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艶やかな国産米と麴の技カ

白樺炭と竹炭を併用するこ

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CAREFULLY DISTILLED TO CREATE A UNIQUELY JAPANESE TASTE.

艶やかな国産米と麴の技がつむぎだ樺炭まろやか樺炭濾過処理では白樺炭と竹炭を併

METICULOUSLY DISTILLED

A mellowness produced by the technique of combining koji malt with polished Japanese rice. During the filtration process, a blend of birch and bamboo charcoal is employed to sharpen the flavor, resulting in a light aroma and an unctuous, yet refreshing taste. This meticulously distilled vodka is infused with a spirit that is uniquely Japanese.



NATURAL JAPANESE INGREDIENTS



Made with rice nurtured in Japan's rich natural environment, Clean air, pristine water, and fertile soil. Tenjaku Vodka is created from rice cultivated with the utmost care and attention amidst the rich natural environment. This Japanese-grown rice produces a delicate, fresh, and pure flavor, offering you a delightful drinking experience.

CLEAR, SMOOTH & PRISTINE VODKA

Filtered with bamboo charcoal for a clear and soft texture. In addition to the commonly used birch charcoal, Tenjaku Vodka's filtration process also incorporates bamboo charcoal, an excellent adsorbent of impurities and impurities, as well as being a mineralizer. The result is a clear, smooth vodka that is as clear and fresh as the water that melts from the pristine snow.

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