



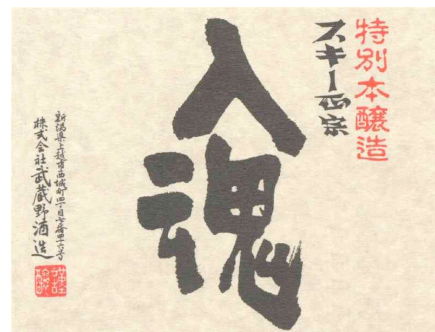
# NYUKON “Into Your Soul”

Tokubetsu Honjozo (Niigata, Japan)

## Basic Info

**Brand:** NYUKON [nyu-koun]  
**Nickname:** “Into Your Soul”  
**Type of Sake:** Tokubetsu Honjozo.  
**Seimai Buai:** Rice milled to 60 %  
**Alcohol:** 15-16%  
**Size, Case Pack, & UPC code:**

1.8L/6	844650045031
720ml/12	844650045017



## Producer

**Producer:** Musashino [mu-sashi-no] Shuzo  
**Owned by:** Kobayashi Family      **Founded:** 1916  
**Location:** 4-7-46 Nishishiro-cho, Joetsu-shi,  
 Niigata 943-0834 Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.musashino-shuzo.com](http://www.musashino-shuzo.com)

**Toji (Master Brewer):** Kenji Fujii  
 Fujii-san has been making sake for more than four decades with Musashino Shuzo.

## Ingredients & Technical data

**Rice:** Gohyaku-man-goku  
 The rice for this sake is grown at rice paddy terrace in mountainous Maki village in South western Niigata.  
**Water:** Soft water from Maki village in Southwestern Niigata.  
**Yeast:** Kyokai #9  
**SMV:** +3      **Acidity:** 1.3      **Amino acids:** 0.9

No sulfites, no preservatives.

## Other info

**Serving temp. :** Serve chilled, at room temperature, or slightly warm.  
**Tasting note:** Subtle nose with hints of tea, peach, and apricot. Clean and understated.  
**Food Paring:** A wide range of Japanese cuisine, Steamboats (nabe), Simmered vegetable, fish, & pork.

