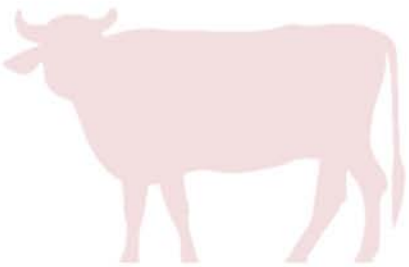




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10494

Kubota Senjyu Junmai Ginjo - 1.8L

Sizes: 6 / 1.8L

10495

Kubota Senjyu Junmai Ginjo - 720ml

Sizes: 6 / 720ml

This Junmai Ginjo rendition of the Kubota series' iconic Senjyu is a modern take on a classic sake. Gentle and enticing aromas of sweet pea, melon and essence of vanilla yogurt lead into soft silky sips and a short but delectable semi-dry finish.

Brewery Location : Niigata

Food Pairings



Chicken Nanban (Chicken with Tartar Sauce),
Sweet and Sour Dishes.

Limited
quantities

1966

Senshin Junmai Daiginjo - 1.8L

Sizes: 6 / 1.8L



7840

Senshin Junmai Daiginjo - 720ml

Sizes: 6 / 720ml

An unsurpassable Sake brewed in small batches - very limited quantity available. The rice used is specifically contracted by the farmer, and is polished to 28% of the original grain's size. The sake is brewed with great skill and aged slowly, creating a seductive and silky elegance in the finished product.

Brewery Location : Niigata

Food Pairings



Sushi, White Fish Sashimi



Presented by Asahi Brewery, Kubota Manjyu is the paramount of the "Kubota" series. Has a plush, creamy texture, and several layers of complex flavor and umami. Enjoyed chilled, this sake can reveal the calm and complex portrait of existence.

Brewery Location : Niigata

Food Pairings

Sushi, Sashimi (Chu-Toro, Uni) ,
Kinme Nitsuke



5103

Kubota Manjyu
Junmai Daiginjo - 1.8L

Sizes: 6 / 1.8L

7630

Kubota Manjyu
Junmai Daiginjo - 720ml

Sizes: 6 / 720ml

5953

Kubota Manjyu
Junmai Daiginjo - 300ml

Sizes: 12 / 300ml



18555 Noguchi Kanagaso Muroka Genshu- 720ml

Sizes: 12 / 720ml

Brewery Location : Ishikawa

Food Pairings

Dashi, Fatty seafood, Salty, Minerality



Lean with a strong yet smooth presence, this sake's savory, vegetal character comes with a sharp, dry finish & a long umami tail. Three years of in-brewery aging contributes notes of savory white miso & a hint of dried fruit to the forefront. Enjoy at any temperature.



10519 Noguchi Muroka Nama Genshu Junmai

Sizes: 12 / 720ml

Brewery Location : Ishikawa

Food Pairings

Dashi, Acidity, Sweetness, Umami, Fatty seafood



This sake is made with a local rice nearby the brewery. A fragrance reminiscent of Oriental flowers that is mild and calms. When you try this sake there is a fine, silky, smooth mouthfeel as well as a slightly milky richness. The finish is short and crisp. The sweetness is enhanced at room temperature and mellowness increases at 42°C/108°F.



10360

Noguchi Muroka Nama Genshu Junmai Daiginjo

Sizes: 6 / 720ml

Brewery Location : Ishikawa

Food Pairings



Dashi, Fatty seafood, Minerality, Natural
ingredient flavor, Bitterness

A fragrance that evokes fruits such as lychee, papaya and pineapple that contains mellow and fresh sweetness with a refreshing sour taste. When you try this sake, you can find a clear and fresh flavor with a balance of sweet aroma and soft umami that produces elegance. It has a long and beautiful finish. Enjoy it with light and delicate Japanese food, not too chilled, in an aromatic vessel like a wine glass.



10338

Noguchi Miyama Nishiki Yamahai

Sizes: 6 / 720ml

Brewery Location : Ishikawa

Food Pairings



Salty, Minerality, Citrusy, Seafood

This sake has a citrus aroma with refreshing acidity and the scent of lush mountains. When you have a sip the balance of umami and acidity with a soft mouthfeel is pleasant. It feels refreshing -- like herbs in the throat -- and has an elegant, clean finish.



65284

Shichiken Yama no Kasumi Sparkling

Sizes: 12 / 720ml

Brewery Location :Yamanashi

Food Pairings



Caprese, shaved shrimp, sauteed breast,
strawberry daifuku

In this Usunigori sparkling, the fine bubbles that only the second fermentation in the bottle can produce, and the fruity ginjo aroma that rises in a haze of ori.



