

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Kano Sake Brewery
Founded	1819
Profile	Founded in 1819, Shikano Shuzo uses premium sake rice such as Yamada Nishiki and Gohyakumangoku, with Hakusan mountain's renowned naturally filtered water emitted from Hakusui Well and values high quality sake making.

Product Name	Kiss of Fire
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Item Number	3987
Case Contents	6
Size	750ml
Class	Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	Yamadanishiki
Water	
Rice-Polishing Ratio	50%
Yeast	Company's original
Sake Meter Value	+3
Acidity	1.2
Amino Acids Level	
Alcohol by Volume	15%
Aged	2 years
Introduced in	
Brewery Location	Ishikawa
Brewery Head	Tatsuo Kiya



EXTRA-DRY	DRY	SEMI-DRY	SEMI-SWEET	SWEET
		○		

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○		

Food Pairings
Sashimi, grilled fish, tempura, sunomono dishes

Tasting Notes
Fruity aroma and flavor. This sake was served at the Nobel Prize Nightcap Party for two consecutive years.

Awards
2018 THE FINE SAKE AWARD, JAPAN - Gold Winner