

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

<b>Brewery</b>	Uchigasaki Brewing Co.
<b>Founded</b>	1661
<b>Profile</b>	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

<b>Product Name</b>	Honjozo Michinoku Onikoroshi
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<b>Item Number</b>	08113
<b>Case Contents</b>	12
<b>Size</b>	720ml
<b>Class</b>	Honjozo
<b>Rice</b>	local rice in Miyagi
<b>Rice (kakemai)</b>	
<b>Water</b>	
<b>Rice-Polishing Ratio</b>	60%
<b>Yeast</b>	
<b>Sake Meter Value</b>	+10
<b>Acidity</b>	1.2
<b>Amino Acids Level</b>	1.2
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	
<b>Introduced in</b>	
<b>Brewery Location</b>	Miyagi
<b>Brewery Head</b>	Kei Uchigasaki



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

<b>Tasting Notes</b>
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.