Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Nihonsakari Co., Ltd.				
Founded	1889				
Profile	#1 sake brewing in Japan. ⁻ people in partnership to do the Imperial Household Age	is in Nishinomiya city, Hyogo Prefecture, called "Nada" where is well known for The first company in the sake industry, founded 130 years ago by five young business for their hometown Nishinomiya. A brand called Sohana, a purveyor to ency, has been in the Imperial family for over 100 years. They also sell unique ttles of raw sake. For their 120th anniversary, they re-established their slogan to autiful".			
Product Name	Nihonsakari SAKARI Junmai				
Item Number	10461	Photo			
Case Contents	6 bottles				
Size	720 ml				
Class	Junmai				
Rice	N/A				
Rice (kakemai)	IN/A				
Water	N/A	@			
Rice-Polishing Ratio	75%				
Yeast	N/A				
Sake Meter Value	N/A				
Acidity	N/A				
Amino Acids Level	N/A				
Alcohol by Volume	13.0%				
Aged	2 years				
Introduced in	N/A	Sokart			
Brewery Location	Hyogo prefecture				
Brewery Head	Naruhiko Nakamura				

SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		0		
FULL BODIED	4	•	LIGHT	
		0		
		1050	51011	I
FRAGRANT	LIGHT	AGED	RICH	
	0			
				i i i i i i i i i i i i i i i i i i i
AROMATIC	CITRUSY	EARTHY	FRUITY	
		0		
COLD	ROOM TEMP	BODY TEMP	WARM	
Ø	0	Ø	0	
APERITIF	APPETIZER	MAIN DISH	DIGESTIF	
		0		

Food Pairings

Katsuo no tataki, fried bonito, pickled nanban, beef dumplings, Shanghai-style fried noodles, oyster escargot style

Tasting Notes

Wherever your culinary adventures lead you, Sakari Junmai will prove a trusted companion. Its simple and smooth taste makes it easy to pair and enjoy with any kind of food. This light and dry sake carries a soft mouthfeel that highlights the beautiful umami of rice with a crisp clean finish. Aromatic notes of steamed rice and mushroom with a touch of herbs. Vegetarian, Gluten-free, and Preservative-free!