

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 Silver Sparkling Shiboritate
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Item Number	10631
Case Contents	24 metal bottles
Size	270ml
Class	
Rice	Japanese Rice
Rice (kakemai)	
Rice-Polishing Ratio	73%
Yeast	Original HA14
Sake Meter Value	+3.0
Acidity	0.7
Amino Acids Level	1.0
Alcohol by Volume	11%
Aged	
Introduced in	2019
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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

Food Pairings
Pizza, Barbequed Meats and Vegetables, Asado, Fried Chicken

Tasting Notes
Shiboritate (fresh pressed) semi-dry sparkling sake with a lush floral and fruit aroma and flavor, a refreshing character and a crisp fruity finish. Very light and easy to drink - recommended to pair with a relaxing weekend and a football game.