

KURO KIRISHIMA

FLAVOR NOTES

Aroma of steamed potato, rose aroma, thick sweetness

FOOD PAIRING

Hot Dog, Fritter, Motsu-nabe (giblet hotpot)



A honkaku shochu distilled from Kogane-Sengan sweet potatoes from southern Kyushu and Kirishima Rekka-sui, a crisp, clear subterranean water. This shochu is notable for its lush sweetness and crisp palate, which come from the use of black rice koji.

KIRISHIMA SHUZO CO., LTD.

AKA KIRISHIMA

FLAVOR NOTES

Aroma of red fruits (strawberries, Japanese bayberry), yogurt aroma, lingering sweet flavor

FOOD PAIRING

Caprese, Sushi



Made from Murasaki-Masari sweet potatoes, which impart a distinctive fragrance and sweetness. A honkaku shochu with an elegant, refined aroma and clear, lingering sweetness.

KIRISHIMA SHUZO CO., LTD.

SHIRO KIRISHIMA

FLAVOR NOTES

Green aroma (leaves, forest), smooth flavor

FOOD PAIRING

Chicken sauté, White fish, Fried egg



A honkaku shochu using the ideal sweet potatoes and white koji carefully prepared with natural water. It offers a rich sweet potato flavor and a gentle aroma.

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