

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 Black Episode 2
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Item Number	10283
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Hyogo Nishiki
Rice (kakemai)	
Water	Ibogawa fukuryusui
Rice-Polishing Ratio	60%
Yeast	
Sake Meter Value	+5.5
Acidity	1.4
Amino Acids Level	1
Alcohol by Volume	16%
Aged	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
Sashimi, Shabu Shabu

Tasting Notes
This Junmai Ginjo is made from 100% "Hyogo Nishiki". It has the same smooth taste as Yamada Nishiki, but it has a dry taste with a more restrained aroma.