



AKARUI NOSON · KIRISHIMACHO DISTILLERY · KAGOSHIMA

AKARUI NOSON

Kagoshima-grown Koganesengan sweet potato / rice koji

AKARUI NOSON is a Kagoshima honkaku imo shochu made with Koganesengan, Kirishima water and traditional clay-pot fermentation.

25%

ABV

720 ml

VOLUME

HONKAKU IMO SHOCHU

● SPECIFICATION

INGREDIENTS Koganesengan sweet potato / rice koji	WATER Natural water from the Kirishima mountains
FERMENTATION Traditional Japanese clay pots	REGION Kirishima, Kagoshima
CATEGORY Honkaku imo shochu	

PRODUCER

Kirishimacho Distillery Co., Ltd.

Kirishimacho Distillery was founded in 1911 in Kirishima, Kagoshima. At the foot of the Kirishima mountains and close to Kirishima Jingu, it continues honkaku shochu production with natural water and traditional Japanese clay pots. The distillery is ISO 9001 certified and is a supporting company of the Most Beautiful Villages in Japan association, placing quality management and the surrounding landscape within the same long-term outlook.

● VERIFIED RECOGNITION

Only results that can be matched to this specific product are shown.

REF.	RESULT
2018	Double Gold – San Francisco World Spirits Competition, Shochu category
2026	Excellence Award – Kagoshima Prefecture Honkaku Shochu Appraisal (official distillery record)