

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery:	TAKARA SAKE USA
Founded:	1983
Profile:	TAKARA SAKE USA INC., was established in 1983 in Berkeley, California and became a member of TAKARA GROUP, the leading corporation of alcohol related business in Japan. TAKARA has a well of experience producing sake, mirin and shochu, accumulated over a period of more than one-and-a-half centuries. TAKARA SAKE USA has taken pure snow melt from the Sierra Nevada Mountains and superior rice from the fertile Sacramento Valley. To this, they apply traditional sake-making craftsmanship and modern technology to produce a sake worthy of TAKARA mark.

Product Name:	Sho Chiku Bai Extra Dry Junmai
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Item Number	7270
Case Contents	Bag in a box
Size	18L
Class	Junmai
Rice	Calrose
Rice (kakemai)	
Rice-Polishing Ratio	70%
Yeast	
Sake Meter Value	+7
Acidity	1.6±0.5
Amino Acids Level	1.3±0.7
Alcohol by Volume	15.0%
Aged	-
Introduced in	
Brewery Location	Berkeley, CA
Factory Head	Berkeley, CA



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

Extra Dry Junmai goes well with traditional Spanish tapas such as green olives, Marcona almonds, dry and mild white cheeses, thinly sliced ham, croquetas and fried potatoes. It also complements tempura, grilled calamari and chicken breast. In addition, Extra Dry Junmai works well as an appealing substitute for vermouth in a martini.

Tasting Notes

Sho Chiku Bai Extra Dry Junmai is a traditional Junmai sake but with very little sweetness. This gives it a lighter, crisper mouthfeel and a clean finish. This, along with its gently savory palate, makes it a good food-pairing sake and also an excellent ingredient in cocktails.

At any temperature, this sake has a core of savory mineral. When warm, aromas and flavors include salted rice, bran, sourdough bread and parmesan cheese. The warmth also provides a rounder mouthful.

At room temperature or chilled, flavors of mineral and lightly toasted sourdough bread emerge, with a touch of salted butter, green almonds, spice, and warm rice.

Awards