

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

<b>Brewery</b>	Asahara Brewery Co.
<b>Founded</b>	1882
<b>Profile</b>	A brewery specializing in wide variety of alcoholic beverages, including sake, shochu, liqueurs, fruit liquor, sweet fruit liquor, beer, as well as low-malt beer.

<b>Product Name</b>	Junmai Ginjo Musashino
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<b>Item Number</b>	5726
<b>Case Contents</b>	12
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Hattan Nishiki
<b>Rice (kakemai)</b>	Hattan Nishiki
<b>Water</b>	Well Water
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	1601
<b>sake Meter Value</b>	+2
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	1.0
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	1 Year
<b>Introduced in</b>	2019
<b>Brewery Location</b>	Hiroshima
<b>Brewery Head</b>	Yuki Itoigawa



<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>
Sashimi, Chawanmushi, Tempura, Soba, Squid Shiokara, Grilled Ray Fin (Eihire)

<b>Tasting Notes</b>
Dry and refreshing Junmai Ginjo sake with comforting aroma of true Ginjo, full of umami and depth of sake rice.