

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Koimari Shuzo
Founded	1909
Profile	The Maeda family of Koimari Brewery originally ran a kimono shop in the port of Imari during the Edo period (1603-1867), before pivoting to sake brewing in 1909. Koimari is a small, 700-goku (180L) brewery in Imari City. "Seishu Koimari" was launched in 1971, named with the intent to create sake that is as beautiful as the local ceramic ware called "Koimari". In 2008, in hopes of advancing their business and skill, Koimari launched a special craft sake line, "Koimari Saki," meaning 'ahead'. The history and romance of traditional Imari ceramics are sustained through the brewery's utilization of the techniques they have cultivated and handed down from generation to generation for sake brewing to preserve history and tradition, while pursuing sake making that suits the modern world.

Product Name	Koimari Cup Sake "NOMANNE"
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Item Number	See photo →
Case Contents	20 cups (1 design per case)
Size	180ml
Class	Junmai
Rice	Saga no Hana
Rice (kakemai)	
Water	Ryumon soft water
Rice-Polishing Ratio	65%
Yeast	701
Sake Meter Value	+2
Acidity	2.5
Amino Acids Level	1.2
Alcohol by Volume	15%
Introduced in	2013
Brewery Location	Saga Prefecture
Brewery Head	Shintaro Kutsuna



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
[With <i>chilled</i> NOMANNE] White fish, shellfish, chicken, chilled poached chicken with sesame dressing & cucumbers, berries, apples, peaches, other fruit from Rosaceae family, salad with nuts, desserts with fresh cream or vanilla ice cream
[With <i>warmed</i> NOMANNE] Sautéed mushrooms, roasted radish or tunip, braised dishes, white mold cheese (Brie de Meaux)

Tasting Notes
Quiet aromas of liquorice and herbs with a round and light mouthfeel. Refreshing and smooth flavor with a nice balance of rustic acidity and umami. When warmed, the acidity and dryness are enhanced, but then the sweetness of the rice gradually surfaces. Try this sake chilled for a smoother mouthfeel, or warmed for more pronounced umami notes from the rice. This sake comes in a reusable Imari ware porcelain cup in five charming traditional patterns.

Award(s) in the past
Charming Japanese Souvenir Contest 2007 Foodstuff Category BRONZE & HONG KONG PRIZE