

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Senkin Sake Brewery Co., Inc.
Founded	1806
Profile	Nestled in the residential backroads of Sakura city, Tochigi Prefecture, Senkin Brewery is now run by 11th generation brothers Kazuki Usui (Brewer) and Masato Usui (Toji), who work together as brewer and toji (respectively). Senkin's jizake are brighter and juicier than other sake; their focus is principally on deviating from the norm with elements of higher acidity and residual sugar levels (around -3.0). As their brewing motto is "Yokei na koto shinai" (do nothing unnecessary), all of their sake are brewed in small batches, are Muroka (unfiltered), Genshu (undiluted), and Nama (unpasteurized), as well as bottle aged in near-freezing temperatures. Applying the same concept as a Domaine or Estate, Senkin uses the same water for brewing as that which grows their rice, and they will only use contract-farmed Omachi, Yamada Nishiki, or Kame no O rice grown within 5 minutes of the brewery. They proudly implement both modern and traditional brewing methods across their various sake series.

Product Name	Senkin "Immortal Wing" Modern Muku Junmai Daiginjo
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Item Number	493
Case Contents	12
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	Koji 40% / Kakemai 50%
Yeast	Tochigi Yeast
Sake Meter Value	-2
Acidity	2.2
Amino Acids Level	1.2
Alcohol by Volume	16%
Aged	
Introduced in	2017
Brewery Location	Tochigi
Brewery Head	Masato Usui



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
Scallop with grapefruit salad, mozzarella and tomato salad, insalata di mare (Italian Seafood Salad), seafood aspic, sea urchin mousse, poached white asparagus, sashimi of thinly sliced white flesh fish with ponzu, shrimp cake with lemon garnish

Tasting Notes
Senkin Modern Muku is the brewery's flagship brand, brewed 100% with local Sakura city Yamada Nishiki rice. Part of their "modern" series (meaning that it was brewed with modern methods), the brewery touts this as their daily drinking sake - one that fits in your class as comfortably as wearing a clean white shirt. Muku, meaning pure or innocent, refers to a lack of excessive embellishment in the sake. It has a sharp, vibrantly fruity flavor with a well-balanced umami heft, and the brewery encourages drinkers to try enjoying their sake out of Boudreaux wine glasses to maximize the sensory potential of the brew.

New York Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Amabuki Shuzo Co. LTD.
Founded	1688
Profile	Established 1688 in the northern Kyushu region, Amabuki Brewery has been producing sake earnestly for over 325 years. They make use of locally harvested Saga rice and underground water and to create unique, high grade sake. Their specialty - a new style of using flower yeasts - is a combination of their skill, creativity and hard work, and led to new level in sake. Enriching your most relaxing times with the elegant and unique fragrances and flavors in their brews has been their ultimate duty for generations.

Product Name	Amabuki Junmai Ginjo Himawari
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Item Number	3949
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Sake Rice
Rice (kakemai)	Sake Rice
Rice-Polishing Ratio	55%
Yeast	Sunflower Yeast
Sake Meter Value	+10
Acidity	1.7
Amino Acids Level	1.1
Alcohol by Volume	16%
Aged	About 1 Year
Introduced in	2008
Brewery Location	Saga
Brewery Head	Kishita Daisuke



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	
Herb or Spiced Oils, Pickled Fish, Blue Cheese, Cream Cheese, Seafood Dishes	

Tasting Notes	
This unpasteurized stunner has a hint of dryness on the finish that pairs beautifully with an array of different cuisines, and the unique sunflower yeast provides a rounded flavor you won't soon forget. Notes of wildflowers and anise. Enjoy the smooth palate and crisp finish of this excellent and interesting sake.	

Awards	

New York Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Asahi Brewery
Founded	1830
Profile	Established in 1830 with the motto of "quality first". Brewing sake is making rice. Not only do they focus on obtaining high quality sake rice, they dedicate time and effort in their labs to increase said rice's quality. Their efforts do not stop there however - in order to help sustain the environment, they implement the ISO14000 system of environmental sustainability, and also participate in various activities to preserve their natural surroundings. Additionally, they hold tea ceremonies, concerts, and cultural events for the local community. The goal is to make a fun, sustainable, and ultimately enjoyable environment with sake.

Product Name	Kubota Senju
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Item Number	8370
Case Contents	12 bottles
Size	720ml
Class	Ginjo
Rice	Gohyakumangoku
Rice (kakemai)	N/A
Rice-Polishing Ratio	Kojimai 50% Kakemai 55%
Yeast	N/A
Sake Meter Value	+5
Acidity	1.1
Amino Acids Level	N/A
Alcohol by Volume	15%
Aged	N/A
Introduced in	N/A
Brewery Location	Niigata Prefecture
Brewery Head	Yoshihiko Anzawa



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	
Fried Chicken, Yakiniiku BBQ, Kimchi Hotpot	

Tasting Notes	
Aiming for a Sake that can be enjoyed with a meal, Kubota Senju boasts a modest bouquet and a timeless flavor that one does not tire of drinking. Velvety mouthfeel and excellent chilled, but quite this Ginjo is quite amicable to being enjoyed warmed as well.	



QUALITY GRADE Tokubetsu
Junmai Nigori

RICE Gohyakumangoku

ALCOHOL 15%

SIZE 6/720ml

PRICE \$25

UPC 835603007121

DAIMON

ROAD TO OSAKA

ABOUT THE SAKE: This cloudy “nigori” sake will transport you to Osaka and the Daimon brewery where they have been crafting fresh, lively sake for six generations.

TASTING NOTES & FOOD PAIRING: A creamy & mild nigori with notes of banana, citrus and floral.

A delicious pairing with fried foods. Try with coconut shrimp, crab cakes or Pad Thai.

DAIMON: Daimon brewery is one of very few sake breweries located in Osaka and produces sake that truly captures the spirit of the prefecture – a vibrant region that is culturally rich, colorful and known as the street food capital of Japan.

- Brewery president and toji, Yasutaka Daimon, is a 6th generation brewer that is also a jazz musician. Daimon-san often listens to jazz while making sake, believing that both jazz and sake go together hand in hand.
- Daimon is a globally minded brewery and world famous for their global sake internships along with creating the Sake Export Association to expand sake outside of Japan.

