

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	SENKIN Inc.
Founded	1806
Profile	Located in Sakura city in Tochigi Prefecture, Senkin Brewery is now run by 11th generation brothers Kazuki Usui (Brewer) and Masato Usui (Toji). "Senkin" has a dual meaning of "crane" and "a legendary wizard that lives in the mountains and is capable of performing miracles". Senkin sake is principally focused on two major elements: acidity (2.0 or above) and SMV or residual sugar levels (-3.0 or near). By direct comparison, most sake has an acidity of 1.1-1.5 and the national average for SMV is 1.5. Meaning, Senkin jizake are brighter and juicier than other sake. All their jizake is Muroka (unfiltered) and Genshu

Product Name	Senkin Modern Muku JDG
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Item Number	102021
Case Contents	20
Size	300ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	Koji 40% / Kakemai 50%
Yeast	Tochigi Yeast
Sake Meter Value	-2
Acidity	2.2
Amino Acids Level	1.2
Alcohol by Volume	16%
Aged	
Introduced in	2017
Brewery Location	Tochigi
Brewery Head	Masato Usui



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
Scallop with grapefruit salad, mozzarella and tomato salad, insalata di mare (Italian Seafood Salad), seafood aspic, sea urchin mousse, poached white asparagus, sashimi of thinly sliced white flesh fish with ponzu, shrimp cake with lemon garnish

Tasting Notes
Senkin Modern Muku is the brewery's flagship brand, brewed 100% with local Sakura city Yamada Nishiki rice. Part of their "modern" series (meaning that it was brewed with modern methods), the brewery touts this as their daily drinking sake - one that fits in your class as comfortably as wearing a clean white shirt. Muku, meaning pure or innocent, refers to a lack of excessive embellishment in the sake. It has a sharp, vibrantly fruity flavor with a well-balanced umami heft, and the brewery encourages drinkers to try enjoying their sake out of Boudreaux wine glasses to maximize the sensory potential of the brew.