

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nishi Shuzo Co., LTD.
Founded	1845
Profile	For Nishi Shuzo, the starting line for making sake is drawn on the land of Satsuma. While honing their skills is important in brewing, Nishi Shuzo also believes that cultivating potatoes and rice and creating rich soil are important processes in sake production. Therefore, the company has established a company-owned experimental farm that could be called another warehouse without a roof. From January to August, they engage in agriculture, and from September to December, they carefully brew the crops received from the land, delivering "Housan" with gratitude to agriculture, the pioneers of sake brewing, and above all, those who taste it

Product Name	Sya Sya Raku Raku <i>Red Dragon</i> GRAND CRU Imo Shochu
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Item Number	10647
Case Contents	6 bottles
Size	750ml
Type of Shochu	Otsu Rui
Main Ingredient	Sweet Potato, Rice Koji
Variety of Ingredient	Koganesengan
Type of Koji	Undisclosed
Distillation Method	Undisclosed
Aged	
Blending Ratio	
Storage Container	
Alcohol by Volume	35%
Introduced In	2016
Distillery Location	Kagoshima
Creator	Arima Takeaki



LIGHT	FLAVORFUL	CHARACTERED	RICH
	○		○

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
○	○			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
			○

Food Pairings
To be enjoyed solely as a drink.

Tasting Notes
Lychee aroma and a deep, rich flavor with a wide range of nuances. This is a product made by Nishi Shuzo, using the 'Koganesengan' (Satsuma sweet potatoes) variety grown in the 'Grand Cru' (special grade) fields, known for their good soil and exposure to sunlight, as well as the 'Yamada Nishiki' rice carefully nurtured in their own rice paddies, and finished with the techniques developed over their 160 years of history. They hope that customers can enjoy this sake purely for its taste, without thinking of it as shochu. While the brewing process is generally kept confidential, two pieces of information are disclosed: first, wine yeast is used; and second, only fully ripened 'Koganesengan' is used.