

**New York Mutual Trading, Inc.  
Japanese Sake Spec Sheet**

<b>Brewery</b>	Miyozakura Shuzo
<b>Founded</b>	1893
<b>Profile</b>	The five petals of the Sakura Flower represent the elements of flavor (sweet, sour, salty, bitter and astringent). Miyozakura strives to create balance of these flavors with the strength of their own hands and top quality ingredients. With a respect and thankfulness their natural environment, the path to their goal of making the ultimate sake is still clouded.

<b>Product Name</b>	Miyozakura Junmai Cup
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<b>Item Number</b>	4139
<b>Case Contents</b>	30 cups
<b>Size</b>	180ml
<b>Class</b>	Junmai
<b>Rice</b>	Asahi No Yume
<b>Rice (kakemai)</b>	Asahi No Yume
<b>Rice-Polishing Ratio</b>	70%
<b>Yeast</b>	Kyoukai 9
<b>Sake Meter Value</b>	+6.5
<b>Acidity</b>	1.4
<b>Amino Acids Level</b>	1.5
<b>Alcohol by Volume</b>	15%
<b>Aged</b>	1 year
<b>Introduced in</b>	2007
<b>Brewery Location</b>	Gifu
<b>Brewery Head</b>	Hiroaki Sakou



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
			○	

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
	○		

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
○	◎	○	◎

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
		○	

<b>Food Pairings</b>
Grilled Meats and Vegetables, Salted Fish, Hearty Sauces

<b>Tasting Notes</b>
The hand-made, playful pandas that encircle the cup's outer surface elude to the true nature of this sake. Smooth and plush with a nice dry finish and a shy but flowery aroma. When warmed, the deep, hearty and almost fierce flavor is revealed, but quite enjoyable at almost every temperature, and very pairable with almost any meal.