

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Izumibashi
Founded	1984
Profile	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.

Product Name	Izumibashi Tombo Sparkling
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Item Number	10285
Case Contents	24 bottles
Size	250ml
Class	Junmai
Rice	Japanese Rice
Rice (kakemai)	Japanese Rice
Water	Tanzawa Mountain Water
Rice-Polishing Ratio	80%
Yeast	#901
Sake Meter Value	NA
Acidity	NA
Amino Acids Level	NA
Alcohol by Volume	15%
Aged	0
Introduced in	2015
Brewery Location	Kanagawa
Brewery Head	Yuichi Hashiba



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

FRAGRANT	LIGHT	AGED	RICH
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
○	x	x	x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○		

Food Pairings
Raw vegetables, lighter salads.

Tasting Notes
It is a slightly sparkling sake that is pasteurized after being fermented in the bottle. It is a refreshing sake that is not too sweet. Chill well and enjoy.