

New York Mutual Trading, Inc.
Japanese Shochu Spec Sheet

Company Name	Nisshin Shurui
Founded	1948
Profile	Nissin Shurui Co., Ltd. has employed traditional techniques since the middle of the 19th century to brew sake and shochu, and developed a diverse line of other alcoholic beverages including liqueur, fruit sakes and mirin. They are especially esteemed for our Sudachi-chu and Naruto Kintoki Satomusume shochu products which utilize the unique natural bounty of the Awa area. Nissin Shurui uses modern, eco-friendly equipment in their production line that is veered towards high efficiency and strict quality management. They are ISO 22000 standard Certified.

Product Name	Sudachi Chu
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Item Number	10840
Case Contents	12 bottles
Size	750ml
Type of Shochu	Liqueur
Main Ingredient	Ko Rui Shochu, Sudachi
Variety of Ingredient	N/A
Type of Koji	N/A
Distillation Method	N/A
Aged	N/A
Blending Ratio	N/A
Storage Container	N/A
Alcohol by Volume	20% (40 proof)
Introduced In	1985
Distillery Location	Shikoku 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
Meat dishes, Fried dishes, Sushi, Sashimi

Tasting Notes
Made using the juice of the Sudachi citrus, which is a Tokushima specialty popular nationwide. Sudachi Shochu retains some of this bitterness, acidity, and a sweet cirtusy aroma. Great in cocktails, on the rocks, with water or club soda, and in cocktails.

Awards
First Year of Heisei "Superior Hometown Goods Contest" - Grand Cabinet Minister Prize