

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	NOGUCHI NAOHIKO SAKE INSTITUTE Inc.
Founded	2017
Profile	The Noguchi Naohiko Sake Institute is named after one of the most legendary sake brewers in Japan, who is known as "the God of Sake Brewing." Noguchi Naohiko is recognized as a living legend, with a career spanning more than seven decades. Opened in November 2017, the Noguchi Naohiko Sake Institute's goal is to immortalize Master Brewer Noguchi's techniques, mentality, and vision, passing his wisdom on to the next generation of sake brewers who learn from and work with him each day.

Product Name	NOGUCHI NAOHIKO 01 Special Edition
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Item Number	10706
Case Contents	4 bottles
Size	770ml
Class	N/A, Genshu, Yamahai
Rice	Omachi & Yamada
Rice (kakemai)	Nishiki
Water	Brewery's Well Water
Rice-Polishing Ratio	N/A
Yeast	N/A
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	18%
Aged	N/A
Introduced in	2021
Brewery Location	Ishikawa Prefecture
Brewery Head	Naohiko Noguchi



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
Dried fruit, caviar, salami

Tasting Notes
<p>Since the establishment of The Noguchi Naohiko Sake Institute in 2017, Brewmaster Noguchi developed a special edition of sake that has been carefully aged for limited release. For this particular sake, Brewmaster Noguchi himself created the special blend from multiple vintages made with multiple rice varieties, resulting in the one and only NOGUCHI NAOHIKO_01 Special Edition, a limited release of 888 bottles. The sake is bottled in crimson red glass, and the serial number (001/888) will be written on the accompanying tag, making it a rare and highly collectible item.</p> <p>This Yamahai-style sake uses high quality Omachi from Okayama Prefecture & Yamadanishiki from Tojo Special A District, Hyogo Prefecture. The sake is characterized by its fresh lychee-like aroma, full umami enhanced by the aging process, elegant acidity, and a long finish. Its rich umami makes it an excellent partner to sweeter foods such as dried fruits.</p>

