

TAKAMASAMUNE Product List "Shochu" series and "Liqueur" series

Kogen -Barley Shochu-



This Shochu is used sparkling wine kobo yeast for fermentation. This type of Kobo makes sweet aroma just like the perfect banana and makes the mouthfeel smooth. As an ingredient, Japanese two-rowed barley "Haru Shizuku" is used 100%, you can taste the sweetness of this Honkaku Shochu. Bitterness is bare, it suits well for Japanese stewed, Oden, and Pod food (Nabe). Recommended drink styles are with ice rock or sparkling water in summer. In winter, with hot water or heated, makes to feel the richness more.



Net Volum	720ml
Alc	25%
/Carton	6 bottles/ Carton

Sogen -Barley Shochu-



By using wine yeast as an essential yeast for shochu production, a fruity aroma like pear or melon gently spreads on the palate, with a light mouthfeel and mineral nuances. Haru Shizuku and "Hoshun" Japanese 2-row barley are used as ingredients for this Honkaku shochu, and the sweetness of the barley is perfect. It has a light flavor with no bitterness and is easy to savor. It is perfect with pasta with oil sauce, and butter Western food. This Shochu and water suit cookies as well.



Net Volum	720ml
Alc	25%
/Carton	6 bottles/ Carton

Tsukushi no bozu -Barley Shochu-



This long-aged barley shochu is a special blend of 2 kinds of shochu by professional blenders. The one is atmospheric-pressure distilled shochu, which tastes rich and is used in white koji mold and aged in a white oak barrel for more than 3 years. The other shochu is reduced pressure distillation which is also aged in a tank for more than 3 years. By blending shochu, the richness made by the barrel, and the refreshing ease of drinking balanced well. Drinking this shochu and ice rocks stand out the clear sweetness.



Net Volum	720ml
Alc	38%
/Carton	6 bottles/ Carton

Bakkai -Barley Shochu-



Ingredient barley carefully checked for the polishing ratio, is used and fermented at low temperatures. This work produces a richly aromatic original shochu. It can be enjoyed in a wide variety of ways, including on the ice rocks, with hot water, with water, with oolong tea, or with lemon.

Net Volum	720ml
Alc	25%
/Carton	9 bottles/ Carton

Azuki -Azuki shochu-



It is an Honkaku shochu that is 100% of Azuki (red beans) shochu. This Azuki shochu has been aged for more than 22 years. It has a refreshing aroma of azuki beans, a gorgeous flavor that only long-aged shochu can have, a smooth, pleasant taste, and a faint sweet finish from the azuki beans. It is suited for drinking with hot water, with water, on the rocks, or straight.

Net Volum	720ml
Alc	25%
/Carton	6 bottles/ Carton

Bakkai kiwami -Barley Shochu-



This Barley Honkaku Shochu is used 100% of "Haru Shizuku" barley from the Kyushu area. Barley polished 50% which makes the taste clear and refreshing, and pleasant barley aroma. It can be served with hot water, water, on the rocks, or straight.



Net Volum	720ml
Alc	25%
/Carton	6 bottles/ Carton

Bakkai Kiwami genshu -Barley Shochu-



Bakkai Kiwami is Honkaku Shochu which is made from Kyushu area grown "Haru Shizuku" barley for 100% and polished 50% of grains. By chosen barley and the best work, the taste becomes clear and refreshing, and the aroma makes pleasant barley. This shochu has not blended with others so the alcohol content is high, 44% but you will enjoy the deep flavor. We recommend to try starting from on the rocks, or straight to enjoy the aroma of barley. Then, please enjoy your preference.

Net Volum	720ml
Alc	44%
/Carton	6 bottles/ Carton

Nanshu denraku -Imo shochu-



Kogane Sengan potatoes are used as an ingredient and fermented with black koji yeast. The taste is sweet, flavorful, and mellow. Find and enjoy your best way to drink with hot water, water, on the rocks, or straight.

Net Volum	720ml
Alc	25%
/Carton	6 bottles/ Carton



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