

**New York Mutual Trading, Inc.
Japanese Sake Spec Sheet**

Brewery	Okuda Shuzoten
Founded	1675
Profile	Okuda Shuzo is the third oldest brewery established in Akita prefecture and exports the smallest amount of sake leaving Akita prefecture (based on 2015 shipment data); this allows them the flexibility and time to develop their skills and painstaking attention to detail which maintain the highest standards of Sake-brewing. Particularly popular are their Junmai Ginjo Genshu and Sake that made with modern, proprietary yeasts.

Product Name	Chiyomidori R-5 Junmai Ginjo
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Item Number	9480
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Sakekomachi
Rice (kakemai)	Sakekomachi
Rice-Polishing Ratio	60%
Yeast	R-5
Sake Meter Value	+2
Acidity	1.5
Amino Acids Level	0.9
Alcohol by Volume	17%
Aged	1 year
Introduced in	2016
Brewery Location	Akita Prefecture
Brewery Head	Shigenori Okuda



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

FRAGRANT	LIGHT	AGED	RICH
			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	x	x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○		○

Food Pairings
Marinated Squid and Octopus, Baked White Asparagus wrapped with procutto, Foie Gras terrine with honey sauce, Summer Truffle Risotto, Grilled Lamb with Blueberry sauce, Duck Confit

Tasting Notes
Using Sake Yeast R-5, which was first isolated in the Akita Prefecture Jozo Shikenjo (Brewing Research Center), this sake has gorgeous melon and apples notes, with a full body and semi-sweet flavor that is perfect for before or after the main course of a traditional Japanese meal. It will also match easily with many western dishes.