

Sweet Potato

TENSON KOURIN



SWEET POTATO SHOCHU

distilled from Sweet potato and Rice-koji.

KOJI TYPE : White-koji

DISTILLATION TYPE : VACUUM DISTILLATION (SINGLE DISTILLATION)

25% alc./vol.

Net Contents 900ml

After sweet potatoes produced in Southern Kyushu are manually-sorted one by one, the low temperature distillation of the raw materials gives us the product with carefully-selected original gorgeous fragrance and flavor. The shochu product provides you with the one-and-only refreshment and delicious taste.

How to Enjoy



ON THE ROCKS

Pour shochu over ice.
Enjoy its crisp and refreshing taste.



WITH SODA

Mix with sparkling water for a crisp and refreshing taste.
Recommended ratio: Shochu 1 : Soda 2



WITH WATER

Mix shochu with water to your preferred ratio.
Enjoy a smooth and refreshing finish.



WITH HOT WATER

Pour hot water first, then add shochu.
Enjoy its rich and mellow aroma.

Sweet Potato

KURO TENSON KOURIN



SWEET POTATO SHOCHU

distilled from Sweet potato and Rice-koji.

KOJI TYPE : Black-koji

DISTILLATION TYPE : VACUUM DISTILLATION / ATMOSPHERIC DISTILLATION

25% alc./vol.

Net Contents 900ml

Although it has a deep, rich flavor tinged with the retro quality of black koji mold (fermenting agent), its aroma is elegant and sumptuous, and it has a nice refreshing sensation that remains in the throat after drinking.

How to Enjoy



ON THE ROCKS

Pour shochu over ice.
Enjoy its crisp and refreshing taste.



WITH SODA

Mix with sparkling water for a crisp and refreshing taste.
Recommended ratio: Shochu 1 : Soda 2



WITH WATER

Mix shochu with water to your preferred ratio.
Enjoy a smooth and refreshing finish.



WITH HOT WATER

Pour hot water first, then add shochu.
Enjoy its rich and mellow aroma.

Barley

KUROUMA AMAGAKE



BARLEY SHOCHU

distilled from Barley and Rice-koji.

KOJI TYPE: White-koji

DISTILLATION TYPE: VACUUM DISTILLATION (SINGLE DISTILLATION)

25% alc./vol.

Net Contents 900ml

Here is a barley shochu with a special taste moderately remained after drinking, with the harmony of the “refined and fragrant flavor” provided by domestic two-rowed barley and the “faint sweetness” extracted from rice used for the rice koji. You can enjoy it simply with ice, and it goes well with soda making use of its sweetness. This versatile barley shochu is also recommended for mixing with hot water to grow its mellowness.

How to Enjoy



ON THE ROCKS

Pour shochu over ice.
Enjoy its crisp and refreshing taste.



WITH SODA

Mix with sparkling water for a crisp and refreshing taste.
Recommended ratio: Shochu 1 : Soda 2



WITH WATER

Mix shochu with water to your preferred ratio.
Enjoy a smooth and refreshing finish.



WITH HOT WATER

Pour hot water first, then add shochu.
Enjoy its rich and mellow aroma.

Barley(Aged)

KUROUMA CHOUKI CHOZO



AGED BARLEY SHOCHU

distilled from Barley and Barley-koji.

KOJI TYPE: White-koji

DISTILLATION TYPE: VACUUM DISTILLATION (SINGLE DISTILLATION)

CASK-TYPE: AWO

25% alc./vol.

Net Contents 900ml

Luxurious flavor and aroma With skillful blending and storage techniques nurtured over 30 years, this Shochu creates a mouth-filling aroma and a mellow taste. Filtered at 20 degrees Celsius below zero for an alluring aroma By filtering at 20 degrees Celsius below zero, we are able to reduce the component that makes Shochu taste bitter as well as to allure a sharp aftertaste and an aromatic flavor.

How to Enjoy



ON THE ROCKS

Pour shochu over ice.
Enjoy its crisp and refreshing taste.



WITH SODA

Mix with sparkling water for a crisp and refreshing taste.
Recommended ratio: Shochu 1 : Soda 2



WITH WATER

Mix shochu with water to your preferred ratio.
Enjoy a smooth and refreshing finish.



STRAIGHT

Enjoy the original flavor of shochu, neat.

Buckwheat (Aged)

SOBA TENSHO CHOUKI CHOZO



AGED BUCKWHEAT SHOCHU

distilled from Buckwheat, barley and Rice-koji.

KOJI TYPE: White-koji

DISTILLATION TYPE: VACUUM DISTILLATION (SINGLE DISTILLATION)

CASK-TYPE: AWO

25% alc./vol.

Net Contents 900ml

Takachiho, Miyazaki — a region of abundant natural beauty recognized as a Globally Important Agricultural Heritage System. Inside tunnel cellars ideally suited for barrel aging, this soba shochu spirit was slowly matured over many years, preserving the gentle character and deep richness unique to buckwheat shochu. Nurtured through the quiet passage of time, the result is both aromatic and exceptionally smooth.

To complete the process, the spirit is filtered at -20°C, removing unwanted harshness while enhancing its elegant aroma and clean, refined finish.

This is a long-aged shochu that reveals a new expression of soba shochu.

How to Enjoy



ON THE ROCKS

Pour shochu over ice.
Enjoy its crisp and refreshing taste.



WITH SODA

Mix with sparkling water for a crisp and refreshing taste.
Recommended ratio: Shochu 1 : Soda 2



WITH WATER

Mix shochu with water to your preferred ratio.
Enjoy a smooth and refreshing finish.



STRAIGHT

Enjoy the original flavor of shochu, neat.

RICE

KAZEHA KUBA



RICE SHOCHU

distilled from Rice and Rice-koji.

KOJI TYPE: White-koji

DISTILLATION TYPE: VACUUM DISTILLATION (SINGLE DISTILLATION)

25% alc./vol.

Net Contents 900ml

"Ginjo-aroma" is passing through and gorgeous.

We condensed gorgeous taste by distilling at low temperature Moromi (the unrefined shochu) that matured slowly at low temperature by using carefully selected Japanese-grown rice, yeast, and cool clear water of Saito-city, Miyazaki. Rich "Ginjo-aroma" and fruity taste was made by filtering them at freezing point.

How to Enjoy



ON THE ROCKS

Pour shochu over ice.
Enjoy its crisp and refreshing taste.



WITH SODA

Mix with sparkling water for a crisp and refreshing taste.
Recommended ratio: Shochu 1 : Soda 2



WITH WATER

Mix shochu with water to your preferred ratio.
Enjoy a smooth and refreshing finish.



STRAIGHT

Enjoy the original flavor of shochu, neat.