

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Yaoshin Shuzo Co.,Ltd
Founded	1877
Profile	Yaoshin Shuzo brewery is located near the mouth of the Nishiki River, which runs through the eastern part of Yamaguchi Prefecture and flows into the Seto Inland Sea. A pier used to connect land to water in front of the brewery, a stepped-stone jetty called a gangi, where rice was unloaded from boats. Yaoshin Shuzo's "Gangi" sake brand honors this history. The brewery uses no secondary ingredients other than rice, and is committed to producing pure and natural sake, without activated carbon filtration.

Product Name	GANGI MUSUHI
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Item Number	10588
Case Contents	3 bottles
Size	720ml
Class	N/A, Genshu
Rice	Yamada Nishiki
Rice (kakemai)	
Water	Subsoil water from Mt. Iwakuni
Rice-Polishing Ratio	N/A
Yeast	N/A
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	16%
Aged	3 months
Introduced in	2021
Brewery Location	Yamaguchi Prefecture
Brewery Head	Yasuyuki Sakakida



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
Japanese or French cuisine, peppery greens, sashimi, grilled fish, shellfish

Tasting Notes
"GANGI MUSUHI" is best paired with food, offering bright flavor, tight acidity, and a clean nose reminiscent of the pure air of the beautiful farming fields of So'o. Crafted from organic Yamada Nishiki rice grown by natural farming methods, involving formerly abandoned and since resuscitated rice terraces, the concept of this sake is "rebirth." The label continues the concept by showing the brilliance of the beginning of life emerging from the darkness. Yaoshin Shuzo has partnered with local farmers to continue to produce organic sake rice, with the goal of ongoing agricultural and environmental sustainability.