



Nyukon “Into Your Soul”

Tokubetsu Honjozo (Niigata, Japan)

Basic Information

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
300ml/12	844650045048



Producer

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

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.