

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 Daiginjo
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Item Number	10522
Case Contents	6 bottles
Size	720 ml
Class	Junmai Daiginjo, Nama
Rice	N/A
Rice (kakemai)	
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	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, boiled sea bream, Chikuzen-ni, stir-fried lettuce and beef with oyster sauce, meat pie, roasted duck

Tasting Notes
Sometimes more can be achieved with less. It seems to be the case with SAKARI Junmai Daiginjo: by polishing off half of the rice grain, the true and rich taste of rice can come through. Full-bodied and mellow, with the robust flavor of rice and a tropical fruity aroma (Ginjo aroma) bursting with freshness. The aroma is created using Nihonsakari's original yeast and the rich flavors and texture come from leaving this sake unpasteurized. Vegetarian, Gluten-free, and Preservative-free!

Awards
TEXSOM IWA 2021 Gold Award, The Fine Sake Awards Japan 2020 Gold Award, IWC 2020 Silver Award