

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Morikuni Shuzo
<b>Founded</b>	2018
<b>Profile</b>	They are the only sake brewery on Shodo Island, a small island just between Shikoku Island and the Southern Coast of Honshu. Here, their sake is produced by a team of three - two women (one of whom is the president and owner of the brewery) who work under the tutelage of a toji from the Tajima Guild. They strive to pursue research in new technologies such as specialized yeast while preserving the tradition of handcrafted sake brewing. They value individuality and strive to create products with unique characteristics through the use of native ingredients, and by brewing their various brands in the image of Shodo Island.

<b>Product Name</b>	Bi Bi Bi
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<b>Item Number</b>	69369
<b>Case Contents</b>	12/cs
<b>Size</b>	720ml
<b>Class</b>	Honjozo
<b>Rice</b>	Ooseto from Kanagawa
<b>Rice (kakemai)</b>	
<b>Water</b>	Shodoshima Water
<b>Rice-Polishing Ratio</b>	70%
<b>Yeast</b>	901
<b>Sake Meter Value</b>	+5
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	0.9
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	None
<b>Introduced in</b>	2022
<b>Brewery Location</b>	Shodo Island
<b>Brewery Head</b>	Koneko Yoshitaka



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
			○	

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
	○		

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	◎	◎	○

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
		◎	

**Food Pairings**  
A flexible bottle able to pair with a wide variety of foods - light enough to pair with raw fish dishes, especially fattier fish, but with enough strength and structure to hold up to meat dishes and more assertive and heavy sauces. I'd love to drink this with bacon wrapped dates, whole roasted branzino, clams casino, or freshly steamed lobster.

**Tasting Notes**  
Light coriander, bay leaf, and pounded mochi on the nose, with a hint of ground sesame, oyster shell, and a floral undercurrent. On the palate, while light in texture, it offers a intense umami and salinity with a mixture of dried herbs (sage, thyme, majoram). A savory, medium long finish. It is a delicious brew that can be enjoyed at almost any temperature. Bibibi is a Japanese phrase for "sunlight reflecting off the sea".