

Mutual Trading, Inc. Japanese Sake Spec Sheet

Company Name	Yayoi Shochu
Founded	1922
Profile	The oldest brewery in Amami Ooshima, Okinawa. Still a family business, they made handmade Kokuto Shochu using premium Okinawan brown sugar and thai rice for their komekoji. Thanks to this they are able to produce aromatic and flavorful Kokuto Shochu.

Product Name	Yayoi Araoka
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Item Number	4133
Case Contents	6 bottles
Size	750ml
Type of Shochu	Otsu Rui
Main Ingredient	Brown Sugar, Rice Koji
Variety of Ingredient	N/A
Type of Koji-Kin	White Koji-Kin
Distillation Method	Single (Normal Pressure)
Aged	1-2 Years
Blending Ratio	N/A
Storage Container	N/A
Alcohol by Volume	24%
Introduced In	N/A
Distillery Location	Kagoshima
Distillery Head	Hiroshi Kawazaki



LIGHT	FLAVORFUL	CHARACTERED	RICH
			○

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
	○			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings
Grilled Meat, Tempura, Miso Braised Pork

Tasting Notes
Through the time-tested original method of rough-filtering, more umami is extracted, and a smooth, rich flavor is crafted.

Awards
Monde Selection 2009 - Grade Gold Medal Monde Selection 2010, 2011 - Gold Medal Los Angeles Wine & Spirits Competition 2014 - Silver Award