

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery:</b>	Kiku-Masamune Sake
<b>Founded:</b>	1659
<b>Profile:</b>	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.

<b>Product Name:</b>	Kiku-Masamune Shiboritate Koujo Junmai
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<b>Item Number</b>	7778
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai
<b>Rice</b>	Japanese Rice
<b>Rice (kakemai)</b>	
<b>Rice-Polishing Ratio</b>	70%
<b>Yeast</b>	HA14 (Kikumasa original)
<b>Sake Meter Value</b>	-2.0
<b>Acidity</b>	1.6
<b>Amino Acids Level</b>	1.9
<b>Alcohol by Volume</b>	15.0%
<b>Aged</b>	
<b>Introduced in</b>	2015
<b>Brewery Location</b>	Hyogo
<b>Factory Head</b>	Nakajima Makoto



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
	○			

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
	○	X	X

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○		

<b>Food Pairings</b>
Pork Kakuni, Tempura, Apple Fritters, Tortas, Mini Sliders with Pickles, Chicken Karaage

<b>Tasting Notes</b>
Using Kiku-Masamune's newly developed sake yeast HA14 lends this sake the fragrant aroma of fruits and flowers - enticing ripe banana and cantaloupe with bright sweet honey-crisp apples. Fruity, textured, round and smooth this light yet umami-rich Junmai grade finishes with a lingering umami and is a major crowd pleaser. Serve chilled for best results.