



TOMBO

Let your inner dragon fly

TOMBO SHOCHU

750ml UPC ■ 7 47846 60003 1 ■ 12 btls per case

ABOUT TOMBO

An authentic Honkaku Shochu (also known as Ostu-ru, or “real thing”), Tombo is single pot distilled from North American barley and white koji. Drawn from the head and body of the distillation process and aged six months in stainless steel tanks, Tombo retains full flavor yet is quite mellow and easy to sip.

TASTING NOTES

Fresh aromas of raw barley and spice, followed by soft hints of pear and citrus flavors accented by a buttery mouthfeel and honeyed cinnamon notes. The finish is clean and long with notes of spice, steel and green olive.

SERVING

A low calorie spirit, Tombo Shochu is a classic Japanese-style shochu best enjoyed slightly chilled and served neat, on the rocks with a citrus twist, or mixed in a cocktail.

PRODUCT SPECIFICATIONS

Type	Shochu	Alcohol	24%
Grain	North American Barley (mugi)	Proof	48
Koji	White (shiro)	Calories	2 oz. = 35 calories
Distillation	Low Pressure (genatsu)	Size	720ml
Location	Japanese owned, distilled in Vietnam		



720ml Dimensions
10.5" H x 2.5" W x 2.5" D