

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	Nihonsakari Junmai
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Item Number	3995
Case Contents	6 bottles
Size	1800ml
Class	Junmai
Rice	Regular Rice
Rice (kakemai)	Regular Rice
Rice-Polishing Ratio	75%
Yeast	#701
Sake Meter Value	+3.0
Acidity	1.5
Amino Acids Level	1.6
Alcohol by Volume	13.0-13.9%
Aged	Less than 1 Year
Introduced in	2011
Brewery Location	Hyogo Prefecture
Factory Head	Toshihiko Nakamura



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
			○	

FRAGRANT	LIGHT	AGED	RICH
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	○	◎

APPETIZER	MAIN DISH	AFTER MEAL
	○	

Food Pairings
Tuna Sashimi, Grilled Eggplant, Shabu Shabu

Tasting Notes
This sake's main traits are the great rice flavor and soft mouthfeel, with a dry finish and light aftertaste. Easy to drink.