

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

Company Name	Takara Shuzo
Founded	1925
Profile	Takara Shuzo has greatly contributed to the development of the Shochu industry by creating and nurturing the Shochu market, answering to changing trends of the consumer market. Their ability to do this comes from their possession of original distillation technology, skills, and storage technology. They wish to continue to develop new original Honkaku Shochu products in the future as well.

Product Name	Yokaichi Mugi
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Item Number	9060
Case Contents	6 bottles
Size	750ml
Type of Shochu	Otsu Rui
Main Ingredient	Barley, Barley Koji
Variety of Ingredient	Barley
Type of Koji Kin	White Koji Kin
Distillation Method	Single (Less Pressure)
Aged	N/A
Blending Ratio	N/A
Storage Container	N/A
Alcohol by Volume	25%
Introduced In	1993
Distillery Location	Miyazaki Prefecture
Distillery Head	N/A



LIGHT	FLAVORFUL	CHARACTERED	RICH
○	○		

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

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○	○	○	○

Food Pairings
Bold and lightly flavored dishes

Tasting Notes
Takara Shuzo polished the Barley down to 60% of the original size and used their own Tanrei Shiro Koji, fermenting in a low temperature (a technique known as Ginrei Jikomi). This creates refreshing yet aromatic Shochu.