

**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 Junmai Ginjo
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Item Number	1167
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Gohyakumangoku
Rice (kakemai)	Table Rice
Rice-Polishing Ratio	55%
Yeast	No.1901/Karg 901
Sake Meter Value	+2
Acidity	1.4
Amino Acids Level	
Alcohol by Volume	15%
Aged	
Introduced in	1986
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
	○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	

Food Pairings
Tempura and other Deep-Fried foods, Fruit Salad

Tasting Notes
The clear nectar contained in this gorgeous blue bottle will impress upon you a gentle, fruity aroma and a light dry finish. A charming aspect of Kikusui Junmai Ginjo is that that it draws out the inner flavors of accompanying dishes, however there is no single style of cuisine with which it absolutely must be paired. A fine choice for restaurants and beginners to sake.