

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	Hirakou Shuzo Co LTD
<b>Founded</b>	1861
<b>Profile</b>	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!".

<b>Product Name:</b>	Hitakami Yasuke Houjun Karakuchi Junmai Ginjo
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<b>Item Number</b>	962
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Ginjo
<b>Rice</b>	Kura no Hana
<b>Rice-Polishing Ratio</b>	50%
<b>Yeast</b>	Miyagi Kobo
<b>Sake Meter Value</b>	+6
<b>Acidity</b>	1.7
<b>Amino Acids Level</b>	1.3
<b>Alcohol by Volume</b>	16.0%
<b>Aged</b>	6 months
<b>Introduced in</b>	2001
<b>Brewery Location</b>	Miyagi Prefecture
<b>Brewery Head</b>	Hideki Okubara



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
			○	

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
◎		○	○

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
		○	

<b>Food Pairings</b>	White-fleshed fish, shrimp, shellfish, squid and octopus dishes, sushi
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<b>Tasting Notes</b>	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 - especially the difficult-to-pair white fleshed fish or delicately sweet ingredients and vinegars used in high end restaurants. Yasuke displays a restrained yet nuanced aromatic profile, and soft, elegant flavor characteristics that protect the delicacy of white fish and the freshness of vinegared silver fish, the maturity of red akami, and even the full body of conger eel. Crisp, dry, and delicious at any temperature. The name Yasuke is old slang for Sushi, used in the red-light districts and Kabuki theatre houses of Meiji-era Japan long ago.
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