

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

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|-----------------|---|
| <b>Brewery:</b> | Kikusui Sake Co. LTD.   |
| <b>Founded:</b> | 1881  |
| <b>Profile:</b> | With 130 years of history on their shoulders, the Kikusui Sake Company of Niigata prefecture built themselves up from the bottom. The name "Kikusui" is a reference to a Noh theatre play, wherein the dew (Sui) from the petals of chrysanthemums (Kiku) grant eternal life.<br>In 2004 they established the Kikusui Sake Research Institute in an effort to both raise the bar on the quality of their offerings and wrestle with concepts such as enjoyment of sake, and sake culture. They are proud to produce "Funaguchi" - Japan's first commercially available Nama (unpasteurized) sake. |

|                      |                      |
|----------------------|----------------------|
| <b>Product Name:</b> | Kikusui Junmai Ginjo |
|----------------------|----------------------|

|                             |                     |
|-----------------------------|---------------------|
| <b>Item Number</b>          | 7830                |
| <b>Case Contents</b>        | 12 bottles          |
| <b>Size</b>                 | 720ml               |
| <b>Class</b>                | Junmai Ginjo        |
| <b>Rice</b>                 | Gohyakumangoku 100% |
| <b>Rice (kakemai)</b>       | Gohyakumangoku 100% |
| <b>Rice-Polishing Ratio</b> | 55%                 |
| <b>Yeast</b>                | 1801/901            |
| <b>Sake Meter Value</b>     | +2                  |
| <b>Acidity</b>              | 1.4                 |
| <b>Amino Acids Level</b>    |                     |
| <b>Alcohol by Volume</b>    | 15%                 |
| <b>Aged</b>                 |                     |
| <b>Introduced in</b>        | 1986                |
| <b>Brewery Location</b>     | Niigata             |
| <b>Factory Head</b>         | Itou Jun            |



|              |                   |                 |            |                  |
|--------------|-------------------|-----------------|------------|------------------|
| <b>SWEET</b> | <b>SEMI-SWEET</b> | <b>SEMI-DRY</b> | <b>DRY</b> | <b>EXTRA-DRY</b> |
|              |                   | ○               |            |                  |

|                 |              |             |             |
|-----------------|--------------|-------------|-------------|
| <b>FRAGRANT</b> | <b>LIGHT</b> | <b>AGED</b> | <b>RICH</b> |
| ○               | ○            |             |             |

|             |                  |                  |             |
|-------------|------------------|------------------|-------------|
| <b>COLD</b> | <b>ROOM TEMP</b> | <b>BODY TEMP</b> | <b>WARM</b> |
| ◎           | ○                |                  |             |

|                 |                  |                  |                 |
|-----------------|------------------|------------------|-----------------|
| <b>APERITIF</b> | <b>APPETIZER</b> | <b>MAIN DISH</b> | <b>DIGESTIF</b> |
| ○               | ○                | ○                |                 |

|   |  |
|---|--|
| <b>Food Pairings</b>                            |  |
| Tempura and other Deep-Fried foods, Fruit Salad |  |

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| <b>Tasting Notes</b>   |  |
| The clear nectar contained in this gorgeous blue bottle will impress upon you a gentle, fruity aroma and a light dry finish. A charming aspect of Kikusui Junmai Ginjo is that that it draws out the inner flavors of accompanying dishes, however there is no single style of cuisine with which it absolutely must be paired. A fine choice for restaurants and beginners to sake. |  |