

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	KIKUNOSATO SHUZO CO., LTD
Founded	1866
Profile	The brewery desires to create sake that embodies their respect for the abundant goods offered by the vast Nasu land in Tochigi prefecture and shows our appreciation for the rice, water, soil, people, skills, and locale. Thus the brand name 大那 Daina: the first character 大 or "dai" means great or vast; the second character 那, read as "na", comes from the name of the region "Nasu". In keeping with the Daina brand, our goal is to make 100% local sake packed with the bounties of this vast Nasu land. A team of 4 full-time employees producing 117 kiloliters (31K gallons) of sake annually. 80% of production is dedicated to Junmai. 70% of sales are outside of the prefecture, and 30% are local.

Product Name	Daina "Beyond the Wall" Mikasa Label
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Item Number	11089
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Yumesasara
Rice (kakemai)	
Water	Nasu Mountains Subsoil Water (Fukuryusui)
Rice-Polishing Ratio	55%
Yeast	Meiri-Ogawa Yeast
Sake Meter Value	+1
Acidity	1.4
Amino Acids Level	1.2
Alcohol by Volume	15%
Aged	Several months
Introduced in	2020
Brewery Location	Tochigi Prefecture
Brewery Head	Makoto Akutsu



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
Grilled white fish, sashimi, etc.

Tasting Notes
An official collaboration with the hit manga and anime series, Attack on Titan. Launched under the theme of "BEYOND THE WALL" expeditions, by superimposing the "Survey Corps" combating against the Titans in the anime and the real-life struggles of humanity against coronavirus, with both fighting against unknown enemies.
Crafted with "Yumesasara" rice, a varietal that Tochigi Prefecture spent 13 years developing. Layered aromas of grapefruit, melon, and a touch of smoky pepper notes. A beautiful and mild sip, with an elegant sweetness faintly reminiscent of melon and lingering umami. This sake has a palate cleansing effect.