

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

<b>Brewery</b>	Hakkaisan Brewery Co., LTD
<b>Founded</b>	1922
<b>Profile</b>	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.

<b>Product Name</b>	Hakkaisan Tokubetsu Honjozo
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<b>Item Number</b>	5180
<b>Case Contents</b>	15 bottles
<b>Size</b>	300ml
<b>Class</b>	Tokubetsu Honjozo
<b>Rice</b>	Gohyakumangoku
<b>Rice (kakemai)</b>	Todorokiwase
<b>Rice-Polishing Ratio</b>	0.55
<b>Yeast</b>	Kyokai 701
<b>Sake Meter Value</b>	+4
<b>Acidity</b>	1.0
<b>Amino Acids Level</b>	1.2
<b>Alcohol by Volume</b>	15.50%
<b>Aged</b>	
<b>Introduced in</b>	
<b>Brewery Location</b>	Niigata
<b>Brewery Head</b>	Shigemitsu Nagumo



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
			○	

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
	○		

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
○	○	○	○

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
○	○	○	

<b>Food Pairings</b>
Yakitori, Chawanmushi, Stuffed Cabbage, Fried Octopus

<b>Tasting Notes</b>
Easy to drink, not easy to tire of, clean, dry, and enjoyable at almost any temperature - this is Hakkaisan's Signature Brew. When warmed the koji-rice aroma rises to all occasions.