

**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 Manjyu
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<b>Item Number</b>	5103
<b>Case Contents</b>	6 bottles
<b>Size</b>	1800ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	Niigata Rice
<b>Rice-Polishing Ratio</b>	Kojimai 50% Kakemai 33%
<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>	
<b>Introduced in</b>	
<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>
Sushi, Sashimi (Chu-Toro, Uni) Kinme Nitsuke

<b>Tasting Notes</b>
Presented by Asahi Brewery, Kubota Manjyu is the paramount of the "Kubota" series. Has a plush, creamy texture, and several layers of complex flavor and umami. Enjoyed chilled, this sake can reveal the calm and complex portrait of existence.