

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Hirakou Shuzo
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 Sukeroku Edo Zakura
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Item Number	10229
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Water	Filtered Local Water
Rice-Polishing Ratio	45%
Yeast	Miyagi Kobo
Sake Meter Value	±0
Acidity	1.6
Amino Acids Level	1.1
Alcohol by Volume	16.5%
Aged	6 months
Introduced in	
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
Appetizer, salt-boiled

Tasting Notes
Named after Kabuki play "Sukeroku no Edo Zakura". Hitakami and sushi have an inseperable relationship, but Kabuki and sushi also have a deep connection, and Sukeroku sushi that appears in the play is still popular. The concept of this sake is a sake that is popular among the common people, much like the play. This sake features a moderate aroma, mellow, dry, and plenty of umami to complement other umami-rich ingredients. The soft and enveloping flavor of this sake is best enjoyed with a meal. Try this with different umami-packed sushi, such as anago, uni, tamagoyaki, or even "sukeroku sushi".