



BENIOTOME · BENIOTOME SHUZO · FUKUOKA

BENIOTOME

Barley / sesame (10% or more)

BENIOTOME: a pioneering sesame shochu from Beniotome Shuzo in Kurume, made with at least 10% sesame, white koji and vacuum distillation.

25%

ABV

900 ml

VOLUME

SESAME SHOCHU

● SPECIFICATION

DEFINING INGREDIENT Sesame · at least 10%	KOJI White koji
DISTILLATION Vacuum distillation	ORIGIN Kurume, Fukuoka
CATEGORY Sesame shochu	

PRODUCER

Beniotome Shuzo Co., Ltd.

Beniotome Shuzo was founded in Kurume, Fukuoka, in 1978. The house developed around the aromatic possibilities of sesame and continues to define itself through that specialised field rather than through a broad, generic shochu portfolio.