

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 Shinmai Shinshu Nama Genshu
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Item Number	3971
Case Contents	30 cans
Size	200ml
Class	Ginjo, Nama Genshu
Rice	Gohyakumangoku
Rice (kakemai)	Table Rice
Rice-Polishing Ratio	55%
Yeast	No. 701
Sake Meter Value	-3
Acidity	1.8
Amino Acids Level	
Alcohol by Volume	19%
Aged	
Introduced in	2005
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
Yakitori and other light salty dishes

Tasting Notes
Limited Edition Funaguchi "New-Rice New-Sake" "Shinmai-Shinshu" has arrived! Brewed using 100% newly harvested, locally grown Niigata Gohyakumangoku rice, this is a Funaguchi Experience you can only get your hands on once a year. A rich and electrifyingly vivid treat for lovers of super fresh namazake.