

New York Mutual Trading, Inc.  
Japanese Sake Spec Sheet

Brewery	Katsuyama Supreme Sake Co.,Ltd
Founded	1688
Profile	Established in 1688, Katsuyama is a sake brewery with traditions lasting well over three century. They were established to brew the upscale sake enjoyed exclusively by the feudal lords of the Sendai domain, where was founded by Japan's Most famous samurai & military commander Date Masamune. To this day, Katsuyama carries on he reputation and tradition of its origins as a brewery for the lords.

Product Name	Katsuyama Junmai Ginjo "Ken"
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Item Number	1918
Case Contents	12
Size	720ml.
Class	Junmai Ginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	50%
Yeast	Miyagi Kobo
Sake Meter Value	+4
Acidity	1.6
Amino Acids Level	0.7
Alcohol by Volume	16%
Aged	About 6 Months
Introduced in	2007
Brewery Location	Miyagi
Brewery Head	Mitsuaki Goto



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, Sushi

Tasting Notes
This is an expertly Junmai Ginjo with a 50% milling rate. Very reasonably priced compared to other Katsuyama sake but still maintains the same superior quality. Has a light fragrance and is very flavorful. A perfect sake to pair with many types of dishes.

Awards
N/A

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<b>Product Name</b>	Katsuyama Junmai Daiginjo "Akatsuki"
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<b>Item Number</b>	1921
<b>Case Contents</b>	6
<b>Size</b>	720ml.
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamada Nishiki
<b>Rice (kakemai)</b>	Yamada Nishiki
<b>Rice-Polishing Ratio</b>	35%
<b>Yeast</b>	Miyagi Kobo
<b>Sake Meter Value</b>	0
<b>Acidity</b>	1.4
<b>Amino Acids Level</b>	0.9
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	About 1 Year
<b>Introduced in</b>	2007
<b>Brewery Location</b>	Miyagi
<b>Brewery Head</b>	Mitsuaki Goto



<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>	
Kaiseki Cuisine	

<b>Tasting Notes</b>	
A remarkable sake from Katsuyama brewery in Akita prefecture. Akatsuki Junmai Daiginjo is a "centrifuge" sake, meaning the mash is separated from the sake using an expensive, space age centrifuge machine. This sake is amazingly complex and comes with many tantalizing opportunities for pairing with both western and eastern cuisines.	

<b>Awards</b>	
N/A	