

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

Brewery:	Kikusui Sake Co. LTD.
Founded:	1881
Profile:	With 130 years of history on their shoulders, the Kikusui Sake Company of Niigata prefecture built themselves up from the bottom. The name "Kikusui" is a reference to a Noh theatre play, wherein the dew (Sui) from the petals of chrysanthemums (Kiku) grant eternal life. In 2004 they established the Kikusui Sake Research Institute in an effort to both raise the bar on the quality of their offerings and wrestle with concepts such as enjoyment of sake, and sake culture. They are proud to produce "Funaguchi" - Japan's first commercially available Nama (unpasteurized) sake.

Product Name:	Kikusui Hiyaoroshi
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Item Number	3953
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Gohyakumangoku
Rice (kakemai)	Table Rice
Rice-Polishing Ratio	55%
Yeast	No.1901 / Karg 901
Sake Meter Value	+2
Acidity	1.4
Amino Acids Level	
Alcohol by Volume	15%
Aged	
Introduced in	2006
Brewery Location	Niigata
Factory Head	Ito Jun



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

FRAGRANT	LIGHT	AGED	RICH
○	○		

COLD	ROOM TEMP	BODY TEMP	WARM
○			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

Food Pairings
Pair with bold Fall flavors to experience the change of seasons

Tasting Notes
This seasonal sake is a lip-smacking treat for the fall! The balance evident in every sip is achieved through the Edo-era method of aging the bottles in the coolest part of the brewery from spring to fall. They doze there from the end of previous brewing season until the chill (Hiya) of fall creeps in, when the brewery drops (Oroshi) the sake into the market. This sake has a round, lively personality with notes of rice, honey, and roasted nuts.