

JAPANESE SWEET VERMOUTH

rice shochu,
mirin (sweet sake),
Yuzu,
red shiso,
black character,
vanilla,
wormwood,
cinnamon
etc.



AKA-ONI ROSSO



JAPANESE DRY VERMOUTH

Sake,
apple,
Ginger,
Lemon,
wormwood,
cinnamon,
Henruda,
Hyssop,
Southernwood,
geranium
etc.



AO-ONI DRY

The Japanese Vermouth Project was inspired by a domestic medicinal wine that was popular in the Edo period (1603-1868).

Our Japanese vermouth was developed not from wine (grapes), but from rice (sake and mirin).

First of all, in Japan, sake, shochu, and mirin are the most common alcoholic beverages made from rice.

Mirin, in particular, was known as a luxury item in the Edo period (1603-1867), and was used as the base for traditional Japanese medicinal herbal drinks.

We saw infinite possibilities in the combination of mirin and medicinal herbs.

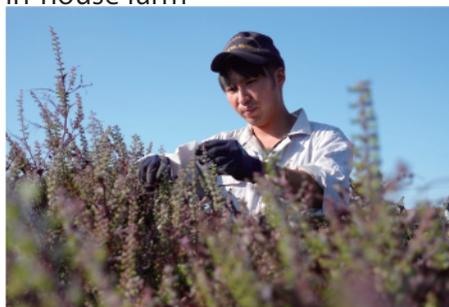
Kanegasaki Town, where our distillery is located, is also one of the best rice producing areas in Iwate Prefecture. We used the brand rice (Kiniro no Kaze) produced in Kanegasaki-machi as mirin, and used it as the base alcohol.

The herbs used are grown in-house and blended to match the flavor and aroma of the rice alcohol.

rice field



In-house farm



Mirin Brewery (Kokonoe Mirin)

