

Mutual Trading, Inc. Japanese Sake Spec Sheet

Company Name	Takahashi Shuzo Co., LTD.
Founded	1900
Profile	Takahashi Shuzo, established in Meiji 33 (1900) does not make your Run of the Mill Kome Shochu. They believe their Shochu carries the tradition and flavors of 400 years, and they are recognized as the standard of all Kumamoto Shochu, which is the center of Japan for Kome Shochu. Using only the most carefully selected rice, clean Kumamoto water, and their own capable hands and traditions, they work to create the best Kome Shochu possible.

Product Name	Hyaku
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Item Number	542
Case Contents	6 bottles
Size	720ml
Type of Shochu	Otsu-ru
Main Ingredient	Rice Koji
Variety of Ingredient	Mori no Kumasan Rice
Type of Koji	White Koji
Water	Kuma River
Distillation Method	Vacuum Distillation
Aged	
Blending Ratio	
Storage Container	
Alcohol by Volume	23%
Introduced In	2015
Distillery Location	Kumamoto Prefecture
Distillery Head	Kazumi Fujimoto



LIGHT	FLAVORFUL	CHARACTERED	RICH
<input type="radio"/>	<input type="radio"/>		

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL (with soda)
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		<input type="radio"/>	

Food Pairings
Sushi, Sashimi, Shio Yakitori, Grilled Vegetables, Delicately Seasoned Japanese Cuisine

Tasting Notes
Hyaku Shochu is born from the collaborative efforts of shochu brewing master Fujimoto Kazumi-san, and the esteemed chef Nakazawa-san of Sushi-sho Yotsuya Tokyo. The two endeavored to make the ultimate rice shochu for sipping alongside meals, especially sushi and Japanese fare. With Nakazawa-san's expertise and Fujimoto-san's special techniques, the resulting shochu Hyaku displays a umami-rich shochu very much like a sake. The slightly lower abv (23%) allows flavors to shine and grow, especially when sipped chilled to fully savor Hyaku's umami. Furthermore, the raw ingredients are all from Kumamoto, a prefecture historically famed for crafting the highest quality rice shochu. Using ground water from the Kuma River - one of the three most rapid streams in Japan - and the rice, Mori no Kumasan, which was ranked #1 by the Japanese Grain Inspection Association.