

Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery:	TAKARA SAKE USA
Founded:	1983
Profile:	TAKARA SAKE USA INC., was established in 1983 in Berkeley, California and became a member of TAKARA GROUP, the leading corporation of alcohol related business in Japan. TAKARA has a well of experience producing sake, mirin and shochu, accumulated over a period of more than one-and-a-half centuries. TAKARA SAKE USA has taken pure snow melt from the Sierra Nevada Mountains and superior rice from the fertile Sacramento Valley. To this, they apply traditional sake-making craftsmanship and modern technology to produce a sake worthy of TAKARA mark.

Product Name:	Sho Chiku Bai SHO Junmai Organic
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Item Number	8763
Case Contents	12 bottles
Size	720ml
Class	Tokubetsu Junmai
Rice	Calrose (Organic)
Rice (kakemai)	
Rice-Polishing Ratio	60%
Yeast	
Sake Meter Value	+3
Acidity	1.4
Amino Acids Level	1.1
Alcohol by Volume	14.0%
Aged	
Introduced in	2017
Brewery Location	Berkeley, CA
Factory Head	Berkeley, CA



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
Matches perfectly with lightly seared Japanese steak, roasted mushrooms, white miso soup, mushroom chawanmushi, Spanish cod fritters or truffle mac & cheese.

Tasting Notes
At room temperature, this sake offers a balance of subtle fruit and dry grains. Aromas include yellow apple, wheat bread, and dry oatmeal. Flavors are Asian pear, oatmeal, spice, and minerals. When warm, the savory attributes are amplified. Scents of buck wheat, mushroom, spice, and damo, forest floor lead into flavors of bran muffin with walnuts, brown banana, and minerals.