

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nara Toyosawa
Founded	1868
Profile	A brewery of Nara city in Nara prefecture, established in 1868. Over 85% of their production is Tokuteimeishoshu (super-premium sake); they do not use machines, and all their sake is made by hand.

Product Name	Mushohai
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Item Number	7860
Case Contents	10 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	60%
Yeast	Kumamoto Kobo
Sake Meter Value	+3
Acidity	1.4
Amino Acids Level	1.6
Alcohol by Volume	16%
Aged	—
Introduced in	1994
Brewery Location	Nara Prefecture
Brewery Head	Mikio Saika



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
Meat dishes, Fish dishes

Tasting Notes
Soft umami is artfully drawn out in this ricey Ginjo sake. Enjoy chilled, or gently warmed for the best flavor.