63260

Shichiken Mori no Kanade Sparkling

Sizes: 3 / 720ml

Brewery Location :Yamanashi

Food Pairings



Seared Tuna with Yuzu Kosho, Roasted
Lamb with Estragon Sauce, Chocolate

Second fermentation in bottle sparkling sake, carefully brewed and aged in mellow whiskey barrels. The one and only. Refreshingly cool, like sunlight filtering through the trees.



4000

Akagisan Junmai Ginjo - 720ml

Sizes: 12 / 720ml

3999

Akagisan Junmai Ginjo - 300ml

Sizes: 20 / 300ml

Kondo Shuzo uses only their own hand-selected Gohyakumangoku sake rice - well known for its suitability for sake brewing - to produce this sake. Having perfected their craft day-by-day over the last 140 years, the brewery would now like to present to the USA market a rich, round semi-dry sake brewed with care using Mount Akagi mineral water. Very versatile and pairs with any dish, but in particular: Meat, Fish, Sashimi, and Sushi.

Brewery Location : Gunma

Food Pairings



Very versatile, can pair with meat, fish, sashimi, sushi, or any kind of dish.



10274

Haneya Kirabi

Sizes: 12 / 720ml

Brewery Location : Yoyama

Food Pairings



Pairs well with seafood dish whether it's Japanese, French, or Italian. Its higher alcohol and expressive depth in flavor also can pair well with heavier sauces.

Fresh and juicy on the palate with fruity aroma and lingering finish. The fresh green apple-like Ginjo aroma is elegant and will not distract your food pairing. Recommend being served in a chilled wine glass, the gentle umami can also be highlighted by warming it up slightly. Pairs well with seafood dish regardless it's Japanese, French, Italian, or even dishes with heavier sauces.



10273 Haneya Tokubetsu Junmai

Sizes: 12 / 720ml

Brewery Location : Toyama

Food Pairings



Pairs well with seafood dish whether it's Japanese, French, or Italian. Also with hot pot and shabu shabu.

Beautifully transparent and cool to the nose, this Haneya Tokubetsu Junmai smells like freshly picked sweet muscat grapes, then drinks exceptionally lush, juicy and refreshing. With a great balance of dryness, acidity and umami, this is one delicious sake that will not tire your palate.



10272 Haneya Tsubasa 50

Sizes: 12 / 720ml

Brewery Location : Toyama

Food Pairings



Pairs well with Japanese, French, and Italian seafood. Especially with sweet shrimp, squid, or white fish.

Uplifting and light on the palate, this junmai daiginjo gives you a clean but lasting finish. The very delicate green apple-like Ginjo aroma will not distract your food pairing. Great when paired with pickled vegetables, fresh seafood seasoned with herbs, and even foods with some built-in chili spices.



9690

Niwa no Uguisu 60
- 720ml

Sizes: 12 / 720ml



10148

Niwa no Uguisu 60
- 300ml

Sizes: 12 / 300ml

This aromatic and fresh Junmai Ginjo smells like green melons and is vibrantly crisp and textured on the palate. Umami-rice flavors give way to a long, lingering finish that is perfect when paired with grilled seafood, vegetable, and meat dishes. Additionally, it complements dishes with yuzu kosho, sansho pepper or dashi-stock seasonings.

Brewery Location : Fukuoka

Food Pairings



Grilled fish, vegetable and meat dishes, yuzu kosho, sansho pepper seasoning, dashi-stock seasoned omelets, Japanese-style simmered tofu and vegetables, herb-crusting grilled shrimp, dan dan noodles, vinaigrettes made with shoyu, garlic and ginger.





10320 Emishiki Sensation Black Junmai

Sizes: 12 / 720ml

Brewery Location : Shiga

Food Pairings



Yakitori, Grilled Mackerel with Salt, Mustard-Dill Salmon, Shellfish, Fruit Salad.

Emishiki's contemporary "Sensation" series are high-quality, well-priced sake that can be enjoyed every day during the four seasons. Sensation Black has a fresh scent like young grass, pandan, green apple, and strawberries. It has soft and delicate sweetness that is reined in by vibrant acidity. It feels round but firm on the palate, then a crisp finish that is further accentuated by minerality and amino acids. It easily goes well with classics like yakitori, to ethnic or Western cuisines.



10322 Emishiki World Peace Junmai Ginjo

Sizes: 12 / 720ml

Brewery Location : Shiga

Food Pairings



Sauteed Salmon, Tuna Sashimi, Grilled Sweetfish, Grilled Lean Beef.

This sake emphasizes the full flavor of the gorgeous Ginjo aroma from flower yeast. The fragrance is reminiscent of pineapple and lychee. Soft, tropical flavors further enhanced by full acidity ends with a nice astringent finish. World Peace carries great balance of aroma, sweetness, and acidity. This is definitely one food friendly sake.



