

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

Brewery	Higa Shuzo
Founded	1948
Profile	Located in Yomitan Village in the center of Okinawa Prefecture, Higa Shuzo's headquarters and factory enjoy the fresh sea breeze and land that is rich in nature. Their philosophy centers on "Smile Be Waves." Higa Shuzo wants Zanpa to put a smile on everyone's faces and spread smiles like the waves of Okinawa. Zanpa is ready to be a part of new and old meetings, conversations, and heartfelt moments. In their commitment to quality, Higa Shuzo has obtained an FSSC 22000 certification, and they are committed to environmentally friendly initiatives such as the installation of a solar power system and recycling of manufacturing wastewater. The distillery also offers a diverse product lineup to suit various occasions.

Product Name	Zanpa Premium 30
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Item Number	10654
Case Contents	12 bottles
Size	720ml
Type of Shochu	Awamori (blended)
Main Ingredient	Rice
Ingredients Source	Thailand
Variety of Ingredient	Indica Rice
Type of Koji	Black
Distillation Method	Kusu - Atmospheric Awamori - Vacuum
Aged	Kusu - 5 years Awamori - 3 months min.
Blending Ratio	Kusu - 60% Awamori - 40%
Storage Container	Kusu - Clay pot Awamori - Stainless steel tank
Alcohol by Volume	30%
Introduced In	N/A
Distillery Location	Okinawa Prefecture
Master Distiller	N/A



LIGHT	FLAVORFUL	CHARACTERED	RICH
	○	○	○

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	○

Food Pairings
Meat dishes, fish dishes (fried or raw), cheese, smoked dishes, chocolate, desserts, etc.

Tasting Notes
Zanpa Premium 30 is created by blending Zanpa's atmospherically distilled 5-year-old kusu (aged awamori) and their traditional young awamori distilled under reduced pressure. This 3:2 ratio blend highlights the unique aroma, richness, and distinct flavor that develops from the kusu's 5 years of clay pot storage. The kusu imparts a creamy vanilla aroma with notes of wild rice, mushrooms, dried herbs, and burdock root, while the younger awamori contributes a refreshing and easy-to-drink balance, creating a smooth and enjoyable awamori experience. The color of this deep blue bottle is inspired by the skies and seas of Okinawa.

Awards
Monde Selection - Grand Gold Award 2019-2021, Gold Award 2011-2018 (8 consecutive years) International Taste Institute - Superior Taste Award 3 Stars 2011, 2012, 2014-2022