

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 Kunko Funaguchi Nama Genshu
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Item Number	3997
Case Contents	30 cans
Size	200ml
Class	Futsushu, Nama Genshu
Rice	Gohyakumangoku
Rice (kakemai)	Table Rice
Rice-Polishing Ratio	70%
Yeast	No.1801/901
Sake Meter Value	-2
Acidity	1.8
Amino Acids Level	
Alcohol by Volume	19%
Aged	
Introduced in	2008
Brewery Location	Niigata
Factory Head	Ito Jun



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
Will draw out the flavors of rich, unique foods such as Sea Urchin

Tasting Notes
Style meets Depth in this special take on the famous Funaguchi. Instead of fortifying Kunko with the usual jozo (distiller's alcohol), sake-kasu Shochu is used, adding a whole new world to the aromatics and flavors of Funaguchi. Lush and luxurious mouthfeel, with a finish that leaves you smiling.