

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Ryujin Shuzo Co., Ltd.
Founded	Edo Period
Profile	Ryujin Shuzo is known for their brands Oze no Yukidoke and Ryujin. Ryujin Shuzo's water is very soft, lending to their brewers the power to draw out the hidden flavors in their rice. Their aim is to create flavorful, mellow, high quality sake that warms the heart upon drinking. Ryujin Shuzo are most particular about the traditional techniques unique to sake and the sensitivity of the people who use these techniques. While building on the foundation of traditional techniques, they are taking on new challenges and refining their techniques every day.

Product Name	Ryujin Nakadori Yamadanishiki 35% Junmai Daiginjo
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Item Number	10629
Case Contents	8 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	(Akitsu, Hyogo)
Water	Ryujin Well (Soft Natural Water)
Rice-Polishing Ratio	35%
Yeast	Proprietary Yeast
Sake Meter Value	+2
Acidity	1.2
Amino Acids Level	0.8
Alcohol by Volume	17%
Aged	1 year
Introduced in	N/A
Brewery Location	Gunma Prefecture
Brewery Head	Hideki Horikoshi



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
Vegetables, simple dishes that let the ingredients shine, beef, pork, sashimi, Japanese cuisine

Tasting Notes
The highest quality (tokujou) Yamadanishiki is polished to 35% and the mash is fermented at low temperatures over an extended period of time using small-batch koji rice (futa koji). Only the best parts of the pressed sake are selected (nakadori), bottled, pasteurized, and matured at a very low temperature. The nose on this sake is reminiscent of forest air: clear, fresh, and frosty. Aromatic notes of grapes, pears, and dewy bamboo. The lively full flavors and textures from the in-bottle pasteurization are balanced well with the acidity. Enjoy the delicious flavor of Akitsu's high quality Yamadanishiki rice alongside notes of fruit, marzipan, and cocoa powder.