



JAPAN'S NATIVE CRAFT SPIRITS

Authentic Japanese Shochu has been made on the southern island of Kyushu for over 500 years using traditional fermentation and distillation methods. Nearly 400 shochu distilleries continue to operate in an area less than half the size of Scotland. At Honkaku Spirits our goal is to bring you the finest Japanese craft spirits the country has to offer from small family run distilleries steeped in tradition.



FURUSAWA DISTILLERY

(EST. 1892)

Odotsu Village, Nichinan City, Miyazaki Prefecture

Situated on a spit of land pinched between the Pacific Ocean and the mouth of the Hosoda River, the distillery and adjoining family home dates from the 1920s. With mud walls and centuries old ceramic fermentation vats, it has the feel of samurai era Japan.



Master Brewer Distiller, Ms. Masako Furusawa

Born on the distillery grounds, Ms. Furusawa has been surrounded by the sights, sounds, and smells of shochu making since birth. She became master brewer-distiller and president in 2007 after her father's passing. Deeply rooted in the family's history,

Furusawa's shochu embodies generations of ritual and tradition.



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MOTOKO (35% ABV) 100% rice shochu

Handcrafted from white koji and long grain rice. Fermented in ceramic pots, and single pot-distilled. Aged in ceramic, then enamel-lined tanks

750ml

Aged: 9 years

Suggested Retail: \$48.99



MASAKO (35% ABV) 100% barley shochu

Handcrafted from white koji and 2-row barley. Fermented in ceramic pots, and single pot-distilled. Aged in ceramic, then enamel-lined tanks.

750ml

Aged: 12 years

Suggested Retail: \$46.99



MAHOKO (35% ABV) sweet potato shochu

Handcrafted from white koji and Kogane Sengan sweet potatoes. Fermented in ceramic pots, and single pot-distilled. Aged in ceramic, then enamel-lined tanks

750ml

Aged: 16 years

Suggested Retail: \$64.99