

**New York Mutual Trading, Inc.
Japanese Sake Spec Sheet**

Brewery	Plum Shokuhin Inc.
Founded	1688
Profile	A company producing Ume (Japanese Plum) related products (other than "Umeboshi") in Wakayama, Japan.

Product Name	"Hoshiko" Ume Liqueur
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Item Number	4421
Case Contents	6 bottles
Size	750ml
Type of Shochu	Liqueur
Main Ingredient	Japanese ume plum, Sugar, Vodka and Spices
Variety of Ingredient	Nankoubai Plum
Type of Koji	N/A
Distillation Method	N/A
Aged	N/A
Blending Ratio	N/A
Storage Container	N/A
Alcohol by Volume	20%
Introduced In	2016
Distillery Location	Wakayama Prefecture
Creator	Seijiro "Danny" Aikawa



LIGHT	FLAVORFUL	CHARACTERED	RICH
		○	

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
	○			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
			○

Food Pairings
Since this is a Japanese liqueur, can be paired with Japanese food.

Tasting Notes
This rare, delicious and uniquely spiced ume liqueur is a blend by the legendary Japanese bartender Danny Aikawa, whose dream was to create a truly Japanese liqueur to show to the world. It has the enticing aroma of cinnamon and cloves, with a sweet apple pie flavor balanced with mouthwateringly tart Japanese Ume. Excellent for use in fall and winter cocktails, or to enjoy on the rocks as a digestif.