



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.



SHORO DISTILLERY

(EST. 1928)

Kushima City, Miyazaki Prefecture

As far south as you can go in Miyazaki Prefecture without crossing over into Kagoshima or ending up in the Pacific Ocean, Shoro Distillery has been making extremely well regarded shochu for decades. Extremely well respected by other shochu makers, the official Miyazaki yeast used for most local shochu was cultivated in the Shoro Distillery and shared with the prefectural guild to share with the other makers.



Master Brewer Distiller, Mr. Hiroaki Yano

While he is still relatively young, Mr. Yano has revitalized the company with innovative products and packaging, defying expectations of traditional shochu while creating lovely drinks. His Colorful brand was one of the first overtly blended products on the

market, ushering in a wave of innovation across the industry in Southern Kyushu.



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Colorful (30% ABV) sweet potato shochu

A blend of 2016 and 2019 vintage single pot distillates - both fermented with white koji and purple sweet potatoes sourced from different farms.

750ml

Suggested Retail: \$54.99