

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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| 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. |

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| Product Name | Hakkaisan Seishu |
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| Item Number | 5330 |
| Case Contents | 15 bottles |
| Size | 300ml |
| Class | Futsushu |
| Rice | Gohyakumangoku |
| Rice (kakemai) | Yukinosei |
| Rice-Polishing Ratio | 60% |
| Yeast | #701 |
| Sake Meter Value | 5 |
| Acidity | 1.0 |
| Amino Acids Level | 1.0 |
| Alcohol by Volume | 15.50% |
| Aged | |
| Introduced in | |
| Brewery Location | Niigata |
| Brewery Head | Shigemitsu Nagumo |



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

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|-----------------|--------------|-------------|-------------|
| FRAGRANT | LIGHT | AGED | RICH |
| | ○ | | |

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|-------------|------------------|------------------|-------------|
| COLD | ROOM TEMP | BODY TEMP | WARM |
| ○ | ○ | ○ | ○ |

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|-----------------|------------------|------------------|-----------------|
| APERITIF | APPETIZER | MAIN DISH | DIGESTIF |
| ○ | ○ | ○ | |

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

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| 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. |