

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" Sake Juice Box
---------------------	---

Item Number	2396
Case Contents	30 tetra packs
Size	180ml
Class	Futsuushu
Rice	Japanese Rice
Rice (kakemai)	Japanese Rice
Rice-Polishing Ratio	75%
Yeast	No.701
Sake Meter Value	+3
Acidity	1.2
Amino Acids Level	1
Alcohol by Volume	14%
Aged	less than one year
Introduced in	2017
Brewery Location	Hyogo Prefecture
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 octopus, rolled omelet with dashi, assorted hot pot, crab omelet, xiaolongbao, macaroni gratin, stuffed cabbage rolls, potato croquette

Tasting Notes
A light and slightly dry sake with a humorous oni (demon) illustration that catches the eye. It's a brick-pack product with a straw included