

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

Brewery	Asahi Brewery
Founded	1830
Profile	Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

Product Name	Kubota Seppou "Black" Yamahai Junmai Daiginjo
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Item Number	10209
Case Contents	6 bottles
Size	500 ml
Class	Junmai Daiginjo
Rice	Gohyakumangoku
Water	Asahi region's soft water
Rice-Polishing Ratio	50% (kaji) 33% (kake)
Yeast	
Sake Meter Value	+2
Acidity	1.4
Amino Acids Level	
Alcohol by Volume	16%
Introduced in	2017
Brewery Location	Niigata Prefecture
Brewery Head	Yamaha Motoyoshi



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
If serving this sake warm, foods such as tempura, dumplings and fried chicken/fish are amazing. If served chilled, this sake drinks incredibly well with crudite w/ creamy dips, salads, sashimi and mild-flavored cheese such as goats milk gouda or cows milk cheddar.

Tasting Notes
A special Kubota seasonal release, "Seppou" can be served at all temperatures. Warming this sake releases all that Yamahai power and unleashes richer, rounder textures, whereas serving it cold increases the sharpness of its design.