

Mutual Trading, Inc.
Japanese Shochu Spec Sheet

Distillery	Takahashi Shuzo Co., LTD.
Founded	1900
Profile	Takahashi Shuzo is a shochu distillery located in the Hitoyoshi-Kuma region, the southernmost area of Kumamoto Prefecture. The company motto is "Good rice, good water, good people." The motto refers to the three key elements in the production of Takahashi Shuzo's honkaku (authentic) rice shochu: high quality Japanese rice, pure water from the Kuma River system, and the traditional skills of their expert craftsmen. The distillery relentlessly seeks out the best of these three elements. Flagship products of the distillery include Hakutake and Shiro. The distillery actively promotes their honkaku rice shochu from Kumamoto to the rest of Japan and beyond to expand the market for Japan's representative distilled spirit.

Product Name	Hakutake Komoriuta
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Item Number	10658
Case Contents	6 bottles
Size	720ml
Type of Shochu	Kome, Otsu-ru, Honkaku Shochu
Main Ingredient	Rice, Rice Koji
Ingredients Source	Japan
Variety of Ingredient	Hinohikari, Koshihikari
Type of Koji	White
Distillation Method	Vacuum, Single
Aged	3 years minimum (up to 5 years of aging max)
Blending Ratio	100%
Storage Container	Earthenware jars
Alcohol by Volume	30%
Introduced In	2012
Distillery Location	Kumamoto Prefecture
Master Distiller	Shunji Fujimoto



LIGHT	FLAVORFUL	CHARACTERED	RICH
			○

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food Pairings
Pairs well with a wide range of cuisine, from subtle to highly seasoned. Especially recommended for pairing with salty and spicy flavors, and with meat dishes. Other pairings include: charcuterie, Amarena Cherries, nuts, almond biscotti, dark chocolate, desserts using banana, pandan, and/or coconut milk, etc.

Tasting Notes
Dynamic herbaceous aromas with notes of porcini mushrooms and yuzu peel. On the palate, the structure is graceful and delivers on the expected notes of citrus and umami. A lingering mineral finish begs the drinker for another sip.

Following the tradition of Kuma shochu, the distillery uses earthenware jars to age this shochu. Slow-aging this honkaku (authentic) shochu more than three years creates a mellow and smooth flavor with a deep sweetness derived from the rice. Komoriuta is delicious on the rocks or mixed with club soda or seltzer and works well as a cocktail base for a wide range of drinks as its alcohol content is 30%. This aged shochu is recommended for those who prefer a mellow flavor and for those who are trying shochu for the first time. It is well-received within and also outside of Asia as an easy-to-drink spirit.

The name Komoriuta means lullaby in Japanese. This product name and design was inspired by "Itsuki's Lullaby," which is passed down from generation to generation in the Hitoyoshi-Kuma region.

Award(s)
New York World Wine & Spirits Competition - Gold Medal 2022
Ultimate Spirits Challenge - 92 points 2022
Tokyo Whisky & Spirits Competition - Gold Medal 2022