



## THE SG SHOCHU - KOMÉ (RICE)

KYUSHU, JAPAN

In the world of sake, floral and fruity esters are born from a style of fermentation known as ginjo. Certain yeasts are used in conjunction with a long, low-temperature fermentation to develop delicate floral and sweet aromas. The resulting spirit is characterized by notes of apple and pineapple, bringing out a tantalizing gentle profile.

KOME plays incredibly well with virtually any fruit. Citrus oils in particular add a defining clarity to KOME cocktails, while flavors of fresh herbs, root vegetables, and leafy greens also meld seamlessly. In cocktail pairings, KOME works beautifully with cold dishes, elevating their freshness and leaning into the flavors to follow.

ALCOHOL

**40% ABV**

MADE FROM

**RICE & WHITE KOJI**

DISTILLATION

**REDUCED PRESSURE**

AROMA

**APPLE, PINEAPPLE  
LEMON PEEL**

SIZE

**750 ML**

STYLE

**HONKAKU SHOCHU**

AGING

**NAS**

PALATE / FINISH

**LIGHT BODIED /  
CRISP, SMOOTH**



## THE SG SHOCHU

Founded by the bar industry powerhouse SG Group led by Shingo Gokan, The SG Shochu can be understood as the most expressive cocktail spirit available on the market today. Designed and produced in collaboration with three of Japan's leading shochu producers, The SG Shochu comes in three SKUs: KOME, IMO, and MUGI, each representing rice, sweet potato, and barley as base ingredients, respectively.

Shochu is a single-distilled Japanese spirit with a tradition of over 500 years, produced extensively in the southern island of Kyushu and enjoyed throughout the country. The saccharification process takes place in the presence of koji, an indispensable ingredient in Japanese fermented foods and beverages, imparting a distinctive character.

The SG Shochu belongs to an authentic variety of artisanal shochu known in Japanese as honkaku shochu, a spirit category which does not permit any additives to the distillate besides water. This key feature, combined with single-distillation, allows for the flavor of each base ingredient to shine through, creating an incredibly flavorful spirit. Fine-tuned to the needs of classic and craft cocktails alike by Shingo Gokan's team, The SG Shochu boasts unparalleled versatility to complement its expressive potential.



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