



HOMBO SHUZO
KAGOSHIMA PREFECTURE
Est. 1949
www.hombo.co.jp



Hombo Shuzo was established in 1872, and is located at the southern tip of the Satsuma peninsula in Kagoshima, on the island of Kyushu. They produce 'Imo' Shochu from freshly harvested local Kogane Sengan sweet potatoes which grow especially well in the southern Satsuma climate. This region is also famous for its very pure mineral water, and the Chiran distillery, where these Shochu are produced, is located right in the heart of where this mineral water surfaces and where the sweet potatoes are grown.

Over the past 100 plus years, Hombo Shuzo have developed and refined the way they make Shochu, and have even patented a completely new distillation technique in 2009. In 2013 they were rewarded with their 'Arawaza' Sakurajima Shochu winning both the sole Gold Medal in the Shochu category of the International Wine & Spirit Competition (IWSC) in London and the Trophy Medal – the highest acclaim in the genre of the internationally prestigious contest. 'Arawaza' literally means 'new technique' for producing Shochu with a smooth and crisp taste.

Kuro Koji (black 'koji') has historically been used in Shochu making, whereas Ki (yellow) koji is used for Sake. This is because black koji is more suitable for warmer climate, as it assists keep out unwanted bacteria by creating citric acid, and shows no volatility during distillation. Hombo Shuzo still use this method (Jitake) to produce 'Sakurajima' Shochu.

This Shochu is a part of the 'Sakurajima' selection, named after Kyushu's iconic volcanic island located a ten minute boat trip from Kagoshima City.



Shochu Name
Style

Arawaza Sakurajima Shochu
Honkaku Shochu

Unit Size
Ingredients
ABV

Distilled white spirit
720ml (RRP \$54)
Sweet potato (Kogane Sengan), Koji rice
25%

Tasting Note

Honkaku Shochu' means the highest quality shochu with single distillation. Single distillation extract flavour and aroma precisely. This Shochu is made with 100% freshly harvested 'Kogane Sengan potato (imo)'. Shochu made from Imo has subtle but lovely sweet potato characters. 'Arawaza' means a new distillation technique which adds fresh air into the distillation pot in order to make convection in moromi liquid so shochu becomes much more elegant style. It has beautiful purity on the nose with hint of tropical fruit. It gives very warm and gentle mouth feel. The palate shows good balance between the gentle acidity and the sweetness, and exhibits hints of apple, pear and fennel. It is very light but lively.

Serving suggestion

Local people have Shochu with their meal just like Sake or wine. In summer, it is refreshing to have Shochu straight or over ice, or cold spring water. In winter, Shochu can be gently warmed. Also you can add good quality green tea, or fruit juice. Shochu has a good level of alcohol so you can create any kind of beautiful Shochu cocktail.

Imported by

DEJA VU SAKE CO
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Shochu Name
Style

Unit Size
Ingredients
ABV

Kuro Koji Jitate Sakurajima Shochu

Honkaku Shochu
Distilled white spirit
720ml (RRP \$53)
Sweet potato (Kogane Sengan), Koji rice
25%

Tasting Note

Honkaku Shochu' means the highest quality shochu with single distillation. Single distillation extracts flavour and aroma precisely. This Shochu is made with 100% freshly harvested 'Kogane Sengan potato (imo)'. Shochu made from Imo has subtle but lovely sweet potato characters. This Shochu uses 'Kuro Koji' (Black mould to converts starch in potato into fermentable sugar) and it gives good acidity. It shows sweetness on the nose like caramel popcorn or butter scotch with floral character and a touch of spice. It gives you a warm rounded mouth feel. Full bodied with mushroom and cheese savoury flavours. It is earthy but very approachable.

Serving suggestion

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