

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nihonsakari Co. LTD.
Founded	1889
Profile	The Nihon Sakari main HQ is in Nishinomiya, an area well known for sake brewing. In the 17th century, almost 30% of sake breweries were based there. In 2000 they changed the name of the company from Nishinomiya Sake Brewing Company to Nihon Sakari Co. LTD. They also have a sake based beauty product line developed in the 1980s. For their 120th anniversary, they re-established their slogan to be "More flavorful, more beautiful"..

Product Name	Nihon Sakari Onikoroshi "Demon Slayer" Shiboritate Sake Juice Box
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Item Number	562
Case Contents	30 tetra packs
Size	180ml
Class	Junmai
Rice	Japaneses Rice
Rice (kakemai)	Japaneses Rice
Water	well water and tap water
Rice-Polishing Ratio	75%
Yeast	No.7
Sake Meter Value	+3.5
Acidity	1.2
Amino Acids Level	0.9
Alcohol by Volume	14%
Aged	less than a year
Introduced in	2011
Brewery Location	Hyogo
Brewery Head	Toshihiko Nakamura



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
Fried chicken (Japanese style, tori no karaage), Crab meat and miso paste : (kani miso), Sweet and sour pork: (su buta), Spicy Sichuan-style tofu dish : (ma po dou fu), Fried chicken (Western style furaido chikin)

Tasting Notes
This is a light and dry sake (unpasteurized) that preserves the fresh flavor and aroma of freshly squeezed ingredients. It has a refreshing taste and smooth finish.