

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

<b>Brewery</b>	Senkin Sake Brewery Co., Inc.
<b>Founded</b>	1806
<b>Profile</b>	Nestled in the residential backroads of Sakura city, Tochigi Prefecture, Senkin Brewery is now run by 11th generation brothers Kazuki Usui (Brewer) and Masato Usui (Toji), who work together as brewer and toji (respectively). Senkin's jizake are brighter and juicier than other sake; their focus is principally on deviating from the norm with elements of higher acidity and residual sugar levels (around -3.0). As their brewing motto is "Yoikei na koto shinai" (do nothing unnecessary), all of their sake are brewed in small batches, are Muroka (unfiltered), Genshu (undiluted), and Nama (unpasteurized), as well as bottle aged in near-freezing temperatures. Applying the same concept as a Domaine or Estate, Senkin uses the same water for brewing as that which grows their rice, and they will only use contract-farmed Omachi, Yamada Nishiki, or Kame no O rice grown within 5 minutes of the brewery. They proudly implement both modern and traditional brewing methods across their various sake series.

<b>Product Name</b>	Senkin "Immortal Wing" Modern Muku Junmai Daiginjo
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<b>Item Number</b>	493
<b>Case Contents</b>	12
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yamada Nishiki
<b>Rice-Polishing Ratio</b>	Koji 40% / Kakemai 50%
<b>Yeast</b>	Tochigi Yeast
<b>Sake Meter Value</b>	-2
<b>Acidity</b>	2.2
<b>Amino Acids Level</b>	1.2
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	
<b>Introduced in</b>	2017
<b>Brewery Location</b>	Tochigi
<b>Brewery Head</b>	Masato Usui



<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>
Scallop with grapefruit salad, mozzarella and tomato salad, insalata di mare (Italian Seafood Salad), seafood aspic, sea urchin mousse, poached white asparagus, sashimi of thinly sliced white flesh fish with ponzu, shrimp cake with lemon garnish

<b>Tasting Notes</b>
Senkin Modern Muku is the brewery's flagship brand, brewed 100% with local Sakura city Yamada Nishiki rice. Part of their "modern" series (meaning that it was brewed with modern methods), the brewery touts this as their daily drinking sake - one that fits in your class as comfortably as wearing a clean white shirt. Muku, meaning pure or innocent, refers to a lack of excessive embellishment in the sake. It has a sharp, vibrantly fruity flavor with a well-balanced umami heft, and the brewery encourages drinkers to try enjoying their sake out of Boudreaux wine glasses to maximize the sensory potential of the brew.