

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Honda Shoten Co., Ltd.
Founded	1921
Profile	Since the Genroku period (1688-1704), the Honda ancestry have been devoted sake makers and general directors of the Banshu sake masters. In 1921, the Hondas established their own sake brewery, "Tatsuriki" in Aboshi, Hyogo prefecture, which is known for Yamada Nishiki also known as "the king of sake rice". The area is a great match to the Hondas' belief that "Great rice makes great sake". Tatsuriki Brewery only uses Yamada Nishiki rice from the "Special A" - highest ranked rice growing district. And their skilled sake masters

Product Name	Tatsuriki Daiginjo Komeno Sasayaki
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Item Number	01391
Case Contents	30
Size	300ml
Class	Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Water	40-50%
Rice-Polishing Ratio	9
Yeast	3.5
Sake Meter Value	1.4
Acidity	0.9
Amino Acids Level	0.17
Alcohol by Volume	1 year
Aged	1983
Introduced in	Hyogo
Brewery Location	Masayuki Teratani
Brewery Head	



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
Snow Crab Sashimi, Chicken Cordon Bleu, Sole à la Meunière, Emmental Cheese, Dim Sum

Tasting Notes
Tatsuriki's classic Daiginjo. Using highest quality Yamada Nishiki from the "Special A" district of Hyogo Prefecture, this sake exemplifies the fruitiness of Yamada Nishiki while harmonizing with the moderate umami taste of rice, providing a premium Daiginjo with layered body.