

PRODUCT	PAGE	TYPE	ABV	SIZE	DESCRIPTION	SGWS #	UPC	CASE
Nankai Shochu	4	Shochu	24%	750ml	Kokuto Shochu	907189	8-60458-00140-6	12
Nankai Shochu (For Type 41 accounts)	4	Shochu	24%	750ml	Kokuto Shochu	979334	8-60458-00140-6	12
Nankai White Oak	6	Shochu	24%	720ml	Cask-Finished Kokuto Shochu Blend	556388	8-60458-00144-4	6
Nankai White Oak (For Type 41 accounts)	6	Shochu	24%	720ml	Cask-Finished Kokuto Shochu Blend	559214	8-60458-00144-4	6
Nankai Gold	8	Shochu	43%	750ml	Cask-Finished Kokuto Shochu Blend	932169	8-60458-00143-7	6
Nankai Imo Black	10	Shochu	24%	720ml	Sweet Potato Shochu; Black Koji	651576	8-60458-00141-3	6
Nankai Imo Black (Type 41 Accounts)	10	Shochu	24%	720ml	Sweet Potato Shochu; Black Koji	651827	8-60458-00141-3	6
Nankai Acou Rum (White)	11	Rum	40%	720ml	Japanese White Rum	651770	8-60458-00142-0	6
Nikaido Shochu	13	Shochu	24%	900ml	100% Barley Shochu	618751	8-50054-65701-5	6
Nikaido Shochu (For Type 41 accounts)	13	Shochu	24%	900ml	100% Barley Shochu	621437	8-50054-65701-5	6
Nikaido Kitchom	14	Shochu	24%	720ml	Clay Flask 100% Barley Shochu	618187	8-50054-65702-2	6
Nikaido Kitchom (For Type 41 accounts)	14	Shochu	24%	720ml	Clay Flask 100% Barley Shochu	621435	8-50054-65702-2	6
Moon Bloom Sake	16	Sake	16%	720ml	Junmai Ginjo Genshu	984592	8-60003-28600-5	6
Kunoichi Yamahai	17	Sake	15%	720ml	Yamahai Junmai	544162	8-60003-28602-9	6
Moon Bloom Daiginjo	18	Sake	15%	720ml	Junmai Daiginjo	565733	8-60003-28606-7	6
Tenshi Beauty	20	Sake	15%	500ml	Junmai Ginjo	650616	8-60458-00145-1	6
Tenshi Happiness	21	Sake	13%	500ml	Junmai Namachozo	650615	8-60458-00146-8	6
Tenshi Love	22	Sake	15%	500ml	Junmai Nigori	650662	8-60458-00148-2	6
Soja Black	24	Sake	16.5%	720ml	Junmai Daiginjo	618214	1-97644-22818-8	6

<u>nankaishochu.com</u>

<u>nankaigroup.net</u>



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In 2015, Paul and Mai Nakayama went on their honeymoon to Mai's hometown of Amami, Japan, a remote archipelago known for its breathtaking natural beauty.

A series of adventures and incredible coincidences led to discovering a hidden gem, Amami's unique craft spirit known as **kokuto shochu**.

They launched **Nankai Shochu** in 2017, dedicated to sharing their newfound passion for shochu and sake with friends across the U.S.

In 2022, Paul and Mai were named to the inaugural Vinepair 50 for their work in bringing shochu into the mainstream.







N A N K A I S H O C H U

Product Code:	907189 / 979334 (Beer/Wine On-Prem)
Product Type:	Single-Distilled Kokuto Shochu
Ingredients:	Kokuto (black sugar) (80%), Rice (20%), White koji
Other Properties:	Sugar and Carb-free, Gluten-free, Additive-free, Low Calories (39/oz)
Region:	Amami Island, Kagoshima, Japan
Distillation:	Vacuum; Single-Distilled
Aged:	3 years in a steel tank
Tasting Notes:	Crisp, clean flavor with fragrant notes of pear and melon
Size:	750ml
ABV:	24% ABV or 48 proof
Awards:	- 2018 Double Gold - SIP Awards - 2018 Gold - Los Angeles Intl Spirits Competition - 2021 Gold - The Spirits Masters by Spirits Business
How to Enjoy:	On the rocks and excellent in highballs and cocktails.
Learn More:	



SAMPLE COCKTAIL RECIPES

Ube Horchata



2 oz Nankai Shochu 4 oz Rice Horchata 0.5 oz Ube Condensed Milk

Combine in a shaker with ice. Shake well and pour into glass. Garnish with cinnamon dust and serve.

