

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 "Jingu" Junmai Daiginjo
----------------------	-----------------------------------

Item Number	1354
Case Contents	10
Size	720ml
Class	Junmai Daiginjo
Rice	Shinriki
Rice (kakemai)	Shinriki
Rice-Polishing Ratio	30%
Yeast	No.9
Sake Meter Value	+1
Acidity	1.4
Amino Acids Level	1.1
Alcohol by Volume	16%
Aged	N/A
Introduced in	N/A
Brewery Location	Hyogo Prefecture
Brewery Head	Mitsuo Fujiwara



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
Sashimi, Tempura

Tasting Notes
It took the brewery more than 120 hours to polish the rice down to 30% of its original size, resulting in this well-balanced sake with plentiful umami and an elegant floral aroma. This sake is named after an empress Regent Jingu, a Japanese empress who ruled beginning in the year 201.