

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Hirakou Shuzo
Founded	1861
Profile	Originally established near the end of the Edo period as an offshoot branch of Iwate Prefecture's Kiku no Shi Shuzo, Hirakou Shuzo's first bricks were lain by the mouth of the Kitakami River in a coastal city called Ishinomaki in Miyagi Prefecture. The area (called Sanriku and Kinkazan-Oki) is blessed with both cold and warm oceanic currents that make it one of the three largest fishing grounds in the world, and delicious seafood is available year-round. Surrounded by a culture built around fishing and seafood, the brewers of Hirakou Shuzo naturally developed a predilection for brewing sake perfectly-matched to seafood and sushi; their motto is [Sakana de yaru nara Hitakami da'ccha!], meaning "If you're doing fish, it's Hitakami!!".

Product Name	Hitakami Nakadori Daiginjo Genshu Indigo Gourd
---------------------	--

Item Number	10362
Case Contents	6 bottles
Size	720ml
Class	Daiginjo
Rice	Hyogo (Yoshikawa Town)
Rice (kakemai)	Toku-A Yamada Nishiki
Water	Filtered Local Water
Rice-Polishing Ratio	40%
Yeast	Miyagi Kobo
Sake Meter Value	-1
Acidity	1.4
Amino Acids Level	1.2
Alcohol by Volume	17.5%
Aged	N/A
Introduced in	2021
Brewery Location	Miyagi Prefecture
Brewery Head	Hideki Okuhara



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
While it certainly can be had on it's own - would work beautifully with cooked shellfish - clams are the first to come to mind, but roasted oysters, steamed crab, cooked shrimps or lobster would all do well with this. Roasted winter vegetables would love this sake as well, cooked with a touch of color but not too hard. Also works well before or after a meal, or served together with edomae style Tamago.

Tasting Notes
Round on the nose with the scent of concord grape, honeysuckle, sweet steamed rice, and ripe asian pear. Incredibly well balanced on the palate - in envelops the entire mouth quickly, a touch of weight, gentle sweetness, and a reserved acidity. Less than 2000 bottles made in a year. Aged in-bottle completely undiluted, and what makes it into the bottle comes exclusively from the nakadori (middle) portion of the sake's pressing process, which is considered the best tasting, most delicate and elegant portion of the press. Finally, all the Yamada Nishiki used is Toku-A grade - the highest grade available of Hyogo's rice harvests - and is harvested in the famed fields of the famed fields of Yoshikawa.