

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

Brewery:	Honda Shoten
Founded:	1921
Profile:	Based on the basic principle of "rice sake is the taste of rice," Honda Shoten only creates sake using rice specifically for sake brewing (shuzokoutekimai), such as Yamada Nishiki produced in the special A district of Hyogo prefecture. They are one of the first in the industry to brew Daiginjo, and have won a total of 20 gold awards at the National New Sake Appraisal. In addition, they are taking on various challenges such as contract cultivation with the first serious farmers (Tokunoka) in Japan, research on terroir, revival of sake rice, efforts on aged sake, and industry-academia joint research in order to further sake's depths and value.

Product Name:	Tatsuriki Oyster's Friend Tokubetsu Junmai
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Item Number	10622
Case Contents	12 bottles
Size	1.8 Lit
Class	Tokubetsu Junmai
Rice	Shinriki
Rice (kakemai)	Shinriki
Water	Ibo River Fukuryusui
Rice-Polishing Ratio	65%
Yeast	#9
Sake Meter Value	-1.5
Acidity	1.4
Amino Acids Level	1
Alcohol by Volume	16%
Aged	N/A
Introduced in	N/A
Brewery Location	Hyogo Prefecture
Brewery Head	Masayuki Teratani / Shinji Nakamura



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
	○			

FRAGRANT	LIGHT	AGED	RICH
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○		

Food Pairings
Oysters and other foods with oceanic salinity

Tasting Notes
The clear mineral-rich water from Ibo River is used by Tatsuriki for both growing the rice used in the sake, the sake itself. The same river feeds into the Harima Nada sea where oysters prosper thanks to the nutrients provided by the Ibo River. This coastal area on the edge of Hyogo is known for their thriving oyster production. Honda Shoten has created an excellent sake to match with these famed oysters. The subtle banana aroma and sweetness of the sake rounds the following flavors of the oyster, and the delightful acid specific to Shinriki sake rice reveals a refreshing aftertaste.