

**Mutual Trading, Inc.
Japanese Sake Spec Sheet**

Brewery	Hachinohe Shuzo Co., Ltd.
Founded	1775
Profile	Hachinohe Shuzo; a microbrewery in Aomori prefecture that selects local rice and yeast and brews with the famous water of Kanizawa, Hachinohe. Their aim is to produce a modern sake that is delicious yet safe for the environment and personal health. They use 100% white koji in their moromi base giving their sake a fresh, straight-from-the-brewery character.

Product Name	Otokoyama Cup
---------------------	---------------

Item Number	6642
Case Contents	30 cups
Size	180ml
Class	Futsushu
Rice	Hanafubuki
Rice (kakemai)	Masshigura
Rice-Polishing Ratio	55% / kake 65%
Water	Kanizawa Fukuryusui
Yeast	Yeast from Aomori
Sake Meter Value	+4.4
Acidity	1.1
Amino Acids Level	0.9
Alcohol by Volume	15.0%
Aged	
Introduced in	2015
Brewery Location	Aomori
Brewery Head	Komai Nobuyuki



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
Oden, Tofu Isobe-age, soba noodles, washed-rind cheese

Tasting Notes
An aroma reminiscent of pears. A sake full of freshness. Juicy umami and sweetness.