

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Honda Shoten
Founded	1921
Profile	As far as Sake Rice goes, Yamada Nishiki is king, and within Yamada Nishiki there are various rankings. Honda Shoten only uses the best of the best - super high quality Yamada Nishiki rice grown in Hyogo prefecture's Miki city and Kato city. This is the basis of their art, and they only will use this top tier rice. Their sake's names bear the names of the farms that they source their rice from.

Product Name	Tatsuriki Kome no Sasayaki
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Item Number	1399
Case Contents	10 bottles
Size	720ml
Class	Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	50% (kajimai 40%)
Yeast	Kyokai 9
Sake Meter Value	+3
Acidity	1.4
Amino Acids Level	0.9
Alcohol by Volume	17%
Aged	6 months
Introduced in	1979
Brewery Location	Hyogo
Brewery Head	Fujiwara Mio

Photo :



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
Sushi, Cheese

Tasting Notes
Because they use only the best Yamada Nishiki, they are able to reveal various layers in this full-bodied favorite. Notes of melon and rice.

Awards
World Wine Championships Platinum Medal