

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	IZUMIBASHI SHUZO CO., LTD.
Founded	1857
Profile	Based on our belief that "sake starts with rice," Izumibashi Shuzo is a "rice-cultivating sake brewery." Our employees and local farmers work tirelessly together to grow the best premium sake rice such as Yamada Nishiki. We are committed to delivering a consistently high-quality product, from rice cultivation to polishing the rice and brewing sake. We solely produce Junmai sake, including Junmai Ginjo and Junmai Daiginjo, made only from rice and rice koji, and they are crafted to be food friendly.

Product Name	Izumibashi Tokusen Junmai Daiginjo Kimoto
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Item Number	10530
Case Contents	12
Size	720ml
Class	Junmai Daiginjo, Kimoto
Rice	Yamada Nishiki
Rice (kakemai)	
Water	Tanzawa Mountains Subsoil Water
Rice-Polishing Ratio	40%
Yeast	Association No. 901
Sake Meter Value	Confidential
Acidity	Confidential
Amino Acids Level	Confidential
Alcohol by Volume	16%
Brewery Location	Kanagawa Prefecture
Brewery Head	Yuichi Hashiba



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
Seafood, vegetables, soy-simmered dishes, uni/sea urchin, oden, foods with solid umami

Tasting Notes
A Junmai Daiginjo sake made using the traditional kimoto-zukuri method and with Izumibashi grown Yamada Nishiki rice polished to 40%. It has a mild aroma of ripe apples, orange blossoms, and jackfruit with a gentle sweetness and a smooth umami finish on the palate. The juicy acidity is veiled by its full mouthfeel, bouncy texture, and hints of straw.