



TSURUMI · OISHI DISTILLERY · KAGOSHIMA

TSURUMI

Akune Shiroyutaka sweet potato / Japanese rice koji

TSURUMI is a 25% white-koji, atmospheric-distilled sweet-potato shochu from Oishi Distillery in Akune, Kagoshima, made with local Shiroyutaka.

25%

ABV

720 / 1800 ml

VOLUME

**WHITE-KOJI HONKAKU IMO
SHOCHU**

● SPECIFICATION

STYLE Honkaku imo shochu	SWEET POTATO Akune Shiroyutaka
KOJI White rice koji	DISTILLATION Atmospheric
ALCOHOL 25%	

PRODUCER

Oishi Distillery

Oishi Distillery was founded in 1899 in Akune, Kagoshima. The small house continues to work with the local sweet-potato variety Shiroyutaka, white koji and atmospheric distillation rather than redirecting its core expression toward a lighter, more generic profile.