

Mutual Trading, Inc. Japanese Shochu Spec Sheet

Company Name	Hamada Brewery
Founded	1868
Profile	Founded in Kagoshima prefecture (the birthplace of Imo Shochu) Hamada Brewery has passed down and preserved their traditions and skills for over 140 years. By combining this with research and innovation, they hope to help the world understand the appeal of Shochu.

Product Name	Kaido Imo Shochu
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Item Number	4681
Case Contents	12 bottles
Size	750ml
Type of Shochu	Otsu Rui
Main Ingredient	Sweet Potatoes, Rice Koji
Variety of Ingredient	Koganesengan Potato
Type of Koji-Kin	Black Koji-Kin
Distillation Method	Single (Normal Pressure)
Aged	More than 1 Year
Blending Ratio	N/A
Storage Container	N/A
Alcohol by Volume	24%
Introduced In	N/A
Distillery Location	Kagoshima
Distillery Head	Toshinobu Nakano



LIGHT	FLAVORFUL	CHARACTERED	RICH
			○

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
○	◎	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	○

Food Pairings
Chinese Cuisine, Steak and other Meat Dishes

Tasting Notes
Has a soft mouthfeel, huge presence of umami, and a clean aftertaste. Kaido Shochu is a blend of sweet potato and rice Shochu. It is made using Koganesengan sweet potatoes from Kagoshima, and rice koji made with 100% Japanese rice, then is crafted skillfully and carefully using Black Koji.

Awards
Monde Selection 2009~2014 Gold Medal 6 times for 50pf 720ml