



Ichiro Hiramatsu

President
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/Beishu Center Hiramatsu

International Sake
Sommelier (Kikisake
shi) certified by SSI
International
Certified sommelier of
the Japan Sommelier
Association
In cooperation with
sake brewers, Ichiro
Hiramatsu is always at
work to spread the
word of Okayama sake
in and out of Japan.

Introduces Quality Sake
to the World Directly from Brewers

Wishing for a Smile with Every Raised Glass



Atsuo Senoo

As the 4th generation
of Senoo Sake Brewery
Co., Ltd., Atsuo Senoo
is taking on new
product ideas and
challenges daily while
preserving the old
tradition and
manufacturing method
of Hon Mirin, a base of
Kurashiki Black
Liqueur.



Kurashiki Black Liqueur



Kurashiki Black Liqueur Mint



Kurashiki Black Liqueur
Mini Bottle

Aged Rice Liqueur Without Added Sugars

倉敷 呑んみりん

Manufacturer: Senoo Sake Brewery Co., Ltd.
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Sales: Okayama Jizake Sohko Ichiro's
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Pure Rice Liqueur Exclusively Aged for Epicureans

倉敷 呑んみりん



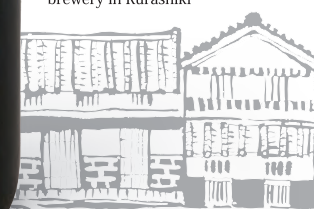
Aged Rice Liqueur Without Added Sugars



呑んみりん 倉敷ブラック

Kurashiki Black Liqueur

This premium pure rice liqueur, is
hand-brewed and aged for 10 years,
setting a new standard of Hon Mirin
by a long-established craft sake
brewery in Kurashiki



Wishing for a Smile with Every Raised Glass



倉敷呑みりん

Aged Rice Liqueur Without Added Sugars

Origin of Mirin and Kurashiki Black Liqueur

There are several theories about the origin of mirin. One theory implies that a sweet sake called "Mitsurin" was brought in from China around the 16th century (Sengoku period). Another theory implies that mirin was made by mixing high alcoholic shochu (distilled alcohol) to nigori sake or sweet sake paste to prevent the spoilage.

Later in the Edo period, mirin was widely consumed as a nutritional beverage to cope with heat stroke during summer, and enjoyed as a nightcap during winter. Returning to its origins as a specialty beverage, Kurashiki Black Liqueur is brewed using a traditional recipe with koji, glutinous rice, and rice based shochu and matured for a long period of time.

After the maturing period, mirin acquires umami and natural sweetness with depth, transforming into "Japanese liqueur" featuring a rich texture, a jet black appearance and a hint of chocolate and vanilla.



呑みりん 倉敷ブラック

Kurashiki Black Liqueur

Kurashiki Black Liqueur is based on Hon Mirin and matured in a historic warehouse in a mild climate of the Seto Inland Sea. To achieve the ultimate umami taste that matured Hon Mirin could offer, the liqueur had to undergo tastings by hundreds of experienced testers. The taste profile of Kurashiki Black Liqueur was perfected by Ichiro Hiramatsu, the International Sake Sommelier.

Genuine Japanese liqueur featuring a round and mellow sweetness created by a long-term maturation.



呑みりん

How to Enjoy Kurashiki Black Liqueur

味わいイロイロ

The viscous, rich flavor of Kurashiki Black Liqueur nicely paired with milk (or soy milk) is similar to that of Mexican coffee liqueur. While Kurashiki Black Liqueur can be enjoyed hot or cold, a desirable application is to pour over ice cream making it a dessert for adults



呑みりん ミント

Kurashiki Black Liqueur Mint

Fragrant liqueur featuring a combination of refreshing mint scent and the mellow sweetness of Kurashiki Black Liqueur.

With milk (or soy milk), Kurashiki Black Liqueur showcases "a taste of Japan" with smooth mouthfeel and body.



呑みりん ミニボトル

Kurashiki Black Liqueur Mini Bottle

One serving size to taste Kurashiki Black Liqueur

