

## Product Specifications

### KOME

Gingo, Encapsulated.

ABV.: 40%

Base Ingredient: Rice (Japanese Short-Grain Rice)

Distillation: Reduced-Pressure

Koji: White / Rice Koji

Resting: Stainless Tank

#### TASTING NOTES

Nose: Apple, Pineapple, Lemon Peel

Palate: Light Bodied

Finish: Crisp, Smooth Finish

#### DISTILLERY

Takahashi Shuzo (Kumamoto Pref.)

### IMO

Flavor, Delivered.

ABV.: 38%

Base Ingredient: Sweet Potato (Purple)

Distillation: Atmospheric-Pressure

Koji: Black / Rice Koji

Resting: Enamel Tank

#### TASTING NOTES

Nose: White Flower, Orange Peel, Nectar, Maple

Palate: Full Bodied

Finish: Long, Gentle Finish

#### DISTILLERY

Satsuma Shuzo (Kagoshima Pref.)

### MUGI

Blend, Transcended.

ABV.: 40%

Base Ingredient: Barley (Two-Row Barley)

Distillation: Atmospheric & Reduced-Pressure

Koji: White / Barley Koji

Resting: American White Oak Barrel / Sherry Butt /  
Stainless Tank

#### TASTING NOTES

Nose: Cacao, Vanilla, Oak

Palate: Medium Bodied

Finish: Long, Subtle Finish

#### DISTILLERY

Sanwa Shurui (Oita Pref.)

AUTHENTIC & SINGLE DISTILLED