

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Take no Tsuyu
Founded	1858
Profile	A brewery hidden in a bamboo grove that came to be known as Take no Tsuyu. Rice. Yeast. Koji. Water. Brewers. Nature. Each piece of the puzzle of their sake is sourced locally, from the best source possible, and brewing is all done sustainably and by hand. Take no Tsuyu was named Eternally Best in Japan at the first All-Japan New Sake Competition.

Product Name	Hakuro Suishu Miyama Nishki 55 Junmai Ginjo
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Item Number	8589
Case Contents	10 bottles
Size	720ml
Class	Junmai Ginjo
Rice	100% Miyama Nishiki
Water	Mount Gassan Spring Water
Rice-Polishing Ratio	55%
Yeast	Yamagata Yeast
Sake Meter Value	+1
Acidity	1.25
Amino Acids Level	0.9
Alcohol by Volume	16%
Aged	1.25 year
Introduced in	2018
Brewery Location	Yamagata Prefecture
Brewery Head	Katsumi Motoki



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
Dishes made using aromatic ingredients such as white fish, pork, blue cheese, green and yellow vegetables, truffles, etc. Carpaccio and Bagna Cauda.

Tasting Notes
Rich, aromatic and mature, a sip of this sake promises swelling umami followed by a superbly sharp and dry finish.