

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

<b>Brewery</b>	Honda Shoten
<b>Founded</b>	1921
<b>Profile</b>	As far as Sake Rice goes, Yamada Nishiki is king, and within Yamada Nishiki there are various rankings. Honda Shoten only uses the best of the best - super high quality Yamada Nishiki rice grown in Hyogo prefecture's Miki city and Kato city. This is the basis of their art, and they only will use this top tier rice. Their sake's names bear the names of the farms that they source their rice from.

<b>Product Name</b>	Tatsuriki Akitsu Junmai Daiginjo
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<b>Item Number</b>	1358
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yamada Nishiki
<b>Rice-Polishing Ratio</b>	35%
<b>Yeast</b>	Kyokai 9
<b>Sake Meter Value</b>	±0
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	1
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	7 Years
<b>Introduced in</b>	1997
<b>Brewery Location</b>	Hyogo
<b>Brewery Head</b>	Fujiwara Mio



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○		○	

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎	○		

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
○	○		

<b>Food Pairings</b>
Boiled Tofu, Sashimi, Japanese Dishes.

<b>Tasting Notes</b>
The sake brewing conditions in this area are beyond perfect - the grounds are covered in a fine morning mist, and the soil used to grow the rice is rich in calcium and montmorillonite, and Honda Shoten will only do business with farmers who grow as organically and naturally as possible. The rice is dried naturally, making for high-quality brewing. Boasts a very light nose of honeysuckle and musk melon, a light to medium body and a gorgeous true depth of flavor, and a clean cut finish.

