



KUROISHIDAKE · KOKUBU DISTILLERY · KAGOSHIMA

KUROISHIDAKE

Sweet potato / rice koji

KUROISHIDAKE is a 25% honkaku imo shochu from Kokubu Distillery, made with black rice koji and atmospheric distillation.

25%

ABV

900 / 1800 ml

VOLUME

**BLACK-KOJI HONKAKU IMO
SHOCHU · 25%**

● SPECIFICATION

MATERIAL Sweet potato / rice koji	KOJI Black rice koji
DISTILLATION Atmospheric	FINISHING Manual oil removal
ALCOHOL 25%	

PRODUCER

Kokubu Distillery Co., Ltd.

Kokubu Distillery works in Kawahara, Kirishima, Kagoshima. Across its range, the house explores how material, koji, yeast and distillation shape shochu. KUROISHIDAKE shows its more traditional side through black-koji fermentation, atmospheric distillation and careful hand finishing.