

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 Shiboritate Koujo Junmai
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Item Number	8125
Case Contents	6 bottles
Size	1800 ml
Class	Junmai
Rice	Japanese Rice
Rice (kakemai)	
Rice-Polishing Ratio	70%
Yeast	HA14 (Kikumasa original)
Sake Meter Value	-2.0
Acidity	1.6
Amino Acids Level	1.9
Alcohol by Volume	15.0%
Aged	
Introduced in	2015
Brewery Location	Hyogo
Factory Head	Nakajima Makoto



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

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
	○	X	X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○		

Food Pairings
Japanese Cuisine, dishes with delicate and subtle aromatics and flavors

Bio and Tasting Notes
Using Kiku-Masamune's newly developed sake yeast HA14 lends this sake the fragrant aroma of fruits and flowers, while leaving the deliciously smooth umami-rich character typical of Junmai grade sake intact. Serve chilled for best results.