

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Akita Seishu Co., Ltd.
Founded	1865
Profile	In 1865, the company “Yamato-shuzouten” was founded in the area of Minaminaraoka (Currently Daisen-city) by Ito Juushiro who was the 12th head of the Ito Family. The brand name Yamatoshizuku originated from “Yamato Brewery” which was the first company name on the date of establishment in 1865. “Yamato” is the trade name of the Ito family, and in the brewery, there are trade marks of “Yamato” everywhere even now. 150 years on, they still work with the same spirit as the brewery founders in the past. Their philosophy is to brew original and strictly local sake by only using particular local rice and water from within a 10km radius.

Product Name	Yamato Shizuku Junmai Ginjo Misato Nishiki
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Item Number	4978
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Misato Nishiki
Rice (kakemai)	
Water	Brewery's Well Water
Rice-Polishing Ratio	50%
Yeast	AK-1
Sake Meter Value	+3
Acidity	1.5
Amino Acids Level	1.0
Alcohol by Volume	16%
Aged	
Introduced in	2018
Brewery Location	Akita Prefecture
Brewery Head	Kenko Sato



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
Salad, marinated seafood, tofu, root vegetables, grilled fish, roast beef, Korean seaweed

Tasting Notes
Uses 100% Misato Nishiki from Akita Prefecture. The chief brewer both personally cultivates sake rice and takes responsibility for brewing, a rarity in sake brewing. The sake is directly bottled after pressing, so it contains some carbon dioxide. You can enjoy not only Japanese food, but also Chinese, Italian, and French with a sense of wine. Muroka and Namazume.