Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Akita Shurui Seizoh Co., Ltd.
Founded	1944
Profile	Carefully prepared by Sannai Toji while preserving tradition, Akita Shurui Seizoh creates local sake (jizake) true to the Akita Prefecture using high-quality rice from Akita Prefecture and the pure groundwater of the Ou Mountains. ① Rice: Uses high-quality rice from Akita prefecture. As Akita's local sake, they are particular about local ingredients. ② Technique: they value the tradition of Sannai Toji and continue to protect the technique of Akita-style Kanzukuri. ③ Water: There is a Takashimizu brewery in the area of "Kawamoto" where three rivers have received the life of the forests of the mountains of Akita prefecture.

Product Name	Takashimizu Muroka Junmaishu

Item Number	10464
Case Contents	30 cans
Size	180 ml
Class	Junmai, Muroka, Nama
Rice Rice (kakemai)	Akita Prefecture Rice
Water	Natural Ground Water
Rice-Polishing Ratio	65%
Yeast	Kyokai 601
Sake Meter Value	+2
Acidity	1.5
Amino Acids Level	1
Alcohol by Volume	15.5%
Aged	6 months
Introduced in	2019
Brewery Location	Akita Prefecture
Brewery Head	Tadashi Kikuchi

Photo

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

Yakitori, yakisoba, soy sauce braised fish, tempura, miso, and other rich flavors

Tasting Notes

This cup sake shelters freshly squeezed Junmaishu (junmai sake) in a sleek aluminum can that protects it from light and makes it easy to chill. This sake is quickly refrigerated and stored after pressing to preserve the original flavor and richness of Junmaishu. The profound flavors and umami from rice are waiting for you to unleash it from the can! Enjoy aromas of almonds, violets, and gentle sweet scents of honeydew melon and maple syrup. A junmaishu that delivers with full-body, a juicy broad structure, and a dry finish.