Wasabi Sour



3 oz Nankai Shochu 0.75 oz Fresh Lemon Juice 1 oz Simple Syrup 1 Large pinch Wasabi Salt

Combine in a shaker with large. Shake well. Strain into wasabi-salt rimmed coupe glass and serve.

Chili Mango



2 oz Nankai Shochu 4 oz Mango Juice 0.25 oz Lime Juice Large pinch Tajin Salt

Combine in a shaker with ice. Shake well and pour into Tajin-rimmed glass. Garnish with jalapeño and serve.

Nankai Negroni



2 oz Nankai Shochu 1 oz Martini & Rossi Fiero 1 oz Sweet Vermouth

Combine in a glass over large ice. Stir gently. Don't over dilute. Garnish with citrus peel.





WHITE OAK

Product Code:	556388 / 559214 (Beer/Wine On-Prem)
Product Type:	Single-Distilled Kokuto Shochu
Ingredients:	Kokuto (black sugar) (80%), Rice (20%), White Koji
Other Properties:	Sugar and Carb-free, Gluten-free, Additive-free, Low Calories (39/oz)
Region:	Amami Island, Kagoshima, Japan
Distillation:	Vacuum and Atmospheric Blend; Single Distilled
Aged:	A blend of three expressions aged 3-5 years each. Steel tank, American White Oak cask, and French Limousin cask.
Tasting Notes:	Elegantly smooth but flavorful spirit. Fragrant notes of vanilla, banana, and lychee.
Size:	720ml
ABV:	24% ABV or 48 proof
Awards:	 2022 Double Gold - San Francisco World Spirits Competition 2022 Gold - The Spirits Masters by Spirits Business 2023 Gold - Los Angeles Int'l Spirits Competition
How to Enjoy:	Neat, rocks, highball, whisky-style cocktails, and as a beer-shot combination.
Learn More:	



WHITE OAK

SAMPLE COCKTAIL RECIPES

Low Fashioned



2 oz Nankai White Oak 0.25 oz Black Sugar Syrup or Demerara 2-3 dashes Angostura Bitters

Combine in a glass over large ice. Stir gently. Don't over dilute. Garnish with orange peel.

The Koala & the Bee



2 oz Nankai White Oak 0.25 oz Honey Syrup 1 dash Angostura Bitters 2 dashes Eucalyptus Bitters

Combine in a glass over large ice. Stir gently. Don't over dilute. Garnish with orange peel.

Nankai Boulevardier



2 oz Nankai White Oak 1 oz Martini & Rossi Fiero 1 oz Sweet Vermouth

Combine in a glass over large ice. Stir gently. Don't over dilute. Garnish with citrus peel.

Matcha Horchata



2 oz Nankai White Oak 4 oz Rice Horchata 0.5 oz Condensed Milk 1/2 tsp Matcha Powder

Combine in a shaker with ice. Shake. Pour into a glass and garnish with matcha powder dust.







Product Code:	932169
Product Type:	Single-Distilled Kokuto Shochu
Ingredients:	Kokuto (black sugar) (80%), Rice (20%), White Koji
Other Properties:	Sugar and Carb-free, Gluten-free, Additive-free
Region:	Amami Island, Kagoshima, Japan
Distillation:	Vacuum and Atmospheric, Single Distillation
Aged:	A blend of five expressions. Each expression is aged between 3-5 years in American White Oak and French Limousin casks.
Tasting Notes:	Complex with layers of fruit, floral, and malty aromas. Beautiful notes of green apple, chocolate, raisins, and honey with an exceptional finish.
Size:	750ml
ABV:	43% ABV or 86 proof
Awards:	 2024 Best in Class/Platinum - Vegas Spirit Awards 2021 Master - The Spirits Masters by Spirits Business 2019 Gold - SF World Spirits Competition 2019 Gold - LA Int'l Spirits Competition
How to Enjoy:	Neat, rocks, highball, whisky-style cocktails.
Learn More:	





SAMPLE COCKTAIL RECIPES

Gold Fashioned



2 oz Nankai Gold 0.25 oz Black Sugar Syrup or Demerara 2-3 dashes Angostura Bitters

Combine in a glass over large ice. Stir gently. Don't over dilute. Garnish with orange peel.

