

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Takara Sake USA Inc.
Founded	1954 (Shirakabegura)
Profile	Takara's sake brewery is located in Kobe city of the Nada region. All products rely on both the most advanced equipment as well as traditional artisanal principles. Shirakabegura focuses on "Tokutei Meishou-shu" such as Junmai and Ginjo sake.

Product Name	Mio Crisp Sparkling Sake
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Item Number	19937
Case Contents	12 bottles
Size	300ml
Class	Junmai
Rice	Non-disclosure
Rice (kakemai)	
Water	Non-disclosure
Rice-Polishing Ratio	Non-disclosure
Yeast	Non-disclosure
Sake Meter Value	-70
Acidity	3.2
Amino Acids Level	0.5
Alcohol by Volume	5%
Aged	
Introduced in	2023
Brewery Location	Hyogo Prefecture
Brewery Head	Non-disclosure



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

Drink MIO CRISP on its own anytime or with a celebratory toast on special occasions. It pairs nicely with light appetizers, such as prosciutto, savory custard tarts, and mild white cheese. It works well with many gently savory main courses, such as poached chicken, scallops, crab, lobster, and mushroom pizza with white sauce. For dessert, a fresh fruit plate or pound cake will be lovely.

Tasting Notes

MIO CRISP is a refreshing sparkling sake with pretty aromas of honeydew melon, lemon, sweet cream, watermelon, almond, and daffodil. It has a light creamy mouthfeel with flavors that balance tangy fruit and savory notes: zesty stone fruit, melon, tangerine, vanilla, Asian pear, and wet stone.