

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Honda Shoten Co., Ltd.
Founded	1921
Profile	Based on the basic principle that "rice sake is the taste of rice," they brew sake using only rice suitable for sake brewing, centered on Yamada Nishiki produced in the special A district of Hyogo prefecture. They are one of the first in the industry to work on brewing Daiginjo, and have won a total of 20 gold awards at the National New Sake Appraisal. In addition, in order to create new values for sake, they are taking on various challenges such as contract cultivation with the first serious farmers in Japan, research on terroir, revival of sake rice, efforts on aged sake, and industry-academia joint research.

Product Name	Tatsuriki Dragon Episode 3
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Item Number	10282
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Hyogo Special A Grade
Rice (kakemai)	Yamada Nishiki
Water	Ibogawa fukuryusui
Rice-Polishing Ratio	65%
Yeast	No.9
Sake Meter Value	-1.0
Acidity	1.4
Amino Acids Level	1.3
Alcohol by Volume	16%
Aged	less 1 year
Introduced in	2012
Brewery Location	Hyogo Prefecture
Brewery Head	Shinji Nakamura Masayuki Teratani



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
Fried food, scallop meuniere, udo vinegar miso, steamed tilefish turnip

Tasting Notes
The rice is polished to 65% by the prototype rice polishing, which is to polish the rice in the form of rice, and while it is junmai sake, it is brewed with Daiginjo-style to make it more fruity. It has a high impact taste of Junmai with the aroma of Daiginjo. And by using Yamada Nishiki and Gohyakumangoku, the taste is deep and smooth.

Awards
Delicious sake in a wine glass 2020 Gold Award, TEXSOM2020 Silver Award, IWC 2020 Bronze Award, US Sake Appraisal 2020 Gold Award