Amami Sazerac



2 oz Nankai Gold 0.25 oz Absinthe 0.25 oz Fresh Lemon Juice 1 Sugar Cube 1-2 dashes Peyaud Bitters

Muddle sugar with bitters. Add Nankai, lemon, and absinthe. Add large ice cube and stir to chill. Express and garnish with citrus peel. Umezou



1 oz Nankai Gold 1 oz Plum Wine (Umeshu) 4 oz Soda Water

Combine Nankai and plum wine in a glass with ice. Slowly add soda and stir gently. Garnish with lemon peel and serve.

Ougon Sour



1.5 oz Nankai Gold
 1 oz Passionfruit Syrup
 0.5 oz Fresh Lemon Juice
 0.75 Aquafaba or 2 dashes Fee Foam
 1-2 dashes of Angostura Bitters

Combine all but bitters in a shaker. Dry shake and then wet shake. Strain into glass. Garnish with bitters.







NANKAI Imo black

Product Code:	TBD
Product Type:	Single-Distilled Sweet Potato Shochu
Ingredients:	Kagoshima Sweet Potato (Batch 1 uses Kogane Sengan), Ibusuki Spring Water, Black Koji.
Other Properties:	Sugar/Carb-Free, Gluten-free, Additive-Free, Low Calories (39/oz)
Region:	Ibusuki, Kagoshima, Japan
Distillation:	Atmospheric; Single Pot-Distillation
Fermentation:	Local sweet potatoes are fermented in 150- year-old enameled clay pots with black koji for uniqueness, full body, and richness.
Distillery:	Established in 1875, Ooyama Jinhichi Shoten is an award-winning distillery in Ibusuki, Kagoshima, known for sweet potato shochu but has recently gained acclaim for its innovative approach to modern spirits.
Tasting Notes:	Fruity and floral with hints of roasted yams on the nose; chestnut, lychee and spice on the palate.
Size:	720 ml
ABV:	24% ABV or 48 proof
Awards:	2020-2024 Gold - Tokyo Whisky & Spirits Competition
How to Enjoy:	Neat, with hot water, rocks, highball, and cocktails.

Learn More:







NANKAI Acou rum

Product Code:	TBD
Product Type:	Japanese White Rum
Ingredients:	High Test Molasses made from Kagoshima Kokuto Sugar, Ibusuki Spring Water, Rum Yeast
Region:	Ibusuki, Kagoshima, Japan
Distillation:	Twice distilled; Copper Pot Still
Production:	5000L of high test kokuto molasses mash is needed to produce 500L of Acou Rum. Because it is double-distilled and does NOT use koji, this is a rum and not a shochu.
Distillery:	Established in 1875, Ooyama Jinhichi Shoten is an award-winning distillery in Ibusuki, Kagoshima, known for sweet potato shochu but has recently gained acclaim for its innovative approach to modern spirits.
Tasting Notes:	Aromas of cane, papaya, citrus and lemongrass with citrus, tropical fruit, spice, and chamomile on palate.
Size:	720 ml
ABV:	40% ABV or 80 proof
How to Enjoy:	Neat, rocks, as a rum sonic, or cocktails.
Learn More:	



Since 1866. the Nikaido family has been brewing and distilling in Oita, Japan for 8 generations. Independence and family ownership has enabled the Nikaido company to consistently follow a singular vision and

pursue a chosen ideal without compromise.

Honkaku, or genuine, shochu was revolutionized by the invention of 100% barley shochu, an innovation pioneered by Akira Nikaido, producing a new lighter, cleaner taste profile which immediately gained popularity throughout Japan.