Brewery Location : Kochi

Food Pairings



Seafood and Meat dishes, Washoku cuisine (like Harihari Nabe, Sake-Kasu Miso Wagyu), and Western Cuisine (like Sautéed Pork)

851 Suigei Sho

Sizes: 6 / 720ml

This Junmai Daiginjo draws a crisp and dry flavor from Hiroshima prefecture's well famed rice varietal – Hattan Nishiki, which is famed for its delicate, clean taste. The brewery polishes this special rice down to 40%, then using Kumamoto yeast to brew at low temperatures, a full-flavored sake is born with elegant aromatics, and a quick finish. This sake works amazingly well with seafood and meat dishes, prepared in Japanese or Western styles.



Brewery Location : Kochi

Food Pairings



Korean BBQ, Yakitori, Tempura, Unagi, Soba, miso or soy sauce seasoned Wagyu.

10293 Suigei Ya

Sizes: 6 / 720ml

This sake has two types of ginjo aroma, making it one of the most fragrant Junmai Daiginjo brewed by Suigei. The combination of apple and banana produces a new, glossier fruit aroma. This aroma is further drawn out by brewing only with Yamada Nishiki sake rice cultivated in Tojo District of Special-A region, Hyogo Prefecture and a polishing ratio of 40%. This sake can stand up to full-flavored Korean BBQ, Yakitori, Tempura, Unagi, Soba, miso or soy sauce seasoned Wagyu.



5119 Nanbu Bijin Shinpaku

Sizes: 12 / 720ml

Brewery Location : Iwate

Food Pairings



White Fish Sashimi, Grilled Fish, Soup with Dashi, Nabe Hotpot.



10373 Ryujin Bull Rider

Sizes: 12 / 720ml



Brewery Location : Gunma

Food Pairings



Great compatibility with meat dishes and sweet sauces, but can be paired with many cuisines.

Bull Rider features a gorgeous aroma full of juicy tropical fruits such as Fuji apple, banana, pineapple, mango, and pear with floral notes of orange blossom and lily. Bull Rider's entrance onto the palate is clear, round, and sweet, but quickly turns impactful as sharp acid comes out to play making this sake juicy with a touch of tartness. Bull Rider finishes cool and dry. Great compatibility and versatility with meat dishes and sweet saucy dishes.



10490

Kunizakari Handagou - 720ml

Sizes: 6 / 720ml

10771

Kunizakari Handagou - 300ml

Sizes: 12 / 300ml

A Junmai Ginjo sake produced by polishing Wakamizu sake rice from Aichi prefecture to 55% and carefully fermenting at a low temperature. Enjoy the splendid aroma unique to Ginjo sake created from yeast No.1801 and the rich umami imparted by the Wakamizu rice. An interesting contrast between aroma and palate that creates a lasting impression. Great with sashimi, tempura or complex flavored dishes.

Brewery Location : Aichi

Food Pairings



Tempura, Sashimi.



10637

SCB Shirakabegura Shiho

Sizes: 6 / 640ml

Restaurant
use only

Limited
quantities

Crafted by Sho Chiku Bai Shirakabegura to mean “supreme treasure” in Japanese, Shiho is truly a masterful junmai daiginjo. Made from 100% Yamada Nishiki rice that is polished down to 20% over the course of three days, after brewing completes at low temperatures, bags of fermented sake are hung to let the clear sake naturally drip out. The result is a gracefully clean and fruity elixir that is prized for its elegant flavor.

Brewery Location : Hyogo

Food Pairings



Lightly seasoned seafood, pouched fish, sashimi, herb infused cuisines



7870 Goku Karakuchi Sumiyoshi

Sizes: 6 / 1.8L

Brewery Location : Yamagata

Food Pairings



Sukiyaki, Shabu Shabu, Imoni, Steak
Yakitori, Hibachi, BBQ.



A lightly golden-colored Muroka (no carbon finning) sake that is bold, rich and extra dry. Known as the "sake of sake", this is your default go-to table sake that is understated but accommodating, complexly flavored but never overpowering. This sake works amazingly well with sukiyaki, shabu shabu, steak yakitori, hibachi, and BBQ.



10534 Yano Umami Aged Kimoto

Sizes: 12 / 720ml

Brewery Location : Saga

Food Pairings



Lamb chops, spicy curry, sautéed
mushrooms with chicken liver and pesto,
chocolate, vanilla ice cream.

This rare Koshu (aged) sake is brewed by traditional techniques using the wild microorganisms living in the brewery and aged at ambient temperatures. Rich, toothsome and with plenty of umami, this sake exhibits a harmonious balance against chewy acidity after going through the aging process. Best at room temperature to experience lovely notes of vanilla, nut, and spice. Pair with lamb chops, spicy curry, sautéed mushrooms with chicken liver and pesto, chocolate, vanilla ice cream.