Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Hachinohe Shuzo Co., Ltd.
Founded	1775
Profile	In 1740, first generation Komai Shozaburo left Omi Province (Shiga Prefecture) with noble aspirations: To set out on a path of sake brewing in the Mutsu (Tohoku) region of Japan. As a result, Hachinohe Shuzo Co. has continued to make sake for generations. Today, the 8th generation Shozaburo is leading its production of brewing environmentally friendly, healthy, and delicious sake, using locally produced rice and yeast, and the famous water from the Kanisawa district in Hachinohe. This brewery placed #1 in the World Sakagura Ranking in 2021.

Product Name	8000 (Hassen) Dry Sparkling

Item Number	10663
Case Contents	12 bottles
Size	750ml
Class	N/A
Rice	
Rice (kakemai)	100% from Aomori
Water	Subsoil water from Kanisawa, Hachinohe
Rice-Polishing Ratio	N/A
Yeast	Aomori prefecture yeasts
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	12%
Aged	N/A
Introduced in	2016
Brewery Location	Aomori Prefecture
Brewery Head	Nobuyuki Komai

Photo

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

Caprese with tomato and mozzarella cheese, raw oysters with lemon juice, shrimp fritters, grilled squid, creamy pasta with sea urchin.

Tasting Notes

Dry sparkling sake produced using the Champagne brewing method (in-bottle secondary fermentation). The entire process, including the riddling and the removal of sediment is done by hand. Bright citrus, yellow floral, and green plum aromas on the nose. With delicate creamy bubbles and hints of refreshing acidity and savory rice, this sake can be enjoyed as an aperitif as well as during the meal.

Awards

THE FINE SAKE AWARDS 2020 Premium Sparkling Sake Category GOLD MEDAL
KURA MASTER 2019 Sparkling Standard Category GOLD MEDAL