

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

Brewery	Shimizu Seizaburo Shoten
Founded	1869
Profile	<p>Modern industrial developments in sake brewing technology dramatically reduced the labor, training and time necessary to make sake, but sake used to be thought of as an agricultural product that came forth as a result of a Toji's experience and instinct. Today, their team aims to bring sake brewing back to the past with their own hands, and create more dynamic and wild sake like in They are dedicated to hand-grown koji, small batch production, and slow fermentation times in the middle of Suzuka town's severe winters.</p> <p>Though they officially became Shimizu Seizaburo Shoten 1869, the brewery itself is a historic landmark that has survived since ancient times. Located between Kyoto and Ise (a significant location in the Japanese Shinto religion), many travelers on holy pilgrimages have passed through their doors, and the brewery was well-known even in Kyoto to make delicious and sophisticated sake.</p>

Product Name	Zaku Junmai Daiginjo
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Item Number	10003
Case Contents	6 bottles
Size	1800ml
Class	Junmai Daiginjo
Rice	100% Okayama Asahi
Water	Suzuka groundwater
Rice-Polishing Ratio	50%
Yeast	#1901
Sake Meter Value	-
Acidity	-
Amino Acids Level	-
Alcohol by Volume	15%
Introduced in	2018
Brewery Location	Mie Prefecture
Brewery Head	Uchiyama Tomohiro



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
Clams steamed in sake, chilled steamed abalone

Tasting Notes
Asahi rice produced in Okayama prefecture is polished down to 50% to give this incredible cult-hit sake it's expansive aroma, clean and refreshing taste. The brewery truly produces only a small amount of it each year, so generally it is difficult even in Japan to purchase a bottle. The meaning of the name "Zaku" is simply "to make" or "to create".