

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

<b>Brewery</b>	Izumibashi
<b>Founded</b>	1857
<b>Profile</b>	Believing that good sake is made with good rice, Izumibashi is one of the few breweries in Japan that polish AND grow their own sake-rice with their own hands. The name Izumibashi comes from the Izumi river which used to irrigate their fields, and Hashi their family name - together Izumibashi means Izumi Bridge.

<b>Product Name</b>	Izumibashi Black Dragonfly "Kurotonbo" Kimoto Junmai
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<b>Item Number</b>	10585
<b>Case Contents</b>	24 bottles
<b>Size</b>	300ml
<b>Class</b>	Junmai
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yamada Nishiki
<b>Rice-Polishing Ratio</b>	65%
<b>Yeast</b>	#701
<b>Sake Meter Value</b>	+10
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	classified
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	Rested up to 2 years
<b>Introduced in</b>	2014
<b>Brewery Location</b>	Kanagawa
<b>Brewery Head</b>	Hashiba Yuuichi



<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>
Fried foods like Tempura, Roast Chicken, Ankimo

<b>Tasting Notes</b>
This special Kanagawa prefecture kimoto sake has a reserved and understated aroma, with light delicate flavors. It is delicious slightly warm, and perfect for enhancing rich flavors and cutting through oil.