

PRODUCT	WAF #	TYPE	ABV	SIZE	Beer/Wine	DESCRIPTION	UPC	CASE
Nankai Shochu	5192	Shochu	24%	750ml	YES	Kokuto Shochu	8-60458-00140-6	12
Nankai White Oak	5195	Shochu	24%	720ml	YES	Cask-Finished Kokuto Shochu Blend	8-60458-00144-4	6
Nankai Gold	5191	Shochu	43%	750ml	NO	Cask-Finished Kokuto Shochu Blend	8-60458-00143-7	6
Nankai Imo Black	TBD	Shochu	24%	720ml	YES	Sweet Potato Shochu; Black Koji	8-60458-00141-3	6
Nankai Acou Rum (White)	5190	Rum	40%	720ml	NO	Japanese White Rum	8-60458-00142-0	6
Nikaido Shochu	5194	Shochu	24%	900ml	YES	100% Barley Shochu	8-50054-65701-5	6
Nikaido Kitchom	5193	Shochu	24%	720ml	YES	Clay Flask 100% Barley Shochu	8-50054-65702-2	6

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nankaishochu.com nankaigroup.net





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.







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.





Ube Horchata



2 oz Nankai Shochu 4 oz Rice Horchata 0.25 oz Ube Condensed Milk

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

Melon Cooler



1.5 oz Nankai Shochu0.15 oz Fresh Lime Juice3 oz Melon Calpico1 Slice of Jalapeño

Combine in glass over ice. Stir. Garnish with jalapeño and lime wheel..

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.

She So Good



2 oz Nankai Shochu 1 oz Mishima Red Shiso Syrup 2 oz Soda Water 0.5 oz Simple Syrup (optional)

Combine in a glass over large ice. Stir gently. Garnish with shiso leafl or yukari furikake rim.





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.







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 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.







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 Peychaud's 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 Gold1 oz Passionfruit Syrup0.5 oz Fresh Lemon Juice0.75 Aquafaba or 2 dashes Fee Foam1-2 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 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: 2025 Double Gold - SF World Spirits Competition

2020-2024 Gold - Tokyo Whisky & Spirits

Competition

How to Enjoy: Neat, with hot water, rocks, highball, and

cocktails.









NANKAI ACOU RUM

Product Code: 5190

Product Type: Japanese Agricole 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.

Accolades: Featured in April 2025 *Wine Enthusiast*







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

二階堂酒造 HOUSE OF NIKAIDO







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Product Code: 5194

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.





NIKASO (NIKAIDO SODA)



3.5 oz Nikaido Shochu 6.5 oz Soda Water (High Carbonation) Splash of Kabosu, Yuzu or Lemon Juice

Combine in a a large glass with lots of ice. Stir to chill and serve icy cold.

NIKASO HOME RUN

3 oz Nikaido 3 oz Martinelli's Sparkling Cider

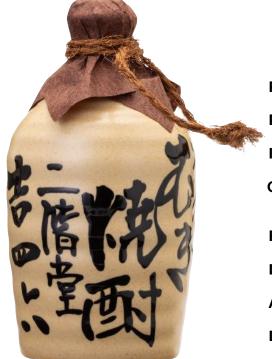
Directions: Pour equal parts Nikaido and Martinelli's Sparkling Cider in a highball glass filled with ice. Garnish with a lemon twist

NIKASO CALPICO

2 oz Nikaido 1 oz Calpico Concentrate

Directions: Build ingredients in a highball glass filled with ice. Top with soda water. Garnish with a lemon twist





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.



