

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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| Brewery | Hirakou Shuzo Co LTD |
| Founded | 1861 |
| Profile | Originally established near the end of the Edo period as an offshoot branch of Iwate Prefecture's Kiku no Shi Shuzo, Hirakou Shuzo's first bricks were lain by the mouth of the Kitakami River in a coastal city called Ishinomaki in Miyagi Prefecture. The area (called Sanriku and Kinkazan-Ok) is blessed with both cold and warm oceanic currents that make it one of the three largest fishing grounds in the world, and delicious seafood is available year-round. Surrounded by a culture built around fishing and seafood, the brewers of Hirakou Shuzo naturally developed a predilection for brewing sake perfectly-matched to seafood and sushi; their motto is [Sakana de yaru nara Hitakami da'ccha!], meaning "If you're doing fish, it's Hitakami!". |

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| Product Name: | Hitakami Chokarakuchi Junmai |
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| Item Number | 8574 |
| Case Contents | 6 bottles |
| Size | 720ml |
| Class | Junmai |
| Rice | Hitomebore |
| Rice-Polishing Ratio | 60% |
| Yeast | Miyagi Kobo |
| Sake Meter Value | +11 |
| Acidity | 1.8 |
| Amino Acids Level | 1.4 |
| Alcohol by Volume | 15.5% |
| Aged | 6 months |
| Introduced in | 2001 |
| Brewery Location | Miyagi Prefecture |
| Brewery Head | Hideki Okubara |



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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 |
| Sushi and seafood dishes, especially those featuring lean meat, from silver-blue skinned fish to red fleshed fish |

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| Tasting Notes |
| This special brew's "Sake Meter Value", which is a measurement of the residual sugar remaining (or in this case not remaining) in a sake is quite high, clocking in at +11. In a world where higher is drier, this is quite high, and the sake quite dry! Structured and crisp, delicious at any temperature but especially slightly warmed, and delicious with all kinds of seafood. Hitakami sake are highly sought after by top sushi chefs in Japan for their careful consideration and decades of practice with precisely what kinds of sake will match best with seafood and sushi. |