

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 Suijyu
----------------------	---------------

Item Number	9540
Case Contents	12 bottles
Size	720ml
Class	Daiginjo, Nama
Rice	Gohyakumangoku
Rice (kakemai)	Niigata Rice
Rice-Polishing Ratio	50%
Yeast	N/A
Sake Meter Value	+ 4
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	14%
Aged	N/A
Introduced in	N/A
Brewery Location	Niigata Prefecture
Brewery Head	Masahiro Go



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		○		

FRAGRANT	LIGHT	AGED	RICH
○	○		

COLD	ROOM TEMP	BODY TEMP	WARM
◎			x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	◎		

Food Pairings
Hiyayakko, White Fish, Scallop Carpaccio, Tempura, Oyster with Ponzu, Chawanmushi, Summer Roll, Shrimp or Crab Shumai, Stir-fry Vegetables, Shrimp Cocktail, Seafood Salad, Seafood cooked in Wine, Gratin, Rolled Cabbage.

Tasting Notes
The delicate, silky Kubota Suijyu is left unpasteurized, creating a fresh and vibrant brew with understated floral notes and an elegant semi-dry finish.