

**Mutual Trading, Inc.**  
**Japanese Shochu Spec Sheet**

<b>Distillery</b>	Takahashi Shuzo Co., LTD.
<b>Founded</b>	1900
<b>Profile</b>	Takahashi Shuzo is a shochu distillery located in the Hitoyoshi-Kuma region, the southernmost area of Kumamoto Prefecture. The company motto is "Good rice, good water, good people." The motto refers to the three key elements in the production of Takahashi Shuzo's honkaku (authentic) rice shochu: high quality Japanese rice, pure water from the Kuma River system, and the traditional skills of their expert craftsmen. The distillery relentlessly seeks out the best of these three elements. Flagship products of the distillery include Hakutake and Shiro. The distillery actively promotes their honkaku rice shochu from Kumamoto to the rest of Japan and beyond to expand the market for Japan's representative distilled spirit.

<b>Product Name</b>	Hakutake
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<b>Item Number</b>	10845
<b>Case Contents</b>	6 cartons
<b>Size</b>	1.8L
<b>Type of Shochu</b>	Kome, Otsu-ru, Honkaku Shochu
<b>Main Ingredient</b>	Rice, Rice Koji
<b>Ingredients Source</b>	Japan
<b>Variety of Ingredient</b>	Hinohikari, Koshihikari
<b>Type of Koji</b>	White
<b>Distillation Method</b>	Vacuum, Single
<b>Aged</b>	3 months minimum
<b>Blending Ratio</b>	100%
<b>Storage Container</b>	Stainless steel tank
<b>Alcohol by Volume</b>	25%
<b>Introduced In</b>	1990
<b>Distillery Location</b>	Kumamoto Prefecture
<b>Master Distiller</b>	Shunji Fujimoto



<b>LIGHT</b>	<b>FLAVORFUL</b>	<b>CHARACTERED</b>	<b>RICH</b>
○			

<b>STRAIGHT</b>	<b>ROCK</b>	<b>WITH WATER</b>	<b>WITH HOT WATER</b>	<b>FOR COCKTAIL</b>
	○	○	○	○

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
○	○	○	

**Food Pairings**  
Light or rich Japanese dishes, such as sashimi, tempura, hiyayakko (chilled tofu), oden, fried or grilled dishes, miso, soy sauce, chinmi (Japanese delicacies) etc. Works well with a variety of international dishes and cuisines as this mellow and neutral rice shochu does not interfere with the flavors of food.

**Tasting Notes**  
Hakutake is the best-selling honkaku (authentic) rice shochu in Japan! This flagship shochu from Takahashi Shuzo has earned exceptional support from consumers in the Japanese market for many years for its smooth mouthfeel, refreshing flavor, and rich aroma of rice, melon, and banana. Hakutake is vacuum distilled and uses a two-stage brewing process with shochu yeast, carefully selected rice, and pure water from the Kuma River. Hakutake is Vegan and carries the Geographical Indication of "Kuma Shochu."  
  
Hakutake's subtle and comforting flavor can be enjoyed not only through traditional preparations (mixed with ice and water, mixed with hot water, on the rocks, or straight) but also as a delicious base for cocktails.

**Award(s)**  
Monde Selection - International High Quality Trophy 2020, Gold Award 2020 (for 7 consecutive years)  
56th Kumamoto National Tax Agency Liquor Appraisal Competition Award of Excellence 2022