This new type of cleaner, smoother shochu hit a sweet spot: easy-drinking but still rich in flavor. It completely transformed what shochu meant to Japan in the 70's and 80's, from regional speciality to becoming Japan's favorite drink and putting Oita Mugi Shochu on the map.

Despite being a company of only 50 people, Nikaido is the 3rd largest



shochu producer, and one of the very few independently owned companies of scale.

htps://nikaidoshuzou.jp









Product Code:	618751 / 621437 (Beer/Wine On-Prem)
Product Type:	Single-Distilled 100% Oita Barley Shochu
Ingredients:	Barley, Barley Koji (White).
Other Properties:	Sugar/Carb-Free, Additive Free, Low Calories (39/oz)
Region:	Hiji-machi, Oita, Japan
Distillation:	Vacuum; Single-Distilled
Distinction:	Nikaido Shochu was the first vacuum-distilled 100% barley shochu, single-handedly responsible for creating the Shochu Boom in the 70s & 80s.
Distillery:	The Nikaido family has been brewing and distilling in Oita for 8 generations, since 1866.
Tasting Notes:	Crisp, bright, smooth with an aromatic barley heart. Notes of toasted coconut and banana.
Size:	900ml
ABV:	24% ABV or 48 proof
Awards:	- 2024 Gold - SF World Spirits Competition - 2024 Gold - Sip Awards
How to Enjoy:	Neat, rocks, highball, and cocktails.
Learn More:	







Product Code:	618187 / 621437 (Beer/Wine On-Prem)
Product Type:	Single-Distilled 100% Oita Barley Shochu
Ingredients:	Barley, Barley Koji (White).
Other Properties:	Sugar/Carb-Free, Additive Free, Low Calories (39/oz)
Region:	Hiji-machi, Oita, Japan
Distillation:	Vacuum
Aged:	Aged for a minimum of 1 year in a steel tank.
Distinction:	Nikaido Kitchom has an iconic 100% handmade, handpainted clay Tsubo flask. Highly allocated.
Tasting Notes:	Crisp, bright, smooth with an aromatic barley heart. Notes of toasted coconut and banana. Further mellowed by aging with a long aromatic finish.
Size:	720ml
ABV:	24% ABV or 48 proof
Awards:	- 2024 Double Gold - SIP Awards - 2024 Gold - SF World Spirits Competition - 2024 Gold - Asian Spirits Masters - 2024 Gold - Vegas Spirit Awards
How to Enjoy:	Neat, rocks, with water, and highball.
Learn More:	





Wakabayashi Brewery was to close after 120 years when Mami Wakabayashi's parents decided to retire.

Mami quit her job in fashion to train as a brewer and take over, but her teacher died after one year.

Finding another wiling teacher was thought impossible until an underground group of female brewers known as "The Six" completed her training. Mami-san became the 7th member.

Female owned. Female brewed. Female led.

www.moonbloomsake.com



MOON BLOOM SAKE

Product Code:	984592
Product Type:	Japanese Sake
Product Style:	Junmai Ginjo Genshu Muroka
Ingredients:	Miyama Nishiki and Hitogokochi rice, local mountain spring water, yellow koji.
Rice Polish:	59%
Region:	Nagano, Japan
Production:	Low temperature fermentation for beautiful aroma and character. Undiluted (genshu).
Tasting Notes:	Light with a mild sweetness and crisp finish. Citrus and plum dominate at colder temperatures. When warmed to 100°F, rich flavors like banana delight the senses.
Tasting Notes: Size:	plum dominate at colder temperatures. When warmed to
-	plum dominate at colder temperatures. When warmed to 100°F, rich flavors like banana delight the senses.
Size:	plum dominate at colder temperatures. When warmed to 100°F, rich flavors like banana delight the senses. 720ml
Size: ABV:	plum dominate at colder temperatures. When warmed to 100°F, rich flavors like banana delight the senses. 720ml 16% ABV
Size: ABV: Imported by:	plum dominate at colder temperatures. When warmed to 100°F, rich flavors like banana delight the senses. 720ml 16% ABV Nankai Group, LLC. Harbor City, CA



