

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nihonsakari Co., Ltd.
Founded	1889
Profile	The Nihon Sakari main HQ is in Nishinomiya city, Hyogo Prefecture, called "Nada" where is well known for #1 sake brewing in Japan. The first company in the sake industry, founded 130 years ago by five young people in partnership to do business for their hometown Nishinomiya. A brand called Sohana, a purveyor to the Imperial Household Agency, has been in the Imperial family for over 100 years. They also sell unique products such as 200ml bottles of raw sake. For their 120th anniversary, they re-established their slogan to be "More flavorful, more beautiful".

Product Name	Nihonsakari SAKARI Yuzu
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Item Number	10491
Case Contents	6 bottles
Size	710 ml
Class	Liqueur
Rice	N/A
Rice (kakemai)	
Water	N/A
Rice-Polishing Ratio	75%
Yeast	N/A
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	8.0%
Aged	N/A
Introduced in	N/A
Brewery Location	Hyogo prefecture
Brewery Head	N/A



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

FULL BODIED	←	→	LIGHT
			○

FRAGRANT	LIGHT	AGED	RICH
○	○		

AROMATIC	CITRUSY	EARTHY	FRUITY
	○		○

COLD	ROOM TEMP	BODY TEMP	WARM
◎		✖	✖

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○		○

Food Pairings
Blanched green vegetables, pound cake, ponzu and soy sauce w/ steamed fish, orange chicken

Tasting Notes
It takes the whole yuzu fruit - flesh, seeds and peel - to give this Yuzu Sake its rich and fresh taste. SAKARI only uses yuzu from Kochi and Kagoshima, known for their high quality citrus fruits. By making full use of the tartness, slight bitterness, and flavor peculiar to Yuzu, and using junmai sake as raw materials, the refined umami and moderate sweetness creates a delightfully rounded harmony. So deliciously fresh, you'll feel like you're on a vacation in sunny southern Japan. Vegetarian, Gluten-free, and Preservative-free!

Awards
TEXSOM IWA 2021 Gold Award