



## JAPAN'S NATIVE CRAFT SPIRITS

Authentic Japanese Shochu has been made on the southern island of Kyushu for over 500 years using traditional fermentation and distillation methods. Nearly 400 shochu distilleries continue to operate in an area less than half the size of Scotland. At Honkaku Spirits, our goal is to bring you the country's finest Japanese craft spirits from small family-run distilleries steeped in tradition.



## JIKUYA DISTILLERY

(EST. 1910)

### Satsuma, Kagoshima Prefecture

Situated in the foothills of Mount Shibi, Jikuya Distillery makes traditional Satsuma sweet potato shochu in a stainless pot still. Satsuma Shochu holds World Trade Organization geographical indication status just as Champagne or Cognac. Due to the rich mineral content of the local spring water, Jikuya makes a dry style of sweet potato shochu unique to the region.



### 4th Generation Master Brewer-Distiller, Ms. Maiko Jikuya

After nearly 8 years living, studying, and working in New York City, Maiko returned to Japan to begin her training as a shochu maker. She took over as the master brewer-distiller in 2011 and became president of the company in 2016

upon her father's retirement. Maiko endeavors to maintain her family traditions while innovating to put her unique stamp on their products.



[honkakuspirits.com](http://honkakuspirits.com)  
[info@honkakuspirits.com](mailto:info@honkakuspirits.com)



### Jikuya White Satsuma Shochu

White koji

Sweet potato:  
Anno imo

25% ABV

750ml

Suggested retail:  
\$45.99

### Jikuya Black Satsuma Shochu

Black koji

Sweet potato:  
Kogane Sengan

25% ABV

750ml

Suggested retail:  
\$45.99





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## CHUKO DISTILLERY (EST. 1949)



### Tomigusuki, Okinawa Island

Situated south of Naha City on the main island of Okinawa, Chuko Distillery has been in operation since 1949. Originally called Tomigusuku Distillery, Chuko was renamed after its founder Chuko Oshiro upon his retirement. While making wonderfully traditional Ryukyu Awamori, Chuko has also forged ahead in reviving an Okinawan pottery tradition that was believed to be lost to history. Since 1989 Chuko has been making ceramic aging vessels in a pottery studio and kiln adjacent to the wooden aging warehouse, the largest wooden structure in Okinawa.

[honkacuspirits.com](http://honkacuspirits.com)  
[info@honkacuspirits.com](mailto:info@honkacuspirits.com)



### Yokka Koji Ryukyu Awamori

Ryukyu Awamori is a World Trade Organization-protected geographical indication for 100% rice koji fermentations brewed and distilled in Okinawa, the southern tropical islands of Japan. A typical koji propagation lasts 2 days for almost all modern koji spirit brands. Yokka Koji doubles that. The name can be translated as "4-day koji," and the resulting flavor and aroma profile is off the charts. Made with the ancient Okinawan mold, black koji, distilled once in a horizontal stainless steel pot still, and bottled at full proof, Yokka Koji is a full-bodied, unrelenting example of authentic Ryukyu Awamori.

43% ABV  
100% Thai Rice Koji  
4 day black koji propagation  
750ml  
Suggested retail : \$44.99