

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

<b>Brewery</b>	Kato Kichibee Shoten
<b>Founded</b>	1860
<b>Profile</b>	Originally operating as a money exchange business and very deeply involved in the affairs of the community, in 1860 the village headman and founder became involved in sake brewing. For eleven generations, they have carried the Kichibee name, and in 1866 registered the name as a trademark. In Sanskrit, "Born" is translated roughly as purity/striking truth, and represents the brewery's strong belief in second changes and karmic rewards for hard work. In the beginning of the Showa era, the emperor used Born sake for Japan's ceremonies, festivals, and guests as Japan's representative brand.

<b>Product Name</b>	Born Chogin Junmai Daiginjo
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<b>Item Number</b>	5286
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamadanishiki (Special A)
<b>Rice (kakemai)</b>	
<b>Water</b>	Hakusan water
<b>Rice-Polishing Ratio</b>	20%
<b>Yeast</b>	KATO#9
<b>Sake Meter Value</b>	N/A
<b>Acidity</b>	N/A
<b>Amino Acids Level</b>	N/A
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	5
<b>Introduced in</b>	
<b>Brewery Location</b>	Fukui Prefecture
<b>Brewery Head</b>	Akira Hirano



<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>
Fish and meat dishes in general (whether Japanese, Western or Chinese).

<b>Tasting Notes</b>
The ultimate Junmai Daiginjo sake made from 100% contract-grown Yamada Nishiki from Hyogo Prefecture's Special Area A, handmade with 20% milling, and aged at -10 ° C for 5 years. The wonderful aroma and deep taste are truly impressive, and are the gems of sake that represent Japanese sake culture.