

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 "Yokei 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 Kameno 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" KAMOSU Junmai Daiginjo
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Item Number	10236
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki,
Rice (kakemai)	Omachi, Kame no O
Rice-Polishing Ratio	40% Koji / 50% Kake
Water	Sakura Groundwater
Yeast	Tochigi Yeast
Sake Meter Value	-2
Acidity	2.2
Amino Acids Level	1.2
Alcohol by Volume	15%
Introduced in	2017
Brewery Location	Tochigi Prefecture
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
White fish escabeche, spring vegetables cooked in bouillon, basil spaghetti, seafood salad, cold steamed chicken, vermicelli salad, shrimp shumai, sea urchin dishes, oyster hotpot, pork stir fried with miso, salmon grilled with butter, shirako with ponzu, bean curd skin dishes, oysters, dressed ark shell

Tasting Notes
Senkin's master blend - and indeed the ultimate Sake Assemblage - has arrived. The three core sake rice varieties of Senkin's local growers - Yamada Nishiki (polished to 7%), Kame no O (polished to 35%) and Omachi (polished to 40%) - are slowly, painstakingly and expertly brewed using their own local yeast and groundwater, drawing forth the most special qualities each rice. The three batches are then blended carefully, optimizing and harmonizing the flavors of each according to the golden ratio. Through this fusion of French Bordeaux tradition and sake artistry, Senkin hopes to truly imbue the meaning of the Japanese phrase "Kamosu" into each bottle - to make naturally, with care.

Awards
Sake Competition 2018 (Super Premium Category) - First Place