

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

<b>Brewery</b>	Asahi Brewery
<b>Founded</b>	1830
<b>Profile</b>	Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

<b>Product Name</b>	Kubota Hekijyu Yamahai
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<b>Item Number</b>	102
<b>Case Contents</b>	6 bottles
<b>Size</b>	1800ml
<b>Class</b>	Junmai Daiginjo, Yamahai
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	N/A
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	N/A
<b>Sake Meter Value</b>	+ 2
<b>Acidity</b>	1.2
<b>Amino Acids Level</b>	N/A
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	N/A
<b>Introduced in</b>	N/A
<b>Brewery Location</b>	Niigata Prefecture
<b>Brewery Head</b>	Yoshihiko Anzawa



<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>
◎		○	x

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	○	

<b>Food Pairings</b>
Roast Beef, Sushi, Tempura

<b>Tasting Notes</b>
As they utilize the traditional Yamahai brewing method, this Kubota Hekijyu is granted extra deep flavors, yet it still carries a light and clean mouthfeel and swallows easily. Best enjoyed at body temperature or chilled.