











WAKASHIO (Kagoshima)	S001	S002	S003
Item Name	Sengamejo Imo	Sengamejo Murasaki Imo	Sengamejo Mugi
images			
contents (ml)	720	720	720
category	Honkaku Imo Shochu	Honkaku Imo Shochu	Honkaku Mugi Shochu
Alc %	25%	25%	25%
Ingredients	Sweet potato, Koji-rice	Sweet potato, Koji-rice	Barley, Koji-barley
Main ingredients	Sweet potato (Koganesengann)	Sweet potato	Barley
Koji type	Black Koji	Black Koji	White Koji
unit dimensions			
unit weight			
bar code			
Vegan	vegan friendly (usage of animal ingredient on culture medium of yeast is unknown)		
description	<p>Deeply flavoured by traditional clay pot aging with a hint of cedar by distillation in wooden casks.</p> <p>Blended with stored shochu to bring out a deep and full-bodied flavour.</p> <p>IWSC 2022 Silver Medal.</p> <p>Serving: with hot watere, sparkling water, on the rock</p>	<p>Deeply flavoured by traditional clay pot aging with a hint of cedar by distillation in wooden casks.</p> <p>The mellow aroma of purple sweet potato, reminiscent of red wine, and the fragrance of Earl Grey and nuts. A complex, delicate and deeply flavoured shochu.</p> <p>IWSC2021 Gold Medal</p> <p>Serving: with hot watere, sparkling water, on the rock</p>	<p>Deeply flavoured by traditional clay pot aging with a hint of cedar by distillation in wooden casks.</p> <p>Characterised by a clean, fruity, caramelised sweet nose.</p> <p>IWSC 2022 Silver Medal</p> <p>Serving: with hot watere, sparkling water, on the rock</p>

WAKASHIO (Kagoshima)	S004	S005	S006
Item Name	BLOW EP05	BLOW EP07	A day to jump
images			
contents (ml)	900	900	720
category	Honkaku Imo Shochu	Honkaku Imo Shochu	Spirits
Alc %	25%	25%	27%
Ingredients	Sweet potato, Koji-rice	Sweet potato, Koji-rice	Sweet potato shochu, Barley shochu, Yuzu (peel/juice)
Main ingredients			
Koji type	Rice Koji	Rice Koji	Rice Koji and Barley Koji
unit dimensions			
unit weight			
bar code			
Vegan	vegan friendly (usage of animal ingredient on culture medium of yeast is unknown)		
description	<p>Won the Grand Prize in the sweetpotato shochu category for three consecutive years by professional sake sellers. Surprisingly fruity flavour. Also recommended for shochu beginners and non-Shochu followers.</p> <p>Serving: sparkling water, on the rock</p>	<p>The surprisingly fruity flavour has a sweet, noble aroma reminiscent of wisteria flowers, with hints of plums, raisins and yoghurt. The sweetness of honeyed sweet potatoes and a lingering cassis-like acidity and astringency are characteristic of this wine. The wine has a core of strength amidst its flamboyance.</p> <p>Serving: sparkling water, on the rock</p>	<p>Blend of Imo Shochu and Mugi Shochu with yuzu peel and juice, that makes your heart jump .</p> <p>It was created with the message "in times of difficulty, don't think about this or that, just take action."</p> <p>Serving: sparkling water, on the rock</p>

OISHI (Kagoshima)	S007	S008	S009
Item Name	Tsurumi Kikoji	Hakudaku Tsurumi	Ryu Ryu
images			
contents (ml)	720	900	900
category	Honkaku Imo Shochu	Honkaku Imo Shochu	Honkaku Imo Shochu
Alc %	25%	25%	30%
Ingredients	Sweet potato, Koji-rice	Sweet potato, Koji-rice	Sweet potato, Koji-rice
Main ingredients	Sweet potato (Shiroyutaka)	Sweet potato(Shiroyutaka)	Sweet potato(Shiroyutaka, Hamakomachi)
Koji type	Yellow Koji	White Koji	Black, White and Yellow Koji
unit dimensions			
unit weight			
bar code			
Vegan	vegan friendly	vegan friendly	vegan friendly
description	<p>Light, fruity aroma and strength of yellow Koji.</p> <p>In the Meiji era (1868-1912), sweetpotato shochu in Kagoshima Prefecture was mainly made with yellow Koji.</p> <p>Brewing with yellow Koji, which does not produce acid, often resulted in rotting, and over time “black” and “white” malted rice, which produces citric acid, came to be used. Tsurumi Kikoji is made with “Yellow Koji” and “no supplemental acid”, in the image of shochu from the Meiji era.</p> <p>To prevent spoilage, brewing is carried out on cold winter days.</p> <p>Serving: with hot water, sparkling water, on the rock</p>	<p>It has the characteristics of the best potato shochu in Japan.</p> <p>It's white cloudy because it's unfiltered.</p> <p>Lees may appear depending on the temperature and other factors, but this is a natural component of the flavour and aroma.</p> <p>Serving: with hot water, sparkling water, on the rock</p>	<p>The flavour components of the shochu have been scientifically analysed and quantified, and the three types of koji (White, Black and Yellow) with particularly floral flavours are blended in a well-balanced way.</p> <p>It has a gorgeous aroma, but it is not too light, and its high alcohol content gives it a strong drinking experience. ☑</p> <p>It is a shochu rich in aromas reminiscent of citrus fruits such as lemon and orange, lavender, cardamom, rose and black tea.</p> <p>The alcohol content has been set at a higher level to make the most of its characteristic flavour. Refreshing with soda in the hot summer months.</p> <p>Serving: sparkling water, on the rock</p>

