

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	Oze no Yukidoke Sakana Umai Junmai
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Item Number	10788
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Yamdanishiki
Rice (kakemai)	
Water	Ryujin Well (Soft Natural Water)
Rice-Polishing Ratio	60%
Yeast	Proprietary Yeast
Sake Meter Value	+8
Acidity	2.2
Amino Acids Level	1.2
Alcohol by Volume	16%
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
Best pairings: sushi (especially sushi rice made with red vinegar), fish (raw, seared, smoked, grilled), seafood Secondary pairings: warayaki (straw grill) dishes, grilled/smokey dishes

Tasting Notes
"Sakana umai" translates to "delicious fish", hence the concept for this product is a dry sake that goes well with seafood. It features "UMA-KARA-KOKU-KIRE" (umami, dryness, richness, and crisp finish) that goes well with white fish, crustaceans, shellfish, and the flavors of red vinegar sushi rice, warayaki (straw grill) dishes, and seared fish. If it is the sushi chef's job to make the fish taste good, it is the sake master's job to make sake that complements it. Mild yet surprising aromas of tropical mango, passionfruit, blood orange, and hibiscus. Smooth and light at the start with an angular bitter finish and lingering acidity. Fully shines as a sake when paired with food.