

**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 Senjyu
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<b>Item Number</b>	3568
<b>Case Contents</b>	6 bottles
<b>Size</b>	1800ml.
<b>Class</b>	Ginjo
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	
<b>Rice-Polishing Ratio</b>	Kojimai 50% Kakemai 55%
<b>Yeast</b>	N/A
<b>Sake Meter Value</b>	+ 5
<b>Acidity</b>	1.1
<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

**Photo**



<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>
◎			○

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

<b>Food Pairings</b>
Fried Chicken, Yakiniku BBQ, Kimchi Hotpo

<b>Tasting Notes</b>
Aiming for a Sake that can be enjoyed with a meal, Kubota Senjyu boasts a modest bouquet and a timeless flavor that one does not tire of drinking. Velvety mouthfeel and excellent chilled, but this Ginjo is quite amicable to being enjoyed warmed as well.