

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

Brewery	Honda Shoten
Founded	1921
Profile	As far as Sake Rice goes, Yamada Nishiki is king, and within Yamada Nishiki there are various rankings. Honda Shoten only uses the best of the best - super high quality Yamada Nishiki rice grown in Hyogo prefecture's Miki city and Kato city. This is the basis of their art, and they only will use this top tier rice. Their sake's names bear the names of the farms that they source their rice from.

Product Name	Tatsuriki Kimoto Tokubetsu Junmai
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Item Number	8544
Case Contents	12 bottles
Size	720ml
Class	Tokubetsu Junmai
Rice	Hyoto Special A Grade Yamada Nishiki
Water	Ibo Rivevr Groundwater
Rice-Polishing Ratio	65%
Yeast	#9
Sake Meter Value	-1
Acidity	1.7
Amino Acids Level	1.6
Alcohol by Volume	16%
Introduced in	2004
Brewery Location	Hyogo Prefecture
Brewery Head	Teradani Masayuki



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
Niimono

Tasting Notes
A sharp and solid tokubetsu junmai sake brewed with the time-honored Kimoto method - a ways to produce sake's mother yeast starter that takes extra time, labor and experience, but yeilds immensely well-structured and umami-rich sake. Recommended serving temperature: 48 degrees Celsius.

Awards
National Warm Sake Contest - Top Gold Honor The Nikkei Rankings of Everything - #1 in Warm Sake