



Mutsu Hassen

Pink Label Ginjo (Pure/ Pasteurized)



Prawn

Tiger Prawn Stuffed with Tamagoyaki,
Served Alongside Hotaru-Ika and Herring Roe,
dressed in a Tamago Miso and Seabream Dashi Sauce
Together with Leek and Satoimo,
Topped with Tuna Flakes and Kinome Leaf

With its fruity aroma, this sake bring out a lingering umami flavour from the dish.

Mutsu Hassen Pink Label Ginjo (Pure/ Pasteurized) [Hachinohe Shuzo]

- Sake type Ginjo
- Rice-polishing ratio 55/60%
- Alcohol percentage 16%
- Production area Hachinohe city, Aomori
- Awards, etc. International Wine Challenge 2021 Gold
International Wine Challenge 2021 Trophy Winner

Product story

The "Mutsu Hassen" brand was established in 1998. The concept is fruity and easy-to-drink compared to "Mutsu Otokoyama". Sake rice, water and yeast used are all produced in Aomori Prefecture. It strives for local-production-local-consumption-style Sake brewing. In recent years, the brand has been creating various genres of Sake such as sparkling Sake made with the Champagne production method and Sake made using white koji.

About the Sake brewery

Hachinohe Shuzo was founded in 1740. Generally, yellow koji is used to make sake, but Hachinohe Shuzo has changed all the koji used for brewing sake to white koji, in a bid to challenge themselves to innovate and create new flavors. In 2021, Hachinohe Sake Brewery won the first place in the World Sake Brewery Rankings, amongst 643 top breweries that were contested in Japan and even abroad. In sake brewing, their motto is "Creation and Challenge". They strive to pass on their brewing traditions but also seek to develop products that meet the needs of the times.

