New York Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery:	Kikusui Sake Co. LTD.
Founded:	1881
Profile:	With 130 years of history on their shoulders, the Kikusui Sake Company of Niigata prefecture built themselves up from the bottom. The name "Kikusui" is a reference to a Noh theatre play, wherein the dew (Sui) from the petals of chrysanthemums (Kiku) grant eternal life. In 2004 they established the Kikusui Sake Research Institute in an effort to both raise the bar on the quality of their offerings and wrestle with concepts such as enjoyment of sake, and sake culture. They are proud to produce "Funaguchi" - Japan's first commercially available Nama (unpasteurized) sake.

Product Name:	Kikusui Funaguchi Nama Genshu

Item Number	1207
Case Contents	12 bottles
Size	300ml
Class	Honjozo, Nama Genshu
Rice	Gohyakumangoku 100%
Rice (kakemai)	Gohyakumangoku 100%
Rice-Polishing Ratio	70%
Yeast	No. 701
Sake Meter Value	-3
Acidity	1.8
Amino Acids Level	
Alcohol by Volume	19%
Aged	
Introduced in	1976
Brewery Location	Niigata
Factory Head	Itou Jun

Photo

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

Shiokara (heavily salted & fermented fish), Szechuan Cuisine & other strongly seasoned Chinese Cuisines, Chicken Empanadas, Ramen

Tasting Notes

Since Funaguchi's birth in the 47th year of the Showa period (1976), it has become beloved all over Japan, popular for home and restaurant consumption, and even as a portable treat for hikers and mountain climbers. Full-bodied, and full of the fresh flavor of ripe fruits. Pop open an ice-cold Funaguchi to experience one of Japan's most popular and unique offerings for yourself. Now in bottle format!

Awards

IWC 2014 Honjozo Class Gold Prize