

# HAKUSHIKA



Hakushika, which translated means "white deer" comes from the mystic legend of a white deer with spiritual powers made infamous by the Chinese Emperor Hsüan-tsung between the years of 712 and 756. Hakushika has since been recognized as a symbol of longevity for over a thousand years.

Kichizaemon Tatsuuma, founder of Hakushika, selected this as his brand name in 1662 in honor of this auspicious holy animal with the hope that his spirits would always be synonymous with positive life energy flow, longevity and good omen.

Naka Naka Nai is a one of a kind Shochu, a spirit distilled from rice, barley, sweet potato, brown sugar and buckwheat, that is then aged in cedar casks for 12 months resulting in a slight amber hue and a simple but unique flavor.

## NAKA NAKA NAI

REGION: Hyogo, Kinki

TYPE: Premium Kome Shochu (a traditional Japanese distilled spirit)

AGEING: In individual cedar casks for 1 month before bottling in order to achieve simple but unique flavor

TASTE: Amber, refreshing and unique with a hint of cedar

RECOMMENDED DISHES: Yakitori, Japanese-style beef steak, tempura, fried food

OPTIMAL TEMPERATURE: Chilled 45° F (7° C) or on the rocks

