

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

Brewery	Asahi Brewery
Founded	1830
Profile	Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

Product Name	Kubota Manjyu XY <i>Jisha-kobo Jikomi</i> Limited Junmai Daiginjo
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Item Number	10737
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Gohyakumangoku
Rice (kakemai)	Niigata Rice
Rice-Polishing Ratio	Kojimai 40% Kakemai 40%
Yeast	N/A
Sake Meter Value	+2
Acidity	1.7
Amino Acids Level	
Alcohol by Volume	15%
Aged	
Introduced in	
Brewery Location	Niigata Prefecture
Brewery Head	Motoyoshi Yamaga



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

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○		X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings
Salt crust pork, konbu cured sea bream, pan seared sea bass, shaved fennel salad with fresh herbs walnuts and parmesan

Tasting Notes
<p>Sake brewing rice, polishing method, and in-house yeast are the three unmovable pillars towards which this limited iteration of Kubota Manjyu is brewed with. The high quality Gohyakumangoku rice is grown in the heart of the brewery worker's homeland - in Niigata prefecture's Nagaoka City, Koshiji area, and is polished carefully in Asahi Shuzo's own machines precisely to 40% remaining. Then the sake rice is brewed alongside a special yeast strain discovered and developed over the course of countless years inside of their distinguished brewery.</p> <p>The result is an elegant and multifaceted aroma, and a toothsome palate as smooth as silk which reverberates deeply throughout every taste bud. Yet just as quickly as the sake comes, like a receding wave it retreats into a clean and crisp finish.</p> <p>Made with the most joyous occasions in mind - Asahi Shuzo hopes that this sake can bring smiles to marriage ceremonies, golden year birthdays, and all the happiest celebrations of our lives.</p>