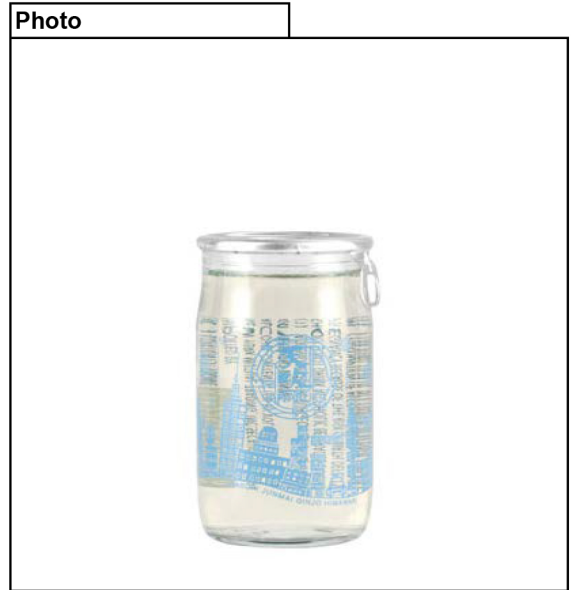


**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Amabuki Shuzo Co. LTD.
<b>Founded</b>	1688
<b>Profile</b>	Established 1688 in the northern Kyushu region, Amabuki Brewery has been producing sake earnestly for over 325 years. They make use of locally harvested Saga rice and underground water and to create unique, high grade sake. Their specialty - a new style of using flower yeasts - is a combination of their skill, creativity and hard work, and led to new level in sake. Enriching your most relaxing times with the elegant and unique fragrances and flavors in their brews has been their ultimate duty for generations.

<b>Product Name</b>	Amabuki Junmai Ginjo Himawari
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<b>Item Number</b>	3966
<b>Case Contents</b>	30 Cups
<b>Size</b>	180ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Sake Rice
<b>Rice (kakemai)</b>	Sake Rice
<b>Rice-Polishing Ratio</b>	55%
<b>Yeast</b>	Sunflower Yeast
<b>Sake Meter Value</b>	+10
<b>Acidity</b>	1.7
<b>Amino Acids Level</b>	1.1
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	About 1 Year
<b>Introduced in</b>	2008
<b>Brewery Location</b>	Saga
<b>Brewery Head</b>	Kishita Daisuke



<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>
Herb or Spiced Oils, Pickled Fish, Blue Cheese, Cream Cheese, Seafood Dishes

<b>Tasting Notes</b>
This unpasteurized stunner has a hint of dryness on the finish that pairs beautifully with an array of different cuisines, and the unique sunflower yeast provides a rounded flavor you won't soon forget. Notes of wildflowers and anise. Enjoy the smooth palate and crisp finish of this excellent and interesting sake.