

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Uchigasaki Brewing Co.
Founded	1661
Profile	One of the most prestigious and historical sake breweries in Miyagi Prefecture. Brewing sake without taking a break since its establishment in 1661. The traditional hand-crafted sake brewed by Nanbu sake masters has been highly acclaimed and received the Golden Award at the Japan National New Sake Appraisal and other awards. The brewery's goal is to make sake that people "wish to try" and "wish to drink repeatedly" not only in Japan but everywhere in the world. The brewery aims to achieve the goal by producing a small

Product Name	Honjozo Michinoku Onikoroshi
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Item Number	08112
Case Contents	12
Size	1.8 Lt.
Class	Honjozo
Rice	local rice in Miyagi
Rice (kakemai)	
Water	
Rice-Polishing Ratio	60%
Yeast	
Sake Meter Value	+10
Acidity	1.2
Amino Acids Level	1.2
Alcohol by Volume	16%
Aged	
Introduced in	
Brewery Location	Miyagi
Brewery Head	Kei Uchigasaki



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	
Yakitori, Karaage, Tempura, Sukiyaki, Tonaktsu, Steak, Sashimi	

Tasting Notes	
The name "Michinoku Onikoshi" comes from the phrase "dry enough to kill demons". Extremely dry sake with +10 dryness level. Delicious at any temperature – the brisk taste is highlighted when chilled and, when warmed up, it becomes more mellow. Great with a wide range of dishes.	