KUNOICHI by MOON BLOOM

Product Code:	544162
Product Type:	Japanese Sake
Product Style:	Yamahai Junmai
Ingredients:	Hitogokochi rice, local mountain spring water, yellow koji.
Rice Polish:	70%
Region:	Nagano, Japan
Production:	Low temperature fermentation and natural building of lactic acid for elegant aroma and rich character.
Tasting Notes:	Light, refreshing, and well-balanced with acidity and umami. Layered with notes of crisp apple and sweet yogurt.
Size:	720ml
ABV:	15% ABV
Awards:	- 2022 90 Points - IWSC
Food Pairing:	Rich and flavorful dishes.
Learn More:	www.moonbloomsake.com



MOON BLOOM DAIGINJO

Product Code:	565733
Product Type:	Japanese Sake
Product Style:	Junmai Daiginjo
Ingredients:	Miyaam Nishiki rice, local mountain spring water, yellow koji.
Rice Polish:	49%
Region:	Nagano, Japan
Production:	Low temperature fermentation.
Tasting Notes:	Sweet melon and powdery nose. Delicate boxed cake alongside rice powder, with hints of juicy fruit and pea shoot stems. Flavor is clean and uncomplicated with hints of horchata and soft ball sugar (the light stage of cooking caramel).
Size:	720ml
ABV:	15% ABV
Imported by:	Nankai Group, LLC. Harbor City, CA
Awards:	- 2022 Gold - SF Intl Wine Competition - 2023 Gold - LA Intl Wine Competition
Food Pairing:	Pairs well with light dishes and appetizers, including carpaccio and salads with vinaigrette dressings, dishes with fruit and/or desserts.
Learn More:	www.moonbloomsake.com





From Hyogo, the #1 sake region of Japan, Tenshi (Japanese for "angel") is produced specifically for SGWS as a gentle and thoughtful introduction to the world of sake: Premium sake hand-picked and value-priced to showcase the most approachable styles.

The Japanese tradition of "Hanami," or viewing the beauty of flowers while sipping sake, is the inspiration behind Tenshi.

Each beautiful bottle is 500ml, deemed the perfect size for sharing a precious moment with a loved one.



TENSHI BEAUTY

Product Code:	650616
Product Type:	Japanese Sake
Product Style:	Junmai Ginjo
Ingredients:	Yamada Nishiki rice, local water, yellow koji.
Rice Polish:	60%
SMV:	+1 (slightly dry)
Region:	Hyogo, Japan
Tasting Notes:	Mild and dry in taste and with fresh, fruity Ginjo flavor and full-body. Well-balanced with substantial character.
Size:	500ml
ABV:	15% ABV
Awards:	2023 Silver - SF Intl Wine Competition 2023 Silver - LA Intl Wine Competition 2023 Gold - LA Intl Design Competition
Food Pairing:	Excellent for pairing with seafood, poultry, and fine beef.
Learn More:	www.tenshisake.com

Product Code:	650615
Product Type:	Japanese Sake
Product Style:	Junmai Namachozo
Ingredients:	Yamada Nishiki rice, local water, yellow koji.
Rice Polish:	70%
SMV:	+2 (slightly dry)
Region:	Hyogo, Japan
Tasting Notes:	Fresh, light, and notable for a refreshingly cool aroma and mild taste.
Size:	500ml
ABV:	13% ABV
Awards:	2023 BEST OF SHOW - LA Intl Wine Comp 2023 Gold - LA Intl Wine Competition 2023 Gold - LA Intl Design Competition 2023 Gold - SF Intl Wine Competition
Food Pairing:	Excellent with grilled foods, sashimi, and salads.
Learn More:	www.tenshisake.com

