

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Asahara Brewery Co., Ltd.
Founded	1882
Profile	The Sake brewery was founded during late 19th century and has been proactively developing new tastes of sake by selectively choosing sake rice such as Miyamanishiki from Nagano Prefecture and Hattannishiki from Hiroshima Prefecture. Unlike most sake breweries where sake rice is polished using the conventional method, Asahara Shuzo kept the traditional polishing style where the sake rice is polished using flat polishing method.

Product Name	Musashino Sparkling
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Item Number	5828
Case Contents	12 bottles
Size	720ml
Class	Sparkling
Rice	Hattannishiki
Rice (kakemai)	
Water	Well Water
Rice-Polishing Ratio	70%
Yeast	company's yeast
Sake Meter Value	-42
Acidity	2.1
Amino Acids Level	0.7
Alcohol by Volume	12%
Aged	
Introduced in	2015
Brewery Location	Nagano Prefecture
Brewery Head	



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
Marinated octopus, Citrus acid dishes.

Tasting Notes
Refreshing taste of sparkling beverage but with a sweet taste of sake at the same time. It has a good balance of sweetness and acidity of rice which pairs well with variety of dishes. Low in alcohol, this sparkling sake can be very easily enjoyed by many drinkers.