OISHI (Kagoshima)	S010	S011	S012
Item Name	Tohka	Kura Junsui	Kashi
images			
contents (ml)	720	720	720
category	Honkaku Imo Shochu	Honkaku Imo Shochu	Spirits
Alc %	25%	41-42%	35%
Ingredients	Sweet potato, Koji-rice	Sweet potato, Koji-rice	Barley, Koji-rice
Main ingredients	Sweet potato (Hamakomachi)	Sweet potato (Shiroyutaka)	Barley
Koji type	White Koji	Black Koji	White Koji
unit dimensions			
unit weight			
bar code			
Vegan	vegan friendly	vegan friendly	vegan friendly
description	<p>Orange flower is made from the orange (orange) pulp of the sweet potato "Hamakomachi".</p> <p>It is a unique and attractive variety with an aroma like ripe tropical fruit and black tea. When drunk with water, the aroma of orange flower is curiously enhanced by diluting it thinly.</p> <p>For hot water, the thicker it is made, the richer the sweetness and aroma.</p> <p>Serving: with hot water, sparkling water, on the rock</p>	<p>It has a heavy taste and a very palatable and solid presence despite its high alcohol content.</p> <p>Undistilled, not watered or filtered after distillation.</p> <p>It is distilled aiming for 40%, but the % varies slightly depending on the distillation at the time, so the exact % is handwritten on the label for each bottle.</p> <p>For sweetpotato shochu lovers.</p> <p>Serving: on the rock, with hot water, sparkling water</p>	<p>This amber-coloured barley shochu is stored in white oak, cognac and sherry casks.</p> <p>The sweetness of the rice malt and barley spreads out, followed by a deep oak aroma and a refreshing aftertaste.</p> <p>Annual sales approx. 500 bottles.</p> <p>Serving: on the rock, with sparkling water</p>

OISHI (Kagoshima)	S013
Item Name	Hi-Five (Organic JAS)
images	
contents (ml)	720
category	Honkaku Imo Shochu
Alc %	25%
Ingredients	Sweet potato, Koji-rice
Main ingredients	Sweet potato (Beniharuka)
Koji type	White Koji
unit dimensions	
unit weight	
bar code	
Vegan	vegan friendly
description	<p>Kagoshima's first "Organic JAS-certified" sweetpotato shochu, made from the best organic sweetpotato (Beniharuka from Yamaguchi Prefecture) and organic rice (first-class Koshihikari rice from Niigata Prefecture).</p> <p>The sweet aroma, like a baked Beniharuka sweet potato, and the smooth mouthfeel leave a lingering aftertaste.</p> <p>Label design: designed by eloq, a Danish DJ. The warm and friendly character expresses the dusty taste.</p> <p>Serving: with hot water, sparkling water, on the rock</p>

OISHI (Kagoshima)	S014	S015	S016
Item Name	MOJOKA	MOJOKA	MOJOKA
images			
contents (ml)	500	500	500
category	Liqueur	Liqueur	Liqueur
Alc %	23%	25%	30%
Ingredients	Imo Shochu, plum, black sugar	Imo Shochu, loquat, beet sugar	Imo Shochu, lemon, bontan, beet sugar
Main ingredients	Imo Shochu, plum	Imo Shochu, loquat	Imo Shochu, 2 cacteties of lemon, bontan
Koji type			
unit dimensions			
unit weight			
bar code			
Vegan	vegan friendly	vegan friendly	vegan friendly
description	<p>Unfiltered, unwatered shochu Kura Junsui, pickled locally grown plums and pure brown sugar added to this plum wine.</p> <p>All production is done by hand, from harvesting the plums to pickling and bottling, based on carefully selected ingredients.</p> <p>The aroma of the heavy sweet-potato shochu is a feature of Kura Junsui, with the aroma of fresh plums and the full-bodied sweetness of richly-flavoured local brown sugar added.</p> <p>By keeping the alcohol content high without adding water, the rich flavour can be enjoyed freely on the rocks, with soda or hot water.</p> <p>Serving: on the rock, sparkling water, with hot water</p>	<p>Made with unwatered shochu Kura Junsui as its base, this limoncello features two locally grown varieties of lemon (Lisbon lemon and Meyer lemon), along with bontan, a specialty citrus fruit from the region.</p> <p>It is characterized by the rich aroma of sweet potato shochu, balanced with the refreshing fragrance and sweetness of lemon.</p> <p>By using sweet potato shochu as a base and adding the distinctive aroma and slight bitterness of bontan, we have crafted a unique limoncello that truly reflects our signature style.</p> <p>Enjoy it straight as a digestif, or mix it with soda for a refreshing twist.</p> <p>There are many ways to savor this versatile drink.</p>	<p>Characterized by the rich aroma of Kura Junsui sweet potato shochu, The liqueur features the sweet fragrance of loquat, reminiscent of almond kernel.</p> <p>By infusing loquat—long believed to offer beauty and health benefits—into the sweet potato shochu, we have drawn out a distinctive and elegant aroma with a refined presence.</p> <p>Enjoy it straight as a digestif, or mix it with soda for a refreshing twist. There are many ways to savor this versatile drink.</p>