

Shirayuri Inui

池原酒造

Ikehara Distillery



Ishigaki Island

Located 410km southwest of Okinawa and 250km from Taipei, Taiwan
The island is rich in natural beauty and has a population of less than 50,000.



Awamori born on a small island

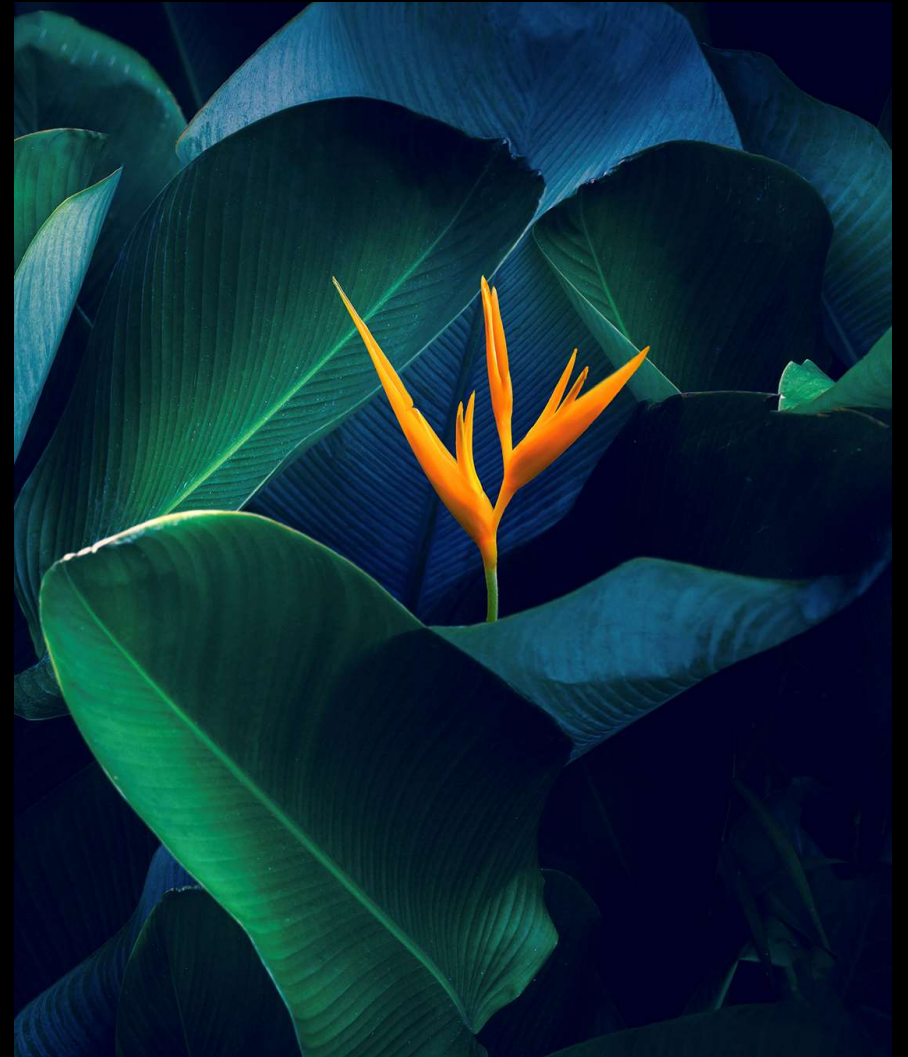
Ikehara Distillery was established in 1951 and it's main brand is

"Shirayuri" – "The White Lily"

Current owner is the third generation-Yuu Ikehara.

