

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Asahi Brewery
Founded	1830
Profile	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.

Product Name	Kubota Senjyu
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Item Number	3555
Case Contents	20 bottles
Size	300ml
Class	Ginjo
Rice	Gohyakumangoku
Rice (kakemai)	N/A
Rice-Polishing Ratio	Kojimai 50% Kakemai 55%
Yeast	N/A
Sake Meter Value	+ 5
Acidity	1.1
Amino Acids Level	N/A
Alcohol by Volume	15%
Aged	N/A
Introduced in	N/A
Brewery Location	Niigata Prefecture
Brewery Head	Yoshihiko Anzawa

Photo



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
Fried Chicken, Yakimiku BBQ, Kimchi Hotpot

Tasting Notes
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.