

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Hachinohe Shuzo Co., Ltd.
Founded	1775
Profile	A microbrewery in Aomori prefecture that selects local rice and yeast and brews with the famous water of Kanizawa, Hachinohe. Aiming to produce a modern sake that is delicious yet safe for the environment and personal health. The brewery use 100% white koji in their moromi base giving their sake a fresh, straight-from-the-brewery character.

Product Name	Mutsu Hassen Isaribi Tokubetsu Junmai
---------------------	---------------------------------------

Item Number	9660
Case Contents	12 bottles
Size	720ml
Class	Tokubetsu Junmai
Rice	Rice from Aomori (100%)
Rice (kakemai)	
Water	Kanisawa Fukuryusui
Rice-Polishing Ratio	55% Rice Koji, 60% Kakemai
Yeast	Yeast from Aomori
Sake Meter Value	+6
Acidity	1
Amino Acids Level	1
Alcohol by Volume	16%
Aged	0
Introduced in	2003
Brewery Location	Aomori Prefecture
Brewery Head	Nobuyuki Komai



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
Hoya or sea pineapple sashimi, Squid sashimi, Grilled mackerel, Cottage cheese to pair with cold sake Seafood hot pot, Oden, Beef Sukiyaki to pair with warm sake.

Tasting Notes
Mutsu Hassen Isaribi was inspired by the idea of a "fisherman's sake for meals" and named after the fire used for luring fish at night. This is a dry sake with solid umami, strong acidity, and less focus on fruitiness. Perfectly matched with seafood, fish, and soy sauce flavors. Versatile temperature range.

Awards
2020 US National Sake Appraisal Junmai Category: Silver Award 2018 JPN Delicious Sake in a Wine Glass Main Category: Silver Award 2018 UK International Wine Challenge Junmai Category: Silver Award