

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Noguchi Naohiko Sake Institute Inc.
Founded	2017
Profile	The Noguchi Naohiko Sake Institute is named after one of the most legendary sake brewers in Japan, who is known as “the God of Sake Brewing.” In his eighties and still, tirelessly working, Noguchi Naohiko is recognized as a living legend, with a career spanning more than seven decades. Opened in November 2017, the Noguchi Naohiko Sake Institute's goal is to immortalize Master Brewer Noguchi's techniques, mentality, and vision, passing his wisdom on to the next generation of sake brewers who learn from and work with him each day.

Product Name	Noguchi Yamahai Aiyama Muroka Nama Genshu
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Item Number	10405
Case Contents	6 bottles
Size	720ml
Class	Yamahai, Muroka, Nama, Genshu
Rice	Aiyama (kijimai)
Rice (kakemai)	Aiyama & Yamadanishiki
Water	Brewery's Well Water
Rice-Polishing Ratio	55%
Yeast	N/A
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	18%
Aged	less 1 year
Introduced in	2019
Brewery Location	Ishikawa Prefecture
Brewery Head	Naohiko Noguchi



EXTRA-DRY	DRY	SEMI-DRY	SEMI-SWEET	SWEET
		○		

FRAGRANT	LIGHT	AGED	RICH
○			○

CHILLED	ROOM TEMP	BODY TEMP	WARM
○	○	○	

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings
Sweet dishes, eel, conger eel sauce, boiled fig sauce, bay leaf, and lamb chops

Tasting Notes
A fruity sake with a sweet and sour aroma reminiscent of strawberries. Gentle yet rich umami from Aiyama rice melts into the palate balanced with yogurty acidity peculiar to the Yamahai method. Enjoy the fruity taste at a temperature around 54 °F or enhance the pleasant acidity of lactic acid by warming the sake to about 107°F. It is a versatile sake that can be combined with various dishes.