

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Hakkaisan Brewery Co., LTD
Founded	1922
Profile	Founded in 1922, Hakkaisan Brewery is situated at the foot of Mount Hakkai in Niigata. The spring water that flows from the mountain is used to produce its sake. The guiding principles of the brewery are to produce the finest sake that people will never tire of, to apply the highest standards of production to all its sakes, and in order to achieve the smooth wonderfully pure and mellow flavors of Hakkaisan sake, the Brewery insists on producing in small batches, using hand-made koji and slow fermentation at low temperatures.

Product Name	Hakkaisan Seishu
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Item Number	5310
Case Contents	6 bottles
Size	1800ml
Class	Futsushu
Rice	Gohyakumangoku
Rice (kakemai)	Yukinosei
Rice-Polishing Ratio	0.6
Yeast	No. 701
Sake Meter Value	+5
Acidity	1.0
Amino Acids Level	1.0
Alcohol by Volume	0.155
Aged	
Introduced in	
Brewery Location	Niigata
Factory Head	SHIGEMITSU NAGUMO



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

FRAGRANT	LIGHT	AGED	RICH
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
○	○	○	○

APERITIF	APPETIZER	MAIN	DIGESTIF
○	○	○	

Food Pairings
Raw Oyster, Boiled Tofu, Boiled Daikon, Grilled Pacific Saury, Stuffed Cabbage

Tasting Notes
"Good Sake for the Good People" Despite being labeled as a futsushu (regular sake, without any special class designation) the premium sake rice used is polished down to 60%, and it is brewed with great care in cold temperatures, for a crisp dry flavor that does not distract the taste buds from your meal. The sake the masses deserve, for a price anyone can afford.