

SWEET POTATO SHOCHU 「TENSON KOURIN」

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.



SPIRITS DISTILLED FROM
SWEET POTATO AND RICE

KOJI TYPE	DISTILLATION TYPE
WHITE KOJI	VACUUM DISTILLATION/ POT DISTILLATION

25% alc./vol. NET CONTENTS 900ml



AGED BARLEY SHOCHU 「KUROUMA CHOUKI」

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.



SPIRITS DISTILLED FROM
100% BARLEY

CASK TYPE	KOJI TYPE	DISTILLATION TYPE
WHITE OAK	WHITE KOJI	VACUUM DISTILLATION/ POT DISTILLATION

25% alc./vol. NET CONTENTS 900ml



About Cask storage

BARLEY SHOCHU 「KUROUMA」

“Tasty and smooth! Never get tired of drinking!”

This is exactly the type of barley shochu we aim to make. By finely blending undiluted shochu made with different distillation finishes, it brings out the best in the aroma, sweetness and umami of barley. Its clear flavor is highly recommended to those who drink shochu for the first time or even to those who are not in favour of shochu.



SPIRITS DISTILLED FROM
100% BARLEY

KOJI TYPE	DISTILLATION TYPE
WHITE KOJI	VACUUM DISTILLATION & ATMOSPHERIC DISTILLATION / POT DISTILLATION

25% alc./vol. NET CONTENTS 900ml



UME-PLUM LIQUEUR

「TEZUKURI UMESHU」

Reference Product

“Tezukuri Umeshu” is a Japanese liqueur made from ume fruit and Japanese barley shochu.

This umeshu has a sweet fruity flavour without a strong alcoholic taste. It can be served at different temperatures; chilled or with ice, room temperature, or even hot in the winter.

手造り

梅
SHU

Made from Barley-Shochu, Ume-plum,
Granulated sugar, Honey, Oligosaccharide,
Dietary fiber.

14% alc./vol. NET CONTENTS 900ml



【Distributor in Philippines】 DARUMAYA JAPANESE FOODS CENTER

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