

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Takeo Tsuyu Sakagura Co., Ltd.
Founded	1861
Profile	Recognized at the Annual Japan Sake Awards as the highest record holder in "Best Terroir Sake" category, Takeo Tsuyu places extra emphasis on making the most of local resources. From the rice and water used, to the brewers and deities, everything is specific to the Haguro region. Takeo Tsuyu produces fully-fermented sake using the "Issho-mori Koji-buta" method to completely ferment their Dewa Sanzan Omiki Yeast, part of the brewery for over 400 years. There are eight native varieties of sake rice that are grown entirely with spring water from the Dewa Sanzan, and are brewed exclusively with ultra-soft subsurface snowmelt water from Mt. Gassan that is sterile, alkaline, and rich in hydrogen and silicon dioxide (Gassan Shinsousui). Takeo Tsuyu's clear and tasty sake has been widely embraced by food connoisseurs around the world.

Product Name	Hakuro Suishu MIYAMANISHIKI Junmai Ginjo Genshu
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Item Number	10460
Case Contents	20 bottles
Size	300ml
Class	Junmai Ginjo
Rice	Miyama Nishiki
Rice (kakemai)	
Water	Gassan Shinsousui
Rice-Polishing Ratio	55%
Yeast	Dewa Sanzan Omiki Yeast
Sake Meter Value	+2.0
Acidity	1.35
Amino Acids Level	1.25
Alcohol by Volume	18%
Aged	1 year
Introduced in	1995
Brewery Location	Yamagata Prefecture
Brewery Head	Katsumi Motoki



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

FULL BODIED	←	→	LIGHT
		○	

FRAGRANT	LIGHT	AGED	RICH
	○		

AROMATIC	CITRUSY	EARTHY	FRUITY
	○		

CHILLED	ROOM TEMP	BODY TEMP	WARM
◎	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	◎	○	○

Food Pairings
Seafood: grilled, steamed, cured, or raw seafood, oysters or scallops al ajillo, caviar, chowder, soup, gumbo, risotto
Cheese: blue cheese, gorgonzola, camembert, mozzarella
Dips/Sauces: guacamole, bagna cauda, olive oil, soy sauce
Other: Keema & green curry, escargot, foie gras, Caesar salad, duck, pork, steak, tofu, fresh spring rolls, yakitori

Tasting Notes
Lovely aromas of pineapple and red apples. A unique and well-balanced sake with a mild flavor, clear, refreshing, and pleasant umami from the rice, and a smooth, clean finish. Demonstrates the delicious creamy and earthy tones of Miyamanishiki rice.

Awards
The Fine Sake Awards Japan 2020 Grand Gold Medal