

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Kiku Masamune Sake
<b>Founded</b>	1659
<b>Profile</b>	Established over 350 years ago, Kiku-Masamune takes their status as a representative brand of Authentic Dry Sake very seriously, and their mission is clear. As stated in their famous 1983 commercial, "As your eyes fall upon good food, you begin to crave Kiku-Masa. As the dryness of Kiku-Masa hits your tongue, you begin to crave good food". Their history is steeped in the image of Dry Sake one enjoys with a meal, and to that end Kiku-Masamune utilizes their multiple facilities across Japan to create the ideal sake that one will never tire of drinking.

<b>Product Name</b>	Kinushiro Junmai Nigori
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<b>Item Number</b>	6172
<b>Case Contents</b>	6 bottles
<b>Size</b>	500ml
<b>Class</b>	Junmai
<b>Rice</b>	Japanese Rice
<b>Rice (kakemai)</b>	
<b>Water</b>	Reserved Sumiyoshi Water
<b>Rice-Polishing Ratio</b>	73%
<b>Yeast</b>	
<b>Sake Meter Value</b>	-40
<b>Acidity</b>	1.2
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	10%
<b>Aged</b>	
<b>Introduced in</b>	2014
<b>Brewery Location</b>	Hyogo Prefecture
<b>Brewery Head</b>	Nakajima Makoto



<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>
	○	○	

<b>Food Pairings</b>
Yakitori, Yakiniku and other Grilled Foods

<b>Tasting Notes</b>
Silky smooth and smartly chic in a frosted glass bottle, Kinushiro is a Junmai grade nigori sake with a clean and refreshing aftertaste and a full but elegant character.