



# Mutsu Hassen

Hanaomoi 40



# Mussels

Brussels Sprout, Ortie\*,  
Hokkaido Hokkigai or Mont Saint Michel Mussels

The salinity and freshness of the combination of brussels sprouts with hokkigai or mussels is beautiful contrasted with the elegant white flowers and light berry like palate of the mutsu hassen hanaomoi 40 made with hanafubuki. Truly a match made for each other.

## Mutsu Hassen Hanaomoi 40 【Hachinohe Shuzo】

- Sake type ..... Junmai Daiginjo
- Rice-polishing ratio ..... 40%
- Alcohol percentage ..... 16%
- Production area ..... Hachinohe city, Aomori
- Awards, etc. .... a Gold Medal in the Junmai Daiginjo Category of 'Kura Master 2021'  
London Sake Challenge: Silver  
International Wine Challenge 2021: Silver

### 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.

