

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Asahi Brewery
<b>Founded</b>	1830
<b>Profile</b>	Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

<b>Product Name</b>	Kubota Senjyu Junmai Ginjo
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<b>Item Number</b>	10494
<b>Case Contents</b>	6 bottles
<b>Size</b>	1800ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	N/A
<b>Rice-Polishing Ratio</b>	Kojimai 50% Kakemai 55%
<b>Yeast</b>	N/A
<b>Sake Meter Value</b>	+3
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	N/A
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	N/A
<b>Introduced in</b>	N/A
<b>Brewery Location</b>	Niigata Prefecture
<b>Brewery Head</b>	Ryosaku Ohashi



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
	○		

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	◎	◎	

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	◎	

<b>Food Pairings</b>
Chicken Nanban (Chicken with Tartar Sauce), Sweet and Sour Dishes

<b>Tasting Notes</b>
This Junmai Ginjo rendition of the Kubota series' iconic Senjyu is a modern take on a classic sake. Gentle and enticing aromas of sweet pea, melon and essence of vanilla yogurt lead into soft silky sips and a short but delectable semi-dry finish.