

TOMBO

Shochu/Soju



Let Your Inner Dragon Fly

Ages ago, Japan was called Akitsushima, "Land of Dragonflies" and Samurai armor was often adorned with dragonflies to symbolize strength. It is from this history and lore that Tombo rises. An authentic Honkaku Shochu, 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.

Lush grain aroma followed by hints of pear and citrus flavors accented by tropical spice. The finish is clean and long with notes of spice, steel and green olive.

Enjoy on the rocks, with seltzer or soda & mixed in cocktails.

PROOF 48 ABV 24% KOJI White
GRAIN North American Barley

Cocktail Idea

Tombojito

Ingredients

2oz Tombo
1 tsp sugar
2oz lime juice
4 mint leaves
2oz club soda

In a shaker, muddle sugar, lime, mint leaves with ice, add Tombo and shake hard. Pour into rocks glass and add club soda.

