

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Company Name	Sengetsu Shuzo Co., LTD.
Founded	1903
Profile	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.

Product Name	Koishiso
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Item Number	91
Case Contents	6 bottles
Size	750ml
Type of Shochu	Liqueur
Main Ingredient	Rice Shochu, Shiso, Sugar
Variety of Ingredient	Red Shiso "Perilla"
Type of Koji	N/A
Distillation Method	N/A
Aged	N/A
Blending Ratio	N/A
Storage Container	N/A
Alcohol by Volume	7%
Introduced In	2008
Distillery Location	Kumamoto Prefecture
Distillery Head	Yuji Baba



LIGHT	FLAVORFUL	CHARACTERED	RICH
		○	

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
	○			○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○			○

Food Pairings	
Cheese, Pasta, Meat Dishes	

Tasting Notes	
This unique and refreshingly bittersweet liqueur combines low-calorie Kumamoto-distilled Sengetsu Shochu with healthful Kumamoto-grown Red Shiso. The deep red blush and flavor are achieved using no coloring agents, additives or preservatives. Koishiso is enjoyable on the rocks, with club soda, and on vanilla ice cream.	

Awards	
Kumamoto Product Promotion Board - Acknowledgement of Excellence	