



KUROMA SILVER MUGI

Good blend of distillation under diminished pressure and atmospheric distillation Very aromatic and pleasant.

BARLEY

Alcohol: 25%
Brewer (Location); Kagura Shuzo, JAPAN

ITEM#LS2001, 12/750ML



KUROMA GOLD JUNKUSEI

Extra special aged shochu from Miyazaki prefecture, delicately aged for three years in french barrels to give extra smooth and rich clean finish.

BARLEY

Alcohol: 25%
Brewer (Location); Kagura Shuzo, JAPAN

ITEM#LS2002, 12/750ML



TENSION KORIN IMO

Kagura Tension Korin is slightly dry and strong in flavor.

SWEET POTATO

Alcohol: 24%
Brewer (Location); Kagura Shuzo, JAPAN

ITEM#LS2003, 12/750ML



SHIRAYUKI FUJI

Fuji is the best Barley Chochu made with Natural Spring water and has a very mild taste.

BARLEY

Alcohol: 25%
Brewer (Location); Konishi Shuzo, JAPAN

ITEM#LS2006, 6/750ML



AWAMORI KOSYU KURA

Mellow aroma and smooth yet rich taste comes from the best combination of black Koji and oak barrel. The expression is well-rounded mellow, and pleasantly light & fruity.

AWAMORI RICE

Alcohol: 25%
Brewer (Location); Helios Distiller, JAPAN

ITEM#LS2008, 6/750ML



KURO KIRISHIMA

The most popular shochu in Japan made by sweet potato. It has aftertaste of both sweetness and bitterness in it.

SWEET POTATO

Alcohol: 24%
Brewer (Location); Kirishimashuzo, JAPAN

ITEM#LS3001, 6/750ML



AWAMORI KUMESSEN

Made by Glutinous rice in Okinawa, Japan. Not only on the rock, but cocktails also became popular these days as a new way. Awamori is Japan's oldest liquor.

AWAMORI RICE

Alcohol: 24%
Brewer (Location); Okinawa, JAPAN

ITEM#LS3002, 6/750ML



Aromas of wheat on the nose. Made mostly by sweet potato and enjoyable the flavor of it.

SWEET POTATO

Alcohol: 24%
Brewer (Location); Okuchi, JAPAN

ITEM#LS3003, 12/750ML



KANNOKO

Tasty libation made from barley and aged three years. Very smooth taste with ripe banana and luxurious wash of vanilla (fruity).

BARLEY

Alcohol: 24%
Brewer (Location); Satsumashuzo, JAPAN

ITEM#LS3005, 6/750ML



KOHAKU NO YUME 24

High quality shochu made only from high quality barley and aged for a long time. Luxurious scent of vanilla.

BARLEY

Alcohol: 24%
Brewer (Location); Satsumashuzo, JAPAN

ITEM#LS3007, 12/750ML



IITOMO (BARLEY)

This "Iitomo Shochu" is made from Barley as the main ingredient with Kurachi yeast. Brewed with pure water from Japan's laurel forests in Miyazaki & Aya, this shochu has a rich, deep and natural taste of wheat.

BARLEY

Alcohol: 25%
Brewer (Location); Unkaishuzo, JAPAN

ITEM#LS3014, 12/750ML



SATSUMA GODAI

Satsuma Godai is a straightforward sweet potato shochu with a sweetly earthy nose. The white koji and atmospheric distillation give it a round, rich, sweet flavor.

SWEET POTATO

Alcohol: 24%
Brewer (Location); Yamagenshuzo, JAPAN

ITEM#LS3016, 6/750ML



POTATO AKA KIRISHIMA

Aka Kirishima is a seasonal sweet potato shochu from Kirishima Shuzo, the producer of the best selling shochu in Japan, Kuro Kirishima.

