

どしどし
ほわんと

白霧島



Shirokirisima

白霧島 (750ml)

DISTILLED FROM RICE AND SWEET POTATO, ALCOHOL 24% BY VOLUME (50 PROOF), NET CONTENTS 750ML. PRODUCT OF JAPAN SOJU DISTILLED AND BOTTLED BY KIRISHIMA SHUZO CO., LTD., MIYAZAKI, JAPAN.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Kirishima Rekka-sui

SHIRO KIRISHIMA



White rice koji

Shirokirishima is a white rice koji honkaku shochu, distilled from Kogane-Sengan sweet potatoes grown on southern Kyushu's Shirasu plateau and Kirishima Rekka-sui, a crisp, clear water that flows beneath the Kirishima mountain range. The use of Heisei Miyazaki yeast, a variety developed by the Miyazaki Prefecture Foods Development Center, gives the shochu a sweet, yeasty aroma, while the satiny mouth-feel results from the pursuit of a perfect balance between sweet, savory and smooth. Enjoy both the rich flavor and the gentle aroma characteristic of a sweet potato shochu.

Honkaku Shochu is "Healthy"

The primary ingredients in honkaku sweet potato shochu include fresh sweet potatoes from southern Kyushu, rice malt (koji) and natural mineral water.

Sweet potatoes are rich in dietary fiber and other nutrients, and are considered by many to be a health food.

Also, because honkaku shochu is a distilled spirit, it has fewer calories than sake, beer or wine. It also has zero sugar, making it a "healthy" alcoholic beverage.

Japanese Alcoholic Beverages (and Related Products)

Category	Example
Brewed	Japanese Sake, Beer, wine
Distilled	Honkaku Shochu, Awamori, Whiskey, Brandy, Vodka, Gin, Rum
Mixed	Liquors, Mirin

Source: Japan Sake and Shochu Makers Association

Sugar content per 100 ml of various liquors

Liquor	Sugar content (g)
Beer	10.1
Wine	2.6
Sake	3.5
Shochu	0

Source: Standard Tables of Food Composition in Japan, Fifth Revised Edition



Sweet potato (Kogane-Sengan)

Serving Suggestion

We recommend drinking Shirokirishima with hot water.

Shirokirishima superbly balances sweet, rich and mellow characteristics, for a robust flavor that never grows dull. This makes it perfect for enjoying hot. A ratio of about six parts shochu to four parts hot water makes for an ideal mixture.

For further information, please contact:

Founded: May, 1916
 Incorporated: May 3, 1949
 Business Areas: Production and sale of alcoholic beverages
 Head Office: Shimo-kawahigashi, Miyakonojo, Miyazaki

<http://www.kirishima.co.jp>