

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Noguchi Naohiko Sake Institute Inc.
Founded	2017
Profile	About 70 years of pursuit of sake brewing, this sake brewery was established by Naohiko Noguchi who is the brewery of Japan's greatest, known as "God of sake brewing," as the culmination of the sake brewing life. The sake brewery, which opened in November 2017, was named as a mission to study the craftsman's technique, spirit, and way of life in the sake brewing, and pass it on to the next generation.

Product Name	NOGUCHI HIYAOROSHI MUROKA GENSU
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Item Number	10605
Case Contents	6 bottles
Size	720ml
Class	Undisclosed
Rice	Gohyakumangoku
Rice (kakemai)	Gohyakumangoku
Water	WELL- WATER
Rice-Polishing Ratio	65%
Yeast	Undisclosed
Sake Meter Value	Undisclosed
Acidity	Undisclosed
Amino Acids Level	Undisclosed
Alcohol by Volume	19%
Aged	Less than 1 year
Introduced in	Ishikawa
Brewery Location	Ishikawa
Brewery Head	Nogushi Naohiko



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
The autumn flavors are enhanced by the rich, fatty taste of saury (Pacific saury), the delicate aroma of matsutake mushroom's doburoku (steamed in a clay pot), and the smoked dishes. The sweet and savory sauce, reminiscent of teriyaki glaze, pairs exceptionally well with them.

Tasting Notes
The matured flavor evokes the arrival of autumn. When you take a sip, your mouth is filled with an elegant and refined umami, followed by a gentle sweetness in the aftertaste. We recommend enjoying it at around 40 degrees Celsius, not chilled, to fully appreciate its taste.