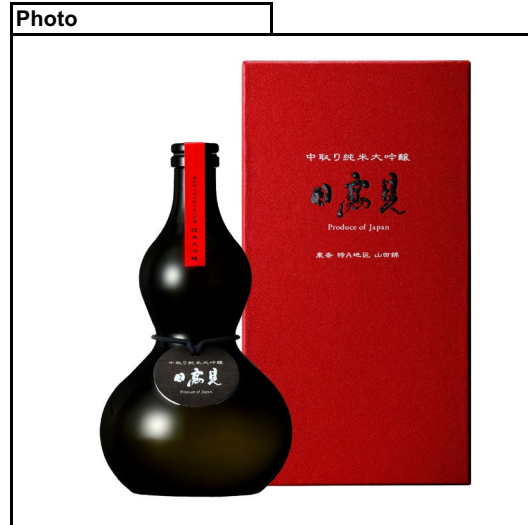


Mutual Trading, Inc.
Japanese Sake Spec Sheet

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-Oki) 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!".

Product Name	Hitakami Nakadori Junmai Daiginjo Genshu Black Gourd
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Item Number	10374
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Hyogo (Toujo District)
Rice (kakemai)	Toku-A Yamada Nishiki
Water	Filtered Local Water
Rice-Polishing Ratio	40%
Yeast	Miyagi Kobo
Sake Meter Value	-3
Acidity	1.5
Amino Acids Level	1.2
Alcohol by Volume	16.5%
Aged	Under 1 Month In-Bottle
Introduced in	2021
Brewery Location	Miyagi Prefecture
Brewery Head	Hideki Okubara



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

This sake, while it certainly can be served on its own, would be lovely with a touch of fat. Savory egg custard with asparagus in the spring, or squash in the winter. Sea bream or madai in the winter, fatty tuna, or fall bluefish - server raw or lightly cooked, would do well with this. Even a assertive salad - think bitter greens, or even better, one with a creamy dressing like a caesar - would sing with this sake.

Tasting Notes

Big and gorgeous on the nose, filled with ripe apple, steamed rice, chestnut, lychee, and fresh grass. Assertive on the palate, with a sharpness that reflects the genshu nature. Bold, it demands attention, plenty of acidity and a complex, savory finish that tails off cleanly. Aged in-bottle completely undiluted, and what makes it into the bottle comes exclusively from the nakadori (middle) portion of the sake's pressing process, which is considered the best tasting, most delicate and elegant portion of the press. Finally, all the Yamada Nishiki used is Toku-A grade - the highest grade available of Hyogo's rice harvests - and is harvested in the famed fields of the Toujo District. Only 2000 bottles made in a year.