



NAKAMURA · NAKAMURA SHUZOJO · KAGOSHIMA

NAKAMURA

Koganesengan sweet potato / Kirishima Hinohikari rice koji

NAKAMURA is a 25% honkaku sweet-potato shochu from Nakamura Shuzojo in Kirishima, made with a stone koji room, wooden trays and clay-pot maturation.

25%

ABV

720 / 1800 ml

VOLUME

**HAND-CRAFTED HONKAKU IMO
SHOCHU**

● SPECIFICATION

STYLE Honkaku imo shochu	SWEET POTATO Koganesengan
RICE KOJI Kirishima Hinohikari	KOJI MAKING Stone room · wooden trays
ALCOHOL 25%	

PRODUCER

Nakamura Shuzojo

Nakamura Shuzojo was founded in 1888 in Kirishima, Kagoshima. The house works under a family principle of keeping the brewery small, continuing a hand-led approach centred on koji, earthenware and the local water source.