



HINOMARU Whisky

produced by



木内酒造合資会社

KIUCHI BREWERY  
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imported by



www.bunitedint.com



日の丸ウイスキー KOME  
HINOMARU WHISKY "KOME"

All Japanese Whisky

Single Blend of Malt and high grade Sake rice

Kiuchi Brewery is using the sake rice powder extracted from its sake rice polishing machines. For KOME they use polishing rate of over 50% coming mostly from the famous Yamada Nishiki Rice.

The complex sake rice starch is then converted into simple sugar by natural Amylase enzymes supplied by Kiuchi's own barley malt wort {as Koji mold is not allowed to be part of an authentic Japanese Whisky}.

The resulting distillate is aged for over three years in Bourbon barrels. It imparts very light, fruity, acidic flavors reminiscent of highest Daiginjo sake. It will be 80% of the final blend for KOME.

The second distillate is 100% barley malt, and is aged for over 3 years in Bourbon barrels. It imparts malty, vanilla flavors and aromas. It is 20% of the final blend.

As per Toshiyuki Kiuchi: "I am thinking all the alcohol history were created from food culture and nature. Bourbon were created from corn, Irish were created from wheat, so real Japanese whiskey should be created from highest quality sake rice."

Format(s): 6\*700ml | 48% alc./vol. (96 PROOF)

Barcode: 4 934418 620757

日の丸ウイスキー The 1st Edition

HINOMARU WHISKY The 1st Edition

The 1st edition Hinomaru whisky uses barley malt whisky aged in Bourbon barrel, barley malt whisky aged in sherry barrel, barley malt whisky aged in port barrel, wheat grain whisky aged in Bourbon barrel, AND sake rice whisky aged in Bourbon barrel.

Brewed and fermented at Kiuchi Brewery.  
Distilled at Kiuchi's own Nukata Distillery and Yasato Distillery.

Aged over three years in Sherry and Bourbon barrels.

6\*700ml | 48% alc./vol. (96 PROOF) |

Barcode: 4 934418 619805



日の丸ウイスキー 2023 セレブレーション

Kiuchi HINOMARU "2023 Celebration"  
AUTHENTIC JAPANESE WHISKY

"2023 Celebration" is the start of a special annual vintage creation. Each new year Kiuchi's master distillers will create a new edition using different ingredients, unusual fermentation methods and rare maturation techniques.

2023 Celebration Edition:

Single Malt whisky {British barley malt}.

Use of ale yeast and Kiuchi's unique in-house cultured complex yeast to create quite unusual fermentation esters.

Washback: Oak wood, Acacia wood

Aged for over 3 years in red wine barrels from various local Japanese vineyards.

6\*700ml ml bottles| 48% alc./vol. (96 PROOF) |

Barcode: 4 934418 619942