

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 Nama Genshu Honjozo
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Item Number	1428
Case Contents	30 bottles
Size	200ml
Class	Honjozo, Nama, Genshu
Rice	Ginpu, Japanese Rice
Rice (kakemai)	
Rice-Polishing Ratio	70%
Yeast	
Sake Meter Value	-6
Acidity	1.9
Amino Acids Level	1.9
Alcohol by Volume	19%
Aged	
Introduced in	2017
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	DIGESTIF
○	○		

Food Pairings
Fried Chicken, Tempura, Full-flavored dishes

Tasting Notes
"Nama Genshu" means sake which is unpasteurized and undiluted. Sake is almost always pasteurized twice and water is added to adjust aroma and flavor, to lower alcohol content before bottling, but this sake does not go through those processes. Its aromatics are like freshly cooked rice, its flavor is lively fresh and rich bodied. Enjoy deep flavor with a handy can whenever and wherever you want.