

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

Brewery:	Sasanokawa Shuzo
Founded:	1765
Profile:	The name "Sasanokawa" (river of bamboo grass) incorporates "sasa" which has been a name for Japanese sake since time immemorial. They hope to express with this name that the brewery will carry on like a supple blade of bamboo that refuses to fall no matter how strong the wind blows. Sasanokawa is Tohoku Japan's oldest sake brewery, and they began distilling whisky in 1946 - as such, the distillery boasts a long history of producing small batch craft whiskies for the local area, using the excellent quality Koriyama city water. Their original Asaka distillery located deep in the mountains was revitalized in 2016 to take over production of their ji-whisky (local Japanese Whisky). They are also famed for assisting Ichigo Akuto in the launch of Ichiro's Malt whisky line by holding on to casks from the closed Hanyu Distillery.

Product Name:	Sasanokawa Junmai
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Item Number	10787
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Gohyakumangoku
Rice (kakemai)	
Rice-Polishing Ratio	58%
Yeast	#9
Sake Meter Value	+2
Acidity	1.4
Amino Acids Level	1.4
Alcohol by Volume	15.3%
Aged	
Brewery Location	Fukushima Prefecture



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
Egg salad, braised pork, tempura, deep fried dishes like coconut shrimp, tempura, menchi katsu or hush puppies

Tasting Notes
Brewed using gohyakumangoku sake rice polished to 58% of it's original size, this classic junmai sake offers a rich aroma and hearty, deep flavor, both accentuating the character of their fine rice grains and the brewery's hand-made koji. The sake can be enjoyed flexibly both with and without food at various drinking temperatures anywhere between chilled and warmed, but they especially suggest to drink at room temperature.