

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 Nigori Crème de Sake
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Item Number	5000
Case Contents	12 bottles
Size	300ml
Class	Nigori
Rice	Calrose
Rice (kakemai)	
Rice-Polishing Ratio	70%
Yeast	
Sake Meter Value	-15
Acidity	1.7±0.5
Amino Acids Level	1.7±0.5
Alcohol by Volume	15.0%
Aged	
Introduced in	2005
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
Complements Spicy Indian curries and Thai soup with coconut, as well as fish dishes such as macadamia nut-cruste Mahi Mahi and steamed Cod with a miso glaze.

Tasting Notes
Milky-white Nigori Crème de Sake offers aromas of melon, marshmallow and fresh cream, with a slightly smooth, wholesome texture and flavors of melon and vanilla ice cream. Slightly drier than Takara's Sho Chiku Bai Nigori Shilky Mild, its finish is lightly savory, with hints of salt and spice.