SWEET POTATO

Alcohol: 24%
Brewer (Location); Kyushu Island, JAPAN

ITEM#LS3018, 6/750ML



PERILLA TANTAKATAN

Tan Taka Tan is finest Japanese spirits (Shochu) made from carefully selected red shiso and pristine water from Shiranuka town in Hokkaido which was born in 1992 and has smooth and refreshing aroma and taste. This is blended shochu of cane neutral spirits and date spirits with natural perilla.

RED PERILLA

Alcohol: 20%
Brewer (Location); Godo Shuei, JAPAN

ITEM#LS3020, 6/750ML



MIZUHO AWAMORI

Mizuho Shuzo has been brewing Awamori for 150 yrs, since the times of the Ryukyu Dynasty. Rich flavor and fresh taste, brewed and aged at the same temperature all year around.

AWAMORI RICE

Alcohol: 20%
Brewer (Location); Mizuho Shuzo, JAPAN

ITEM#LS4001, 12/750ML



SHIMAUTA AWAMORI

With most Awamori, Shimauta has a flavorful, rich, herbal taste. It has a warm mouth feel that has a great richness to it. The herbal flavor is not overpowering, but also does not hide. It has the slightest hint of sweetness, that seems to not reach you tongue but has herbal finishes that lingers into a buttery end.

AWAMORI RICE

Alcohol: 24%
Brewer (Location); Okinawa, JAPAN

ITEM#LS4002, 12/750ML



KURAMOTO NO UMESHU

This shochu based plum liquor is made by highly skilled master brewer, and select natural ingredients. Refreshing plum flavor and aroma without the cloying sweetness of typical umeshu.

PLUM

Alcohol: 14%
Brewer (Location); Eiko Sake Brewing, JAPAN

ITEM#LS4003, 12/750ML



TSUKUSHI SHIRO WHITE LABEL

Tsukushi Shiro is made using modern high-pressure distillation techniques. It is light, fruity, and highly aromatic. LA International Spirits Competition 2015 - Silver Award.

BARLEY

Alcohol: 25%
Brewer (Location); Nishiyoshida Shuzo, JAPAN

ITEM#LS4004, 12/750ML



TSUKUSHI KURO BLACK LABEL

Rooted in the local area of the Tsukushi Plain and using local water and produce, the brewery presents a genuine Fukuoka flavor. LA International Spirits Competition 2015 - Silver Award.

BARLEY

Alcohol: 25%
Brewer (Location); Nishiyoshida Shuzo, JAPAN

ITEM#LS4005, 12/750ML



ITEM#LS4006, 12/750ML

KINTARO BAISEN MUGI

Barley is roasted to perfection before being used to make this rare and special Shochu. High aromatics, with an initially sweet, roasted flavor that rises and fades into a dry, grassy bite, with a tail of buttercream and chocolate. Dangerously good.

BARLEY

Alcohol: 25%
Brewer (Location); Nishiyoshida Shuzo, JAPAN



ITEM#LS4008, 12/750ML

TSUWABUKI MONJIRO SHOCHU

The brand name of "Satsuma Musou", which means "Only one in Satsuma" was named and created through public participation to promote the special products of Kagoshima.

SWEET POTATO

Alcohol: 15%
Brewer (Location); Satsuma Musou, JAPAN



ITEM#LS4010, 12/750ML

SHIRANAMI KURADASHI GENSHU

Reflects the luxury of a premium Imo Shochu, bottled at full cask strength, right out of the aging chamber. Mellow, capturing the complex-rich flavor. World #1 Imo Shochu.

SWEET POTATO

Alcohol: 37%
Brewer (Location); Satsuma Musou, JAPAN



ITEM#LS4012, 12/750ML

AYMURASAKI HOZAN

Enjoy the floral-sweet aroma, followed by apricot-sweet flavor that lingers and expands in the mouth. Produced only once a year, available in limited supply.

