

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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

Product Name	Hakkaisan Tokubetsu Honjozo
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Item Number	3559
Case Contents	12 bottles
Size	720ml
Class	Tokubetsu Honjozo
Rice	Gohyakumangoku
Rice (kakemai)	Todorokiwase
Rice-Polishing Ratio	55%
Yeast	Kyokai 701
Sake Meter Value	+4
Acidity	1.0
Amino Acids Level	1.2
Alcohol by Volume	15.5%
Aged	
Introduced in	
Brewery Location	Niigata
Brewery Head	Shigemitsu Nagumo



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
Yakitori, Chawanmushi, Stuffed Cabbage, Fried Octopus

Tasting Notes
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.