

**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 Karakuchi Honjozo
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Item Number	5410
Case Contents	12 bottles
Size	720ml
Class	Honjozo
Rice	Gohyakumangoku
Rice (kakemai)	Table Rice
Rice-Polishing Ratio	70%
Yeast	No. 701
Sake Meter Value	+7
Acidity	1.3
Amino Acids Level	
Alcohol by Volume	15%
Aged	6 months
Introduced in	1978
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
Unagi Kabayaki and other Rich Foods, Light and Refreshing foods such as Soba, and Red-Fleshed Fish such as Salmon and Tuna

Tasting Notes
A sip of this sake brings the same intensity, dryness and clarity as that of a crisp wind. This palate cleansing quality and a hidden but ever-present umami make this brew the Kikusui Sake Company's most highly recommended sake to enjoy with food. A fun suggestion is to experience this sake anew with the passing of each season - try chilling the sake in summer, warming it in winter, and matching it to a wide berth of your favorite seasonal dishes.