SWEET POTATO

Alcohol: 34%
Brewer (Location); Nishi Shuzo, JAPAN



ITEM#LS4014, 12/750ML

BENIAZUMA HOZAN

The rose colored Beniazuma sweet potato is one of the most popular in Japan. BENIAZUMA Shochu captures the essence of the ingredients, of a freshly-baked sweet potato.

SWEET POTATO

Alcohol: 34%
Brewer (Location); Nishi Shuzo, JAPAN



ITEM#LS4007, 12/750ML

JAKUUN-BAKU (JAKUNBAKU)

Made with barley and black koji in an unaltered atmospheric distillation process. "Ark Jakunbaku" is bottled unfiltered, which requires an intense level of skill and dedication to achieve.

BARLEY

Alcohol: 25%
Brewer (Location); Nishiyoshida Shuzo, JAPAN



ITEM#LS4009, 12/750ML

HANA SHIMAUTA AWAMORI

The flowery flavor is not overpowering, but also does not hide. It has the slightest hint of sweetness, that seems to not reach you tongue but has flowery finishes that is refreshing.

AWAMORI RICE

Alcohol: 24%
Brewer (Location); Okinawa, JAPAN



ITEM#LS4011, 12/750ML

TENSHI NO YUWAKU

With its soft amber color, this Shochu is reminiscent of Brandy. Have it straight or on the rock to enjoy the sweet chocolate aroma and elegant sweet potato flavor. Highly recommended to Brandy and Whisky fan.

SWEET POTATO

Alcohol: 40%
Brewer (Location); Nishi Shuzo, JAPAN



ITEM#LS4013, 12/750ML

SHIROYUTAKA HOZAN

SHIROYUTAKA is a sweet potato from Kagoshima, a strain known for its high concentration of starch. This starch-rich potato yields an exceptional Shochu with gentle fragrance and a subtle flavor for a sound base.

SWEET POTATO

Alcohol: 34%
Brewer (Location); Nishi Shuzo, JAPAN



ITEM#LS4015, 12/750ML

SATSUMA OTOME

Fragrant aroma of sweet potato with smooth flavor. Japanese trendy liquor.

SWEET POTATO

Alcohol: 20%
Brewer (Location); Nishi Shuzo, JAPAN



HITOTSUBU NO MUGI

It is a perfectly crystalline Shochu, a true gem. Slightly sweet aroma and a superb barley flavor with bitter high notes and a smooth flow of fine liqueur.

BARLEY

Alcohol: 25%
Brewer (Location); Nishi Shuzo, JAPAN

ITEM#LS4016, 12/750ML



KAWABE

Kawabe is made with the clear water of the Kawabe River, awarded No. 1 in Japan's water quality rankings 6 years in a row, this rice shochu produces a clean, pure aroma and taste reminiscent of the River.

KOME

Alcohol: 24%
Brewer (Location); Sengetsu, JAPAN

ITEM#LS4019, 6/750ML



SATSUMA SHIRANAMI

Satsuma Shiranami, which is one of the most popular Ito Shochu brands in Japan, is made with 100% carefully selected top-grade Kogane Sengan sweet potato from South Kagoshima. It has the natural sweetness of that sweet potato, with a full body and aroma.

SWEET POTATO

Alcohol: 25%
Brewer (Location); Satsuma Shuzo, JAPAN

ITEM#LS4021, 12/750ML



KAIDO

Has a soft mouthfeel, huge presence of umami, and a clean aftertaste. Kaido Shochu is a blend of sweet potato and rice Shochu. It is made using Koganesengan sweet potatoes from Kagoshima, and rice koji made with 100% Japanese rice, then is crafted skillfully and carefully using Black Koji.

SWEET POTATO

Alcohol: 24%
Brewer (Location); Hamada Shuzo, JAPAN

ITEM#LS4023, 12/750ML



JOUGO KOKUTO

Jougo has a light and fruity aroma, a soft and light mouthfeel and a clean, smooth swallow. Great Shochu to have with food. Awards: 2013 Los Angeles International Spirits Competition Silver Medal

SUGAR CANE

Alcohol: 24%
Brewer (Location); Amami Oshima, JAPAN

ITEM#LS4025, 12/750ML



GINREI SHIRO SHOCHU

Ginrei Shiro Shochu is brewed carefully using only the cleanest waters and the most delicious rice. The mash it is distilled from is fermented in very low temperatures using Ginjo Yeast, giving the final product an elegant, floral aroma like Ginjo sake.

