

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Senkin Sake Brewery Co., Inc.
Founded	1806
Profile	Nestled in the residential backroads of Sakura city, Tochigi Prefecture, Senkin Brewery is now run by 11th generation brothers Kazuki Usui (Brewer) and Masato Usui (Toji), who work together as brewer and toji (respectively). Senkin's jizake are brighter and juicier than other sake; their focus is principally on deviating from the norm with elements of higher acidity and residual sugar levels (around -3.0). As their brewing motto is "Yoikei na koto shinai" (do nothing unnecessary), all of their sake are brewed in small batches, are Muroka (unfiltered), Genshu (undiluted), and Nama (unpasteurized), as well as bottle aged in near-freezing temperatures. Applying the same concept as a Domaine or Estate, Senkin uses the same water for brewing as that which grows their rice, and they will only use contract-farmed Omachi, Yamada Nishiki, or Kame no O rice grown within 5 minutes of the brewery. They proudly implement both modern and traditional brewing methods across their various sake series.

Product Name	Senkin "Immortal Wing" Modern Omachi Junmai Daiginjo
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Item Number	10204
Case Contents	20 bottles
Size	300ml
Class	Junmai Daiginjo
Rice	Omachi
Rice (kakemai)	Omachi
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
Fresh Tomato Spaghetti, Fresh Spring Rolls with Salsa, Pizza Margherita, Seafood Dumplings, Arugula and Prosciutto, Grilled Mozzarella Cheese, Bouillabaisse, Trippa Alla Romana, Eggplant baked with Cheese, Herb Roasted Chicken, Curried Summer Vegetable Stir-Fry, Bruschetta, Caprese Salad, Summer Vegetable Ratatouille

Tasting Notes
This sake - a part of Senkin's "Modern" sake series that utilizes modern brewing methods - is a combination of Japan's historic first sake rice (Omachi) and Senkin Brewery's cutting-edge technique and technology. While sake brewed with this rice typically display understated aromatics against subtle earthy and grassy tones, Senkin's Omachi brews are vivid and bright. The rich yet elegant flavor holds up well when paired with strong flavors, and this sake is perfect to serve alongside entrees. Only 1250 cases are brewed each year.