

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Noguchi Naohiko Sake Institute Inc.
Founded	2017
Profile	The Noguchi Naohiko Sake Institute is named after one of the most legendary sake brewers in Japan, who is known as “the God of Sake Brewing.” In his eighties and still tirelessly working, Noguchi Naohiko is recognized as a living legend, with a career spanning more than seven decades. Opened in November 2017, the Noguchi Naohiko Sake Institute's goal is to immortalize Master Brewer Noguchi's techniques, mentality, and vision, passing his wisdom on to the next generation of sake brewers who learn from and work with him each day

Product Name	Noguchi Miyama Nishiki Yamahai Muroka Nama Genshu
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Item Number	10338
Case Contents	12 bottles
Size	720ml
Class	none
Rice (kojimai)	Hyogo Yamada Nishiki
Rice (kakemai)	Nagano Miyama Nishiki
Water	Brewery's Well Water
Rice-Polishing Ratio	55%
Yeast	N/A
Sake Meter Value	N/A
Acidity	N/A
Amino Acids Level	N/A
Alcohol by Volume	19%
Aged	About 1 Year
Introduced in	2018
Brewery Location	Ishikawa Prefecture
Brewery Head	Naohiko Noguchi



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
Ricotta-Stuffed Squash Blossoms, Grilled Vegetable Dishes, Dal with Coriander Chutney, Red Snapper Crudo with Chiles & Citrus Zest

Tasting Notes
An elegant sake with highly refreshing acidity and a fine, semi-long finish, boasting lush botanical flavors of ripe fruits, berries and fresh herbs, with low aromas of white tea, lemon zest and creamy yogurt. As you hold it on your tongue, it presents a pleasant balance of umami, astringency and acidity, yet maintains it's soft mouthfeel.