

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

<b>Brewery</b>	Kiku-Masamune Sake Brewing Co., Ltd.
<b>Founded</b>	1659
<b>Profile</b>	Established over 350 years ago, Kiku-Masamune takes their status as a representative brand of Authentic Dry Sake very seriously, and their mission is clear. As stated in their famous 1983 commercial, "As your eyes fall upon good food, you begin to crave Kiku-Masa. As the dryness of Kiku-Masa hits your tongue, you begin to crave good food". Their history is steeped in the image of Dry Sake one enjoys with a meal, and to that end Kiku-Masamune utilizes their multiple facilities across Japan to create the ideal sake that one will never tire of drinking.

<b>Product Name</b>	Kiku-Masamune Kimoto Daiginjo
---------------------	-------------------------------

<b>Item Number</b>	5242
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Daiginjo
<b>Rice</b>	Domestic Japanese rice
<b>Rice (kakemai)</b>	
<b>Water</b>	Sumiyoshi water
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	
<b>Sake Meter Value</b>	+3.5
<b>Acidity</b>	1.3
<b>Amino Acids Level</b>	1.3
<b>Alcohol by Volume</b>	15-16%
<b>Aged</b>	N/A
<b>Introduced in</b>	2013
<b>Brewery Location</b>	Hyogo Prefecture
<b>Brewery Head</b>	Makoto Nakajima



<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>
Sashimi, cheeze

<b>Tasting Notes</b>
Kimoto Daiginjo Sake has a well-balanced balance of gorgeous aroma and deep taste peculiar to Kimoto type. A stylish dry sake that you can enjoy with your dishes.

<b>Awards</b>
ITQI superior taste AWARD 2015, 2016 Received "Three Stars" for the second consecutive year