



TENGU SAKE 天狗

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# FUKUKOMACHI "AWAKENING" DAIGINJO KASUTORI SHOCHU

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Vivid, tropical fruit driven premium Japanese shochu with superb clarity and expression.

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## Profile

Established in 1615 by the family of a high-ranking samurai, Kimura Shuzo hold by the same principals they always have: traditional artisan methods, the purest mountain waters and the finest premium rice. They are in Akita Prefecture, northern Japan.

Kimura make multi-award-winning sake under their premium Fukukomachi brand, Awakening is the only distilled alcohol they produce.

The aroma is bright and tropical (watermelon & ripe cantaloupe) with hints of lemon peel, aniseed and herbal notes of dill, mint & cress. A soft, smooth & creamy mouthfeel with a crisp, dry finish.

## Production Methodology

Awakening is a very special shochu. In 2013 Kimura's sake Fukukomachi Daiginjo won the Trophy at IWC. Awakening is made with this sake's *kasu* (sake lees), fermented for several months and then distilled into an elegant shochu using a pot still under low pressure.

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## Product Details

Product Code: TSK112  
Country: Japan  
Allergens: None  
ABV: 25%  
Colour: Water-white  
Product Type: Kasutori Shochu  
Bottle Size: 50 cl  
Closure: Screw cap

## Bartenders' Tips

- Makes the most aromatic and expressive martini - dry with a sweet impression
- Use in an aromatiser, the results are amazing

## Tech Points

Using award-winning sake lees from a hyper-aromatic sake results in a deeply expressive, fruity shochu.

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**Tengu Sake**

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