

Mutual Trading, Inc.
Japanese Sake Spec Sheet

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| Brewery | Ikekame Shuzo |
| Founded | 1875 |
| Profile | Ikekame was established by sword master Genzo (a forward-thinking early entrepreneur) in Meiji Year 8 on the banks of the Chikugo River. He decided to use its waters, and committed to an enterprise based on sincerity to his sake style. Even today, the brewery still holds fast to those values. Their fans always find something new and interesting with every new bottle, and are often moved by unique products that stay with them forever. |

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| Product Name | Kuro Kabuto Muroka Junmai Daiginjo |
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| Item Number | 1160 |
| Case Contents | 6 bottles |
| Size | 720ml |
| Class | Junmai Daiginjo, Muroka |
| Rice | Yamada Nishiki |
| Rice (kakemai) | Yamada Nishiki |
| Rice-Polishing Ratio | 50% |
| Yeast | Private Yeast |
| Sake Meter Value | -2 |
| Acidity | 2 |
| Amino Acids Level | 1.1 |
| Alcohol by Volume | 15 |
| Aged | |
| Introduced in | 2006 |
| Brewery Location | Fukuoka |
| Brewery Head | Tanaka Mikito |

Photo:



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|--------------|-------------------|-----------------|------------|------------------|
| SWEET | SEMI-SWEET | SEMI-DRY | DRY | EXTRA-DRY |
| | ○ | | | |

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|-----------------|--------------|-------------|-------------|
| FRAGRANT | LIGHT | AGED | RICH |
| | | | ○ |

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|-------------|------------------|------------------|-------------|
| COLD | ROOM TEMP | BODY TEMP | WARM |
| ◎ | | | |

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|-----------------|------------------|------------------|-----------------|
| APERITIF | APPETIZER | MAIN DISH | DIGESTIF |
| | | ○ | |

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| Food Pairings | Chicken Teriyaki, Fried Oyster, Fish Tempura, Fatty Sashimi |
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| Tasting Notes | A rare treat for the adventurous, Kuro Kabuto Muroka Junmai Daiginjo is brewed using Black Koji (Kurokoji) instead of the usual Yellow Koji (Kikoji), contributing to a very unique and interesting flavor profile. The brewers forego the usual carbon filtration, allowing the natural qualities nurtured during brewing to remain, and send it straight to bottling for cold storage. Has a ripe strawberry field nose and a full body. It's flavor zips around the palate with a puckering, fruitlike acidity, refreshing the senses and engaging the mind. |
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