

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Senkin Sake Brewery Co., LTD
Founded	1806
Profile	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 "Yokei 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.

Product Name	Senkin "Immortal Wing" Classic Omachi Junmai Daiginjo
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Item Number	498
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Omachi
Rice (kakemai)	Omachi
Rice-Polishing Ratio	Koji 40% / Kakemai 50%
Yeast	Tochigi Yeast
Sake Meter Value	-2
Acidity	2.2
Amino Acids Level	1.2
Alcohol by Volume	15%
Aged	
Introduced in	2017
Brewery Location	Tochigi
Brewery Head	Masato Usui



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
Shuto, Miso Dengaku, Scallop and Bok Choy Cream Stew, Sweet fish rolled in Kelp, Roast Chicken with Cream Sauce, Beef and Pepper Stir-fry, Shoyu-marinated Salmon Roe, Cuttlefish Okizuke, Nii Daikon dressed with simmered miso, Snapping Turtle

Tasting Notes
Only 1250 cases are brewed each year of this rare treat - the Omachi edition of Senkin's "classic" series, which is made using traditional sake brewing methods. Finely textured and elegantly layered, this lively Junmai Daiginjo born from Japan's historic first sake rice displays flavors of peach, sage, melon rind and freshly husked rice. The bright, umami-rich, dynamic sake holds up well when paired with robust dishes, and it is perfect to serve alongside dishes heavy in salt, fat, brine, cream or umami.