

New York Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nanbu Bijin
Founded	1902
Profile	The brewery was established in 1902, and the Nanbu Bijin brand name came to be in 1951. The Iwate area used to be called Nanbu (South), and is a place rich with nature, abundant water and fertile soil. In Japan, most breweries of the time made quite rough, inelegant, sweet sake, but this brewery wanted to make clean & beautiful sake like a fair southern maiden. Hence, the name Nanbu Bijin, or Southern Beauty.

Product Name	Nanbu Bijin Shinpaku Junmai Daiginjo
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Item Number	5119
Case Contents	12 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	Yamadanishiki
Rice-Polishing Ratio	50%
Yeast	M310
Sake Meter Value	+2
Acidity	1.6
Amino Acids Level	-
Alcohol by Volume	16-17%
Aged	-
Introduced in	
Brewery Location	Iwate Prefecture
Brewery Head	Junji Matsumori



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	
White Fish Sashimi, Grilled Fish, Soup with Dashi, Nabe hotpot	

Tasting Notes	
Made from 100% Yamada Nishiki rice, the label was designed to evoke the image of a single grain of this pure white Sakamai (sake rice). Has an elegant ginjo aroma, an a pillowy mouthfeel. Splendidly balanced.	



QUALITY GRADE Junmai Ginjo

SEIMAIBUAI 55%

RICE Yamada Nishiki

NIHONSHU-DO +3

ALCOHOL 15.2%

ACIDITY 1.6

SIZE 12/300ml

6/720ml

6/1.8L

PRICE \$16 / \$35 / \$72

UPC 835603005172

835603005059

835603005813

RIHAKU

WANDERING POET

ABOUT THE SAKE: With broad appeal and a memorable, sturdy flavor, this sake has the ability to complement even the most wine-unfriendly vegetables. This Junmai Ginjo is made with Yamada Nishiki rice, known as the pinnacle of quality for sake rice. It is named after the famous Chinese poet, Li Po, who was said to drink a bottle of sake and write one hundred poems.

TASTING NOTES & FOOD PAIRING: Notes of banana and ripe honeydew with a clean, crisp acidity that highlights its light-to-medium body. The lingering finish moves from juicy fruitiness to green, herbal notes making it a great food companion.

Pairs well with many vegetables like asparagus, artichoke hearts, broccoli rabe, green salad, and brie cheese.

RIHAKU: Rihaku is named after the famous Chinese poet from the 8th century, Li Po, who was known to drink a big bottle of sake and write a hundred poems.

- Rihaku boasts one of the highest average milling rates of all Japanese sake breweries—a testament to its dedication to high quality.
- Each Rihaku sake in the portfolio is made with a different type of sake rice, demonstrating how the deliberate style of a producer can be expressed by four rice types.



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Japanese Sake Spec Sheet

Brewery	Ryujin Shuzo
Founded	1597
Profile	Ryujin Shuzo's underground water is very soft and feminine, lending to their brewers the power to draw out the hidden flavors in their rice. Their aim is to create flavorful, mellow, high quality sake that warms the heart upon drinking. They like to combine their traditional skills and methods with the brewer's heart. To this end, they work hard to improve their skills every day to work towards the next challenge, and brew excellent beer in the off season.

Product Name:	Oze no Yukidoke Ohkarakuchi Junmai
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Item Number	8222
Case Contents	12 bottles
Size	720ml
Class	Junmai
Rice	Yamada Nishiki
Rice (kakemai)	Gohyakumangoku
Rice-Polishing Ratio	60%
Yeast	No. 7
Sake Meter Value	+10
Acidity	1.8
Amino Acids Level	1.6
Alcohol by Volume	17%
Aged	1 year
Introduced in	2010
Brewery Location	Gunma Prefecture
Brewery Head	Hideki Horikoshi



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	
Japanese dishes, Chicken Hotpot, Chinese dishes, and Fried dishes.	

Tasting Notes	
It starts out gentle and light, then and finishes super dry. One of the most easy and enjoyable Sake to pair with food.	



