

**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>	Nihon no Sakura "Japan's Cherry Blossom" Junmai Daiginjo
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<b>Item Number</b>	1606
<b>Case Contents</b>	10 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>	45%
<b>Yeast</b>	Kyokai 9
<b>Sake Meter Value</b>	+2
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	0.8
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	7 Years
<b>Introduced in</b>	2016
<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>
Lightly seasoned fare, wagyu carpaccio, fresh oysters, sushi and sashimi

<b>Tasting Notes</b>
The cherry blossom shaped gold flakes infused in this sake imparts luxurious feel making this a top choice for special occasions.