

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 Junmai Ginjo
---------------------	---------------------------------

Item Number	10493
Case Contents	6 bottles
Size	720 ml
Class	Junmai Ginjo
Rice	N/A
Rice (kakemai)	
Water	N/A
Rice-Polishing Ratio	55%
Yeast	N/A
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	15.0%
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
Tempura (tsuyu), boiled sea bream, boiled Chikuzen, stir-fried lettuce and beef in oyster oil, meat pie, roasted duck

Tasting Notes
You will be surprised by how fruity SAKARI Junmai Ginjo can taste. While - of course - it contains no fruit, the fermentation process lets it develop all kinds of natural aromas. A joy for your palate. Tropical fragrances of melon and mango with a rich flavor and plentiful umami. Vegetarian, Gluten-free, and Preservative-free!

Awards
TEXSOM IWA 2021 Silver Award, Milan Sake Challenge 2019 Silver Award