

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 Junmai Taru Sake
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Item Number	3270
Case Contents	12 bottles
Size	300ml
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	13.8%
Aged	
Introduced in	2011
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
◎	◎	◎	X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		◎	

Food Pairings
Unagi Kabayaki, Yakitori, Soba

Bio and Tasting Notes
Authentically-brewed Dry Junmai Sake is sealed into New Casks of Yoshino Cedar, and is only broken open for bottling once the sake reaches Kiku-Masamune's standard of excellence. We invite you to experience the invigorating cedar aroma and soft yet bright flavors. A nod to the Edo Period of Japan, when sake first started being produced on an industrial level, and was stored and transported in large wooden barrels by ship.