

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Company Name	Nishiyoshida Shuzo
Founded	1893
Profile	Believing that making Shochu makes smiles, Nishiyoshida Brewery's goal is to contribute to society by producing Honkaku Shochu (premium Shochu). They have strived to develop new technology while still improving the traditional craftsmanship since establishment in 1893. Rooted in the local area of the Tsukushi Plain and using local water and produce, the brewery presents a genuine Fukuoka flavor.

Product Name	Ark Jakuunbaku (Unfiltered)
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Item Number	4836		Photo
Case Contents	12 bottles		
Size	750ml		
Type of Shochu	Otsu Rui		
Main Ingredient	Barley, Barley Koji		
Variety of Ingredient	Barley		
Type of Koji-Kin	Black Koji-Kin		
Distillation Method	Single (Normal pressure)		
Aged	N/A		
Blending Ratio	N/A		
Storage Container	Steel Tanks		
Alcohol by Volume	25% (50proof)		
Introduced In	2001		
Distillery Location	Fukuoka Prefecture		
Distillery Head	Shoji Yoshida		



LIGHT	FLAVORFUL	CHARACTERED	RICH
			○

STRAIGHT	ROCK	WITH WATER	WITH HOT WATER	FOR COCKTAIL
	○	○	◎	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		◎	

Food Pairings
Sushi, Yakitori, Grilled Meat

Tasting Notes
Made with barley and black koji in an unaltered atmospheric distillation process. "Ark Jakunbaku" is bottled unfiltered, which requires an intense level of skill and dedication to achieve. The result teeters on the borders of profundity and excellence.