile	Amabuki Sake Brewery uses high-quality soft water from Mt. Sefuri, located to the northeast of the brewery, and carefully selects sake rice from both within and outside of the prefecture to achieve the best flavor and quality. Derived from flowers, Amabuki's yeast has amazing potential for sake brewing. They skillfully utilize the techniques and knowledge they have cultivated throughout their long history to create sake that imparts happiness and relaxation. The company motto is to "learn from the past and create something new," and Amabuki Sake Brewery strives to do just that every single day.

Product Name	Amabuki I LOVE SUSHI Junmai
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Item Number	10444
Case Contents	12 bottles
Size	300ml
Class	Junmai
Rice	Saga no Hana
Rice (kakemai)	
Rice-Polishing Ratio	60%
Yeast	Queen of the Night & Strawberry flower yeasts
Sake Meter Value	+7
Acidity	1.7
Amino Acids Level	1.1
Alcohol by Volume	15%
Aged	N/A
Introduced in	N/A
Brewery Location	Saga prefecture
Brewery Head	Shinji Hinoshita



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

FULL BODIED	←————→	LIGHT
	○	

FRAGRANT	LIGHT	AGED	RICH
	○		

AROMATIC	CITRUSY	EARTHY	FRUITY
	○		○

CHILLED	ROOM TEMP	BODY TEMP	WARM
◎	○	△	×

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	○

Food Pairings	Sushi, beef steak, salt-seasoned yakitori, tonkotsu ramen
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Tasting Notes	This sake speaks for itself, the perfect sake to go with your sushi! Amabuki's I LOVE SUSHI Junmai acts as a palate cleanser with its dryness but well-balanced soft acidity and moderate umami make it an easy go-to for food pairings. From sushi to a variety of dishes and any occasion, Amabuki I LOVE SUSHI can handle the rich, oily, umami blessed, and strong charactered foods with no problems.
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