

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nihonsakari Co., Ltd.
Founded	1889
Profile	The Nihon Sakari main HQ is in Nishinomiya city, Hyogo Prefecture, called "Nada" where is well known for #1 sake brewing in Japan. The first company in the sake industry, founded 130 years ago by five young people in partnership to do business for their hometown Nishinomiya. A brand called Sohana, a purveyor to the Imperial Household Agency, has been in the Imperial family for over 100 years. They also sell unique products such as 200ml bottles of raw sake. For their 120th anniversary, they re-established their slogan to be "More flavorful, more beautiful".

Product Name	Nihonsakari SAKARI Daiginjo
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Item Number	10471
Case Contents	6 bottles
Size	720 ml
Class	Daiginjo
Rice	N/A
Rice (kakemai)	N/A
Water	N/A
Rice-Polishing Ratio	50%
Yeast	N/A
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	16.0%
Aged	1 year
Introduced in	N/A
Brewery Location	Hyogo prefecture
Brewery Head	Naruhiko Nakamura



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

FULL BODIED	←————→	LIGHT
	○	

FRAGRANT	LIGHT	AGED	RICH
○			

AROMATIC	CITRUSY	EARTHY	FRUITY
			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings
Grilled sweetfish, sashimi of white fish, mashed Tofu salad, cold steamed chicken, bon bon chicken, avocado and shrimp salad

Tasting Notes
Joy can be found in the most unexpected places. You might find it in the elegant and fruity aroma of Sakari Daiginjo: an award-winning sake made from Japanese rice, with the purest water from mount Rokkō. A well-balanced Daiginjo with a vibrant aroma of tropical fruits produced by carefully brewing at low temperatures. A refreshingly light, dry, and well-balanced sake with a soft mouthfeel and rich flavors rice and umami. Vegetarian, Gluten-free, and Preservative-free!

Awards
TEXSOM IWA 2021 Gold Award, LA IWC 2017 Gold Award