Junmai Namachozo-Premium Sake from Japan

5

WGEL

2

TENSHI LOVE

Product Code:	650662
Product Type:	Japanese Sake
Product Style:	Junmai Nigori
Ingredients:	Yamada Nishiki rice, local water, yellow koji.
Rice Polish:	60%
SMV:	+15 (sweet)
Region:	Hyogo, Japan
Tasting Notes:	Velvety in texture with a pleasant fragrance of freshly steamed rice. Creamy with mild sweetness.
Tasting Notes: Size:	
-	steamed rice. Creamy with mild sweetness.
Size:	steamed rice. Creamy with mild sweetness. 500ml
Size: ABV:	steamed rice. Creamy with mild sweetness. 500ml 15% ABV 2023 Silver - LA Intl Wine Competition 2023 Gold - LA Intl Design Competition

-Nigori-Premium Sake from Japan



Soja Black is a limited release Junmai Daiginjo. SOJA Black takes its namesake from the town of Soja in Okayama, both where the sake is brewed as well as the birthplace of the coveted Omachi rice.

Due to its long height and fragility, Omachi rice was once abandoned for sake making, despite its excellent flavor. Strains of heirloom Omachi rice were revived in 2021.

Soja Black was released to instant acclaim by becoming the first sake from Okayama to be served at Dodger Stadium.



SOJA BLACK

Product Code:	618214 LIMITED 90 cases in 2024
Product Type:	Japanese Sake
Product Style:	Junmai Daiginjo
Ingredients:	Omachi rice, local water, yellow koji.
Rice Polish:	45%
SMV:	+0 (balanced)
Region:	Okayama, Japan
Tasting Notes:	Fragrant with notes of sweet fruit balanced with earthy herbal notes and umami.
Size:	720ml
ABV:	16.5% ABV
Acclaim:	First sake from Okayama served at Dodger Stadium
Food Pairing:	Red fish dishes including sashimi and carpaccio. Vegetable tempura. Red meat courses.
Learn More:	www.sojasake.com

GLOSSARY

SHOCHU

Shochu is Japan's national distilled spirit. Honkaku (genuine) shochu as featured in this catalog is defined by several factors: 1) must be singledistilled 2) must use koji (aspergillus spore) in fermentation 3) use an approved regional agricultural ingredient and 4) not have any additives. The most popular shochu sub-types in Japan are sweet potato, barley, and rice, but kokuto has grown in popularity in places like the U.S.

KOJI

Koji is the mold spore in the aspergillus family that allows saccharification of starches and facilitates fermentation. Known for producing umami flavors, it is essential for making soy sauce, sake, miso and shochu.

VACUUM-DISTILLATION

A modern technique for distilling that uses reduced pressure to create a vacuum within a pot still to lower the boiling point of alcohol, resulting in a gentler distillate. It is most commonly used for shochu and non-alcoholic spirits.

KOKUTO SUGAR

Often called Japanese brown sugar or black sugar, kokuto is an unrefined, concentrated form of sugar. It is produced by slowly boiling 100% sugarcane juice over a long period of time without using any additives. The result has a rich flavor, nutrients and minerals like iron and potassium, and a savory umami quality. Kokuto is exclusively used as an ingredient for shochu on Amami Island.

JUNMAI GINJO

There are two major categories of sake, junmai (which means "pure rice") and honjozo (brewer's alcohol added). Junmai is an indicator that the sake is produced from only rice and water. Ginjo means the rice has been milled to 60%. Junmai ginjo sake can range from fruity and fresh to having string rice notes and dry.

JUNMAI DAIGINJO

Daiginjo is the ultra premium category of sake with rice being milled down to 50% or less. The result is an elegant and sophisticated brew that is always enjoyed chilled and has a range of complexities.

NIGORI

Nigori is a class of sake that is commonly referred to as "unfiltered" because it is defined by the cloudy rice lees intentionally left or added in the sake. Nigori tend to be sweeter and possess a velvety texture.

NAMACHOZO

Sake is typically pasteurized twice to make it shelf stable. "Nama," or raw sake is unpasteurized that has fresher and more robust flavors but requires refrigeration and timely consumption. "Namachozo" is sake that is pasteurized only once to balance both freshness and shelf life.

YAMAHAI

Yamahai refers to the original method of sake making where lactic acid is not added to the mash but is instead allowed to form naturally over several weeks. The result is more umami, acidity and robust flavors.