



MITAKE · MITAKE SHUZO · YAKUSHIMA

MITAKE

Japanese sweet potato / rice koji

MITAKE is a 25% honkaku imo shochu from Mitake Shuzo on Yakushima, made with Japanese sweet potato, rice koji and the island's clear, soft water.

25%

ABV

900 / 1800 ml

VOLUME

**YAKUSHIMA HONKAKU IMO
SHOCHU · 25%**

● SPECIFICATION

STYLE Honkaku imo shochu	PLACE Yakushima, Kagoshima
MATERIAL Japanese sweet potato / rice koji	WATER Clear, soft Yakushima water
ALCOHOL 25%	

PRODUCER

Mitake Shuzo Co., Ltd.

Mitake Shuzo began operations on Yakushima in 1958. The name MITAKE is associated with three mountains at the heart of the island—Miyanoouradake, Nagatadake and Kuromidake—while the brewery describes Yakushima's clear, soft water as fundamental to both brewing and dilution.