

Mutual Trading, Inc.
Japanese Shochu Spec Sheet

Brewery	Masahiro Shuzo Co., Ltd.
Founded	1883
Profile	Located in Shuri, Okinawa, the castle town of the Ryukyu Kingdom. Their motto is, "Evolving with tradition and integrity. Creating awamori that is cherished through generations." Masahiro Shuzo created their Shimauta awamori to spread the tradition of awamori throughout Japan just like a shimauta, or Okinawan folk song. Traditional distilling methods are utilized to produce high-quality awamori enjoyed by people all around the world.

Product Name	Hana Shimauta Awamori
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Item Number	4178
Case Contents	12 bottles
Size	750ml
Type of Shochu	Awamori
Main Ingredient	Rice
Variety of Ingredient	Indica Rice
Type of Koji	Black Koji
Distillation Method	Vacuum
Aged	Less than 3 years
Blending Ratio	N/A
Storage Container	Tank
Alcohol by Volume	24%
Introduced In	2013
Distillery Location	Okinawa Prefecture
Master Distiller	Kazuhito Suzuki



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"/>	

Food Pairings
Pork shabu-shabu, pizza, sashimi

Tasting Notes
Hana Shimauta is a Ryukyu Awamori with a refreshing mouthfeel like the clear blue skies of Okinawa, and a blooming floral perfume. Using ginjo yeast, it is a new generation of awamori that delivers a light, refreshing, and clean flavor not found in traditional awamori. Whether you are a new or experienced awamori drinker, you will find it delicious. This new type of awamori is great on the rocks or cut with seltzer. Light enough for aperitif and appetizers and adds a burst of freshness alongside main dishes.

Awards
Los Angeles International Spirits Competition 2014-2019, 2022 - Gold Medal