

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery:	Kiku-Masamune Sake
Founded:	1659
Profile:	Established over 350 years ago, Kiku-Masamune takes their status as a representative brand of Authentic Dry Sake very seriously, and their mission is clear. As stated in their famous 1983 commercial, "As your eyes fall upon good food, you begin to crave Kiku-Masa. As the dryness of Kiku-Masa hits your tongue, you begin to crave good food". Their history is steeped in the image of Dry Sake one enjoys with a meal, and to that end Kiku-Masamune utilizes their multiple facilities across Japan to create the ideal sake that one will never tire of drinking.

Product Name:	Kiku Masamune Dry Sake Cup
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Item Number	6403
Case Contents	30 cups (5 packs of 6)
Size	180ml
Class	Futsushu
Rice	Japanese Rice
Rice (kakemai)	
Rice-Polishing Ratio	78%
Yeast	W-Kobo
Sake Meter Value	+10.5
Acidity	1.3
Amino Acids Level	0.8
Alcohol by Volume	14-15%
Aged	
Introduced in	2013
Brewery Location	Hyogo
Factory Head	Shibuya Takeshi



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
Ramen

Tasting Notes
Kiku-Masamune's original yeast Kokumi Alpha-Kobo is blended with their treasured and protected KIKUMASA-Kobo to create into the peerless W-Kobo used in a new dry brewing technique. The resulting sake is an exceptionally pragmatic, sharp, versatile, and of course extra dry.

Awards
Los Angeles International Wine Competition Gold Award for Design