

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	IZUMIBASHI SHUZO CO., LTD.
Founded	1857
Profile	Based on our belief that "sake starts with rice," Izumibashi Shuzo is a "rice-cultivating sake brewery." Izumibashi's employees and local farmers work tirelessly together to grow the best premium sake rice such as Yamada Nishiki. They are committed to delivering a consistently high-quality product, from rice cultivation to polishing the rice and brewing sake. Izumibashi solely produces Junmai sake, including Junmai Ginjo and Junmai Daiginjo, made only from rice and rice koji, and they are crafted to be food friendly.

Product Name	Izumibashi White Koji Junmai Ginjo
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Item Number	11241
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Yamada Nishiki
Rice (kakemai)	
Water	Tanzawa Mountains Subsoil Water (Fukuryusui)
Rice-Polishing Ratio	58%
Yeast	No. 901
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	15%
Aged	1 year
Introduced in	N/A
Brewery Location	Kanagawa Prefecture
Brewery Head	Yuichi Hashiba



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
Carpaccio, fried dishes, mushroom ankake, tofu, bitter greens, balsamic sauces, honey mustard, sweet desserts, seasonal fruits, Chinese cuisine w/ rich sauces, French cuisine, Italian cuisine

Tasting Notes
An aroma reminiscent of banana, white flowers, honey buttercream, and lemon biscuits. This sake evokes a lush fruitiness on the palate but still remains mellow. The unique fresh and citrusy acidity of white koji meets the rich umami and dense sweetness of yellow koji in this junmai ginjo. The label features a color gradation from white to yellow to symbolize the two types of koji being used. The idea to brew sake with white koji arose during Izumibashi's research and development of their amazake.

