

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nankai Group
Founded	2015
Profile	Nankai Shochu was founded in 2015 by Paul and Mai Nakayama, who were inspired by their love for Japanese culture and cuisine. Their goal was to introduce premium shochu to a wider audience while staying true to its traditional roots. They partnered with a distillery in Kagoshima, Japan, to create a unique blend of sweet potatoes and barley exclusive to Nankai Shochu. The result is a smooth, balanced shochu that's both versatile and sustainable. Paul and Mai's commitment to quality and environmentally friendly production methods sets Nankai Shochu apart. Try it and experience a taste of Japan's cultural richness.

Product Name	Nankai Kokuto Shochu
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Item Number	10843
Case Contents	12 bottles
Size	750ml
Type of Shochu	Single distilled
Main Ingredient	Kokuto black sugar
Variety of Ingredient	Cask aged kokuto
Type of Koji	White Koji
Distillation Method	Vacuum distillation
Aged	at least 3 years
Blending Ratio	80% black sugar and 20% rice
Storage Container	
Alcohol by Volume	24%
Introduced In	2015
Distillery Location	Amami Island



LIGHT	FLAVORFUL	CHARACTERED	RICH
<input type="radio"/>			

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
	<input type="radio"/>			<input type="radio"/>

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Food Pairings
Kansas style BBQ, spanish mackerel, fried coconut shrimp, unagi kabayaki, sunomono

Tasting Notes
This light and smooth kokuto shochu has a clean and light character, and a smooth flavor laden with umami and a hint of fruit to match it's tropical nose.