

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 Kimoto Junmai
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Item Number	730
Case Contents	6 bottles
Size	1.8L
Class	Junmai
Rice	Japanese Rice
Rice (kakemai)	
Rice-Polishing Ratio	73%
Yeast	KIKUMASA-Kobo
Sake Meter Value	+5.0
Acidity	1.7
Amino Acids Level	1.3
Alcohol by Volume	15%
Aged	
Introduced in	2010
Brewery Location	Hyogo
Factory Head	Shibuya Takashi



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
Washoku, Richly-flavored dishes, Meat and Poultry, Special Rolls

Tasting Notes
By borrowing the power of the same naturally-occurring lactobacillae that have been produced in the Kiku-Masamune brewery for generations, this carefully & deliberately brewed sake Kimoto Junmai is born in the heart of the Nada ward of Hyogo (a region historically famous for Sake) where the brewery has been operating since the early Edo period of Japan. The sake itself has a deep, round flavor and is excellent at any temperature with nearly any kind of food.

Awards