

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

Company Name	Kami Shuzo
Founded	1872
Profile	Kami Shuzo of Izumi city, Kagoshima Prefecture, was established in 1872. Their motto is to "Cherish the brewery, and diligently create the flavor of Tradition".

Product Name	Kurokame Imo Shochu
---------------------	---------------------

Item Number	5760
Case Contents	6 bottles
Size	750ml
Type of Shochu	Otsu
Main Ingredient	Rice Koji, Sweet Potato
Variety of Ingredient	Sweet Potato from Kyushu
Type of Koji Kin	Black
Distillation Method	Normal Press
Aged	N/A
Blending Ratio	N/A
Storage Container	N/A
Alcohol by Volume	25%
Introduced In	2001
Distillery Location	Kagoshima Prefecture
Distillery Head	N/A



LIGHT	FLAVORFUL	CHARACTERED	RICH
	○		○

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	○

Food Pairings
Boldly flavored dishes such as Pork Belly "Kakuni" and fried dishes like Tempura

Tasting Notes
Made traditionally by using Black Koji, and preparing in a Kame (earthenware vase). Both contribute to this Shochu's extra aromatic, rich and smooth character.