

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

<b>Company Name</b>	Sengetsu Shuzo
<b>Founded</b>	1903
<b>Profile</b>	Established over 110 years ago, Sengetsu Shuzo produces mainly traditional Rice Shochu. Their name is borrowed from the famous and beloved Hitoyoshi Castle of Kumamoto Prefecture, which also carries a second name "Sengetsu Castle" or Crescent Moon Castle. The current Toji is the 6th distillery head, and he carries with him all the techniques and secrets of his predecessors.

<b>Product Name</b>	Kawabe Kome Shochu
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<b>Item Number</b>	10898
<b>Case Contents</b>	6 bottles
<b>Size</b>	720ml
<b>Type of Shochu</b>	Otsu
<b>Main Ingredient</b>	Kome
<b>Variety of Ingredient</b>	Sagara Village Hinohikari Rice
<b>Type of Koji</b>	Shiro Koji
<b>Distillation Method</b>	Single (Decompressed)
<b>Aged</b>	N/A
<b>Blending Ratio</b>	N/A
<b>Storage Container</b>	Tank
<b>Alcohol by Volume</b>	24%
<b>Introduced In</b>	2001
<b>Distillery Location</b>	Kumamoto
<b>Distillery Head</b>	Yuuji Baba



<b>LIGHT</b>	<b>FLAVORFUL</b>	<b>CHARACTERED</b>	<b>RICH</b>
	○		

<b>STRAIGHT</b>	<b>ROCK</b>	<b>WITH WATER</b>	<b>WITH HOT WATER</b>	<b>FOR COCKTAIL</b>
○	○			

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	○	

<b>Food Pairings</b>
Sushi, Sashimi, Aemono (chopped fish, shellfish and/or vegetables dressed with sauce, often miso)

<b>Tasting Notes</b>
This premium rice Shochu is made using the pure waters of the Kawabe river, which were recognized for 8 consecutive years as Japan's most desirable water. Even the rice grown in Sagara Village is raised using this highly desirable water.

<b>Awards</b>
Los Angeles Wine & Spirits Competition 2013 - Best in Class