QUALITY GRADE Junmai
Daiginjo

SEIMAIBUAI 35%

RICE Yamada Nishiki

NIHONSHU-DO +2

ALCOHOL 16.8%

ACIDITY 1.5

SIZE 6/720ml

PRICE \$120

UPC 835603005226

TENTAKA

SILENT STREAM

ABOUT THE SAKE: The ultimate luxury sake that is made from the most premium of all rice strains and polished down to an exceedingly labor-intensive 35%. Out of the 24 grades of Yamada Nishiki rice, this sake is made from the very highest (Toku A Tokujo-Mai) and then made in the non-pressed free run shizuku style resulting in extreme purity. Silent Stream is named after the clear and untouched water that originates deep in the jagged, snow-covered Nasu Mountains.

TASTING NOTES & FOOD PAIRING: Soft lime, mint, and lychee dominate the nose. Medium-bodied with flavors of honeydew, pear and fresh cut hay amplified by vibrant acidity. The laser-focused finish has an enjoyable dusty character with clean anise-like flavors.

Pair with red snapper with lemon and mint, stilton with apricots, pate.

TENTAKA: Located in a region known for its pure rivers and natural beauty, Tentaka has created a sustainable microcosm to preserve and support future generations of sake.

- President Ozaki-san's passion for the environment has led the brewery to use local ingredients, to reuse production byproducts, and to get Organic Certification in Japan, the US, and the European Union—one of only two breweries with triple certification.
- Brewed in a landlocked region, Tentaka sake is locally treasured with only a small amount of sake leaving the prefecture. It celebrates the local flavors of rustic, savory, and meaty foods by brewing rich sake with high acidity.



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QUALITY GRADE Tokubetsu
Honjozo

SEIMAIBUAI 60%

RICE Gohyakumangoku

ALCOHOL 15%

SIZE 720 ml

PRICE \$34

UPC 835603007053

TENSEI

ENDLESS SUMMER

ABOUT THE SAKE: Enjoy the feel of a perfect endless summer with this bright, refreshing taste of Kanagawa's surfer culture.

TASTING NOTES & FOOD PAIRING: Bright and fresh sake with a salted melon finish.

Pairs well with whitefish ceviche with pineapple, pomegranate guacamole, citrus and beet salad

TENSEI: Tensei is a multi-talented brewery defined by an entrepreneurial spirit, an international outlook, and a laid-back surfer atmosphere.

- The cultured and forward-thinking brewery has a hand in other enterprises as well, including a beer brewery, a Japanese restaurant, an Italian restaurant, a bakery, and an art gallery all on site.
- Tensei is inspired by Kanagawa's beautiful coastline and surfer culture. The town is also the birth place of the famous Japanese woodblock art, The Great Wave.





TAKATENJIN

SWORD OF THE SUN

ABOUT THE SAKE: Bright and refreshing, this sake is the perfect choice for daytime drinking and is the brewery employees' drink of choice. The juniper botanicals and cucumber notes make it the perfect gin lover's sake. It is named after the brewery founder who fought many battles near the ruins of Takatenjin Castle. It is very close to being a Ginjo but reined in by flavors and aromas to allow more easy drinking.

TASTING NOTES & FOOD PAIRING: Melon, pear, and banana drive the aromas and combine with a subtle sweet touch highlighted by a subdued acidity in the butter-tinged flavor. Great depth and plenty of complexity.

Try it with grilled Siracha shrimp, roasted beets, and whole-grain salads.

DOI: In a region of endless sunshine and pristine water sources, brewery Doi Shuzo stands out as an iconic producer of the fruity, dry style of sake that the area is known for.

- Takatenjin is brewed at Doi Shuzo, which is recognized for its environmentally-friendly use of solar power, on-site water treatment, and other renewable energy sources.
- Pure water put Shizuoka on the map for its tea production and its concentration of wasabi fields—two delicate products that require flawless water like sake does.

QUALITY GRADE Tokubetsu
Honjozo

SEIMAIBUAI 60%

RICE Yamada Nishiki & Haenuki

NIHONSHU-DO +4

ALCOHOL 15.5%

ACIDITY 1.3

SIZE 12/300ml
6/720ml

PRICE \$15 / \$29

UPC 835603005622
835603005714



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