

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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| Brewery | Fujinishiki Sake Brewery Co.,Ltd. |
| Founded | 1688 ~ 1704 |
| Profile | Founded in the Genroku era (1688-1704), Fujinishiki is the oldest brewery in Shizuoka Prefecture, lasting for eighteen generations. It is located at the foot of Mt. Fuji and uses subsoil water that has flowed through lava rock over a period of more than 70 years to brew its sake. The brewery also cultivates its own sake rice, and every year in March holds one of the largest open-brewery events in Japan, attracting more than 10,000 people. |

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| Product Name | Fujinishiki Hiryu Joun Junmai Daiginjo |
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| Item Number | 10626 |
| Case Contents | 6 bottles |
| Size | 900ml |
| Class | Junmai Daiginjo |
| Rice | Omachi |
| Rice (kakemai) | |
| Water | Mt. Fuji Subsoil Water (Fukuryusui) |
| Rice-Polishing Ratio | 40% |
| Yeast | Association Yeast |
| Sake Meter Value | -1 |
| Acidity | 1.1 |
| Amino Acids Level | N/A |
| Alcohol by Volume | 15% |
| Aged | N/A |
| Introduced in | 2020 |
| Brewery Location | Shizuoka Prefecture |
| Brewery Head | Kenji Kodashima |



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

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|-----------------|--------------|-------------|-------------|
| FRAGRANT | LIGHT | AGED | RICH |
| ○ | | | |

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|-------------|------------------|------------------|-------------|
| COLD | ROOM TEMP | BODY TEMP | WARM |
| ◎ | ○ | | × |

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|-----------------|------------------|------------------|-----------------|
| APERITIF | APPETIZER | MAIN DISH | DIGESTIF |
| ○ | | | |

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| Food Pairings |
| Sushi, sashimi, yuba, tofu, soba noodles, etc. |

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| Tasting Notes |
| <p>Aromas of tropical fruit and creamy ricotta. Elegant and densely textured mouthfeel. Soft and smooth, with notes of white chocolate and strawberries. Peach and apricot fragrances bloom on the finish.</p> <p>This beautiful bottle is a marriage between culture, craftsmanship, and good will. The bottle is handcrafted to depict Mt. Fuji, a sacred and celebrated symbol of Japan and a World Cultural Heritage Site. Mt. Fuji is also considered a symbol of good fortune. Sake has also been considered a sacred substance since ancient times, serving as a link between Gods and people and playing a major role in ceremonies and celebrations. This carefully designed item also features an LED light and remote control to enjoy a lit up Mt. Fuji in various colors - representing the changing seasons. Gently tilt the bottle and gold leaf will "snow" over Mt. Fuji. Whether this item is a gift for yourself or someone else, this sake represents good will in the form of good health, great fortune, and an abundance of happiness.</p> |