



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.



TENSEI DISTILLERY

(EST. 1901)



Kushima City, Miyazaki Prefecture

Situated near the banks of the Hishida River and less than a mile from Shibushi Bay, Tensei uses the softest fermentation strike water in Kagoshima and possibly in Japan. This super soft spring water provides all of their shochu with a round mouth feel. The distillery has an usual philosophy as makers of both ultra-traditional and extremely innovative spirits side by side. This creativity beside tradition can sometimes confuse Japanese drinkers, but when you get to know the folks making the stuff, you realize that they are traditional Japanese craftsmen with eyes toward the future.



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Mugi Hokka (25% ABV) dark roasted barley shochu

Made with heirloom Schooner barley in which 8% of the mash bill is roasted rather than steamed. The resulting drink is a wild and wonderful mix of dark chocolate and coffee.

750ml

Suggested Retail: \$34.99