



# Tomino Houzan

Product Type: Shochu  
Category: Imo (sweet potato)  
Alcohol: Alc. 25% Vol.  
Format: 70cl bottle  
Producer: Nishi Shuzo  
Region: Pref. of Kagoshima  
Tasting temp.: Cold to room temp.  
Ingredients: Sweet potato



It gave the tempo to this new generation of Shochus where delicacy reigns over rusticity. It is made from yellow koji (which is also used in the making of sake), sweet potatoes and Koganeseigan that is grown by local producers.

## Tomino Houzan is a reference of note in Japan

70cl - alc. 25% vol.

These ingredients are distilled in a still that has been made especially for this in accordance to a Japanese tradition that consists of distilling with the goal of finding the aromas of the main ingredients in the end. The result is a unique product of its kind, a sophisticated shochu, tense, that brings out a lot of freshness. It has a fruity nature and is simply unique in its category. We can find notes of citrus fruits, pears that can make you think of a Ginjo sake. To be tasted with sashimi, fish in a meunière sauce, fish tempura, shabu shabu (Japanese fondue), or with a chestnut dessert. It is also great mixed with fresh fruit in a cocktail. To be served as is on ice, with cold water (mizuari) or hot (oyuwari) according to the seasons and occasions.