

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

<b>Brewery</b>	SEIFUKU Distillery Co.,Ltd
<b>Founded</b>	1949
<b>Profile</b>	Awamori distillery Seifuku Shuzo is found on Ishigaki Island, about 250 miles south of the main island of Okinawa. The distiller's popularity on Ishigaki Island has led to its increasing acclaim in Okinawa Prefecture and throughout Japan. In recent years, Seifuku has focused on developing new liqueurs to meet customer demand. Seifuku Plum Wine has won top prizes in Japan's national plum wine competition, and their Yuzu Shikuwasa Liqueur is another popular product. As of 2021, they have been producing and selling Imuge, an spirit distilled from Okinawan sweet potatoes, and are expanding their sales.

<b>Product Name</b>	Seifuku Ryukyu Awamori "Jikabi"
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<b>Item Number</b>	10566
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Type of Shochu</b>	Ryukyu Awamori
<b>Main Ingredient</b>	Rice
<b>Variety of Ingredient</b>	Indica Rice
<b>Type of Koji</b>	Black Koji
<b>Distillation Method</b>	Direct-fire Boiler Distillation
<b>Aged</b>	N/A
<b>Blending Ratio</b>	N/A
<b>Storage Container</b>	N/A
<b>Alcohol by Volume</b>	30%
<b>Introduced In</b>	N/A
<b>Distillery Location</b>	Okinawa Prefecture
<b>Master Distiller</b>	Kenryu Kanna



LIGHT	FLAVORFUL	CHARACTERED	RICH
○			

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
		○		

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

<b>Food Pairings</b>
Pork and chicken dishes, yakitori, great with light to medium fare

<b>Tasting Notes</b>
Carefully distilled using the traditional direct-fire boiler method (jikabi). This difficult distillation method requires intense focus and attention to detail in order to produce a high-quality Awamori with complexity. This Awamori is a beloved product of Ishigaki Island since the establishment of the distillery 70 years ago. It is an easy-to-drink spirit enjoyed by many. Aromas of earthy cedar and mushrooms accented by delicate florals create a rich yet fresh and lifted flavor on the palate.