

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

Brewery	TAKARA SAKE USA
Founded	1983
Profile	TAKARA SAKE USA INC., was established in 1983 in Berkeley, California and became a member of TAKARA GROUP, the leading corporation of alcohol related business in Japan. TAKARA has a well of experience producing sake, mirin and shochu, accumulated over a period of more than one-and-a-half centuries. TAKARA SAKE USA has taken pure snowmelt from the Sierra Nevada Mountains and superior rice from the fertile Sacramento Valley. To this, they apply traditional sake-making craftsmanship and modern technology to produce a sake worthy of TAKARA mark.

Product Name	Sho Chiku Bai Kyoto Junmai "Fushimizujitate"
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Item Number	10262
Case Contents	12bottles
Size	720ml
Class	Junmai
Rice	
Rice (kakemai)	
Water	Fushimizu
Rice-Polishing Ratio	78%
Yeast	
Sake Meter Value	+2
Acidity	1.3
Amino Acids Level	1.3
Alcohol by Volume	13.5%
Aged	
Introduced in	2019
Brewery Location	Fushimi, Kyoto
Brewery Head	



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
This sake is ideal for subtle, creamy foods such as chicken korma, squash blossom risotto, and California rolls. It will also match with steamed white fish, a buttery lobster roll, or a bowl of popcorn.

Tasting Notes
This is a very refined sake with flavors and aromas that are subtle and soothing. It's wonderful near a warm fireplace in the evening after a long day shredding the ski slopes. Subtle aromas reminiscent of French vanilla ice cream and cardamom lead into a soft, creamy palate with silky texture and flavors of lightly seasoned cream of wheat and honeydew. At room temperature, hidden notes of baking spice become more prominent and the palate is even creamier.