KOME

Alcohol: 24%
Brewer (Location); Shiro, JAPAN

ITEM#LS4017, 12/750ML; #LS4018, 24/200ML



SATSUMA HOZAN

The making of this Satsuma Houzan is the culmination of improving on tradition since Nishi Sake Brewing's establishment in 1845, and the taste should be thought of as a representation of all their Houzan. Has a sweet aroma and a firm, heavy mouthfeel.

SWEET POTATO

Alcohol: 25%
Brewer (Location); Nishi Shuzo, JAPAN

ITEM#LS4020, 12/750ML



HAKUTAKE SHIRO

The #1 selling premium rice shochu in Japan - Hakutake Shiro Kome Shochu - is clean and easy with an elegant aroma and a soft mouthfeel. Takahashi Shuzo makes it with water from the Hitoyoshi basin, which is high in minerals, and flavorful rice.

KOME

Alcohol: 25%
Brewer (Location); Satsuma Shuzo, JAPAN

ITEM#LS4022, 12/750ML



KAKUSHIGURA MUGI

Kakushigura Mugi Shochu is a carefully cultivated and Oak Barrel aged Barley Shochu, with a nose of sweet vanilla and a rich flavor. Awards: Monde Selection 2005, 2006, 2007, 2008, 2010, 2013, 2014 Gold Medal 2009, 2011, 2012 Grand Gold Medal

BARLEY

Alcohol: 24%
Brewer (Location); Hamada Shuzo, JAPAN

ITEM#LS4024, 12/750ML



SUDACHI

Sudachi Shochu retains some of this bitterness, acidity, and a sweet citrusy aroma. Great in cocktails, on the rocks, with water or club soda, and in cocktails.

MOLASSES SYRUP

Alcohol: 20%
Brewer (Location); Nisshin Shurui, JAPAN

ITEM#LS4026, 12/750ML



ITEM#LS4027, 6/750ML

KOISHISO SHISO

This unique and refreshingly bittersweet liqueur combines low-calorie Kumamoto-distilled Sengetsu Shochu with healthful Kumamoto-grown Red Shiso. Koishiso is enjoyable on the rocks, with club soda, and on vanilla ice cream.

SHISO (JAPANESE BASIL)

Alcohol: 7%
Brewer (Location); Sengetsu Shuzo, JAPAN



ITEM#LS4035, 6/750ML

HAKUTAKE UMEPON

A puckering, refreshing and easy sweetness that could only come from a mixture of Japanese Ume (plum) and juice of the Dekopon fruit, which is a sweet variety of the mandarin orange. Hakutake Shuzo invites you to enjoy this novel and masterful Umeshu.

PLUM

Alcohol: 10%
Brewer (Location); Takahashi Shuzo, JAPAN



ITEM#LS4034, 12/750ML

KURO SHIRANAMI

Kuro Shiranami is made with 100% carefully selected top grade Kogane Sengan sweet potatoes, and is masterfully crafted by their Toji from Kurose. It has a mild sweetness, and light aromatics and body.

SWEET POTATO

Alcohol: 24%
Brewer (Location); Satsuma Shuzo, JAPAN



ITEM#LS4039, 6/1.75L

AKARUI NOUSON IMO

This shochu has been prepared in inherited traditional, hand-made clay pots using the most purest ingredients grown in the beautiful nature –locally harvested Koganesengan sweet potatoes, rice and spring water from Mount Kirishima.

SWEET POTATO

Alcohol: 24%
Brewer (Location); Kagoshima, JAPAN



ITEM#LS9109, 6/1.75L

TAKARA KORUI SHOCHU 24%

Takara Shochu packs a potent 24% alcohol level, with a light and mildly fruity flavor. This makes it a very effective mixer for cocktails. It makes the best liquor base for creating a variety of flavor infused Shochu. Best selling Shochu in Japan.

MOLASSES SYRUP

Alcohol: 24%
Brewer (Location); Takara Shuzo, JAPAN



ITEM#LS9100, 12/750ML

TAKARA SHOCHU JUN

It is made from a carefully-selected combination of grains including corn, barley, and molasses. Multiple distillation make the base clean and pure. The final shochu is a blend of spirits. Serving TAKARA SHOCHU JUN chilled showcases its briny, green olive minerality.

MIXED GRAINS

Alcohol: 35%
Brewer (Location); Chiba, JAPAN



ITEM#LS9101, 6/750ML

YOKAICHI KOME

YOKAICHI KOME is a rice-based, single-distillation shochu. This process allows for greater complexity and more influences from the source material. The palate is more savory with flavors of salted pear, mineral, green olive, and lemon pith.

KOME

Alcohol: 25%
Brewer (Location); Miyazaki, JAPAN



ITEM#LS9102, 6/750ML

YOKAICHI MUGI

YOKAICHI MUGI is a barley-based, single-distillation shochu. This process retains great complexity and more influences from the source material. Savory notes of salty, grilled bread or raw buckwheat with brown banana and hints of raspberry and strawberry.

BARLEY

Alcohol: 25%
Brewer (Location); Miyazaki, JAPAN



ITEM#LS9103, 6/750ML

KURO YOKAICHI IMO

It is a sweet potato-based, single distillation shochu. It has a rich aroma and a deep, full bodied flavor thanks to the aromatic Black Koji. They also use premium quality raw materials, hoping to pursue and showcase the true Imo taste.

SWEET POTATO

Alcohol: 24%
Brewer (Location); Miyazaki, JAPAN



ITEM#LS9104, 6/750ML

GANKUTSUOH

GANKUTSUOH offers pretty aromas of melon, apple blossom, vanilla and banana. The flavors are similar, particularly the melon and banana, but there is also salty minerality. The palate is smooth and lightly creamy with a clean, mineral-centric finish.

KOME

Alcohol: 25%
Brewer (Location); Miyazaki, JAPAN



TOWARI

Using their original creation "Soba Koji" and 100% buckwheat, Kurokabegura presents this blended Otsu-rui Genshu Shochu. The combination of ingredients and technique create a rich, toasted, nutty and semi-sweet Shochu that is easy and pleasant to drink.

BUCKWHEAT

Alcohol: 25%
Brewer (Location); Miyazaki, JAPAN

ITEM#LS9105, 6/750ML



KUROKAME

Made traditionally by using Black Koji, and preparing in a Kame (earthenware vase). Both contribute to this Shochu's extra aromatic, rich and smooth character.

SWEET POTATO

Alcohol: 25%
Brewer (Location); Kami Shuzo, JAPAN

ITEM#LS9107, 6/750ML



IKKOMON

Made with 100% Southern Kyushu Sweet Potatoes and their original Sweet Potato Koji, rather than Rice Koji which is usually used even in Imo Shochu. From these Ikkomon draws it's sweet yet refreshing aroma and flavor.

SWEET POTATO

Alcohol: 25%
Brewer (Location); Kagoshima, JAPAN

ITEM#LS9106, 6/750ML



BENI-IKKO

Distilled from 100% Beni Satsuma Sweet Potatoes and made using an original Sweet Potato Koji instead of Rice Koji. The sophisticated round, sweet taste and elegant, soft aromatics of Beni Satsuma are drawn out with Komaki Jozo's technique.

SWEET POTATO

Alcohol: 25%
Brewer (Location); Komai Jozo, JAPAN

ITEM#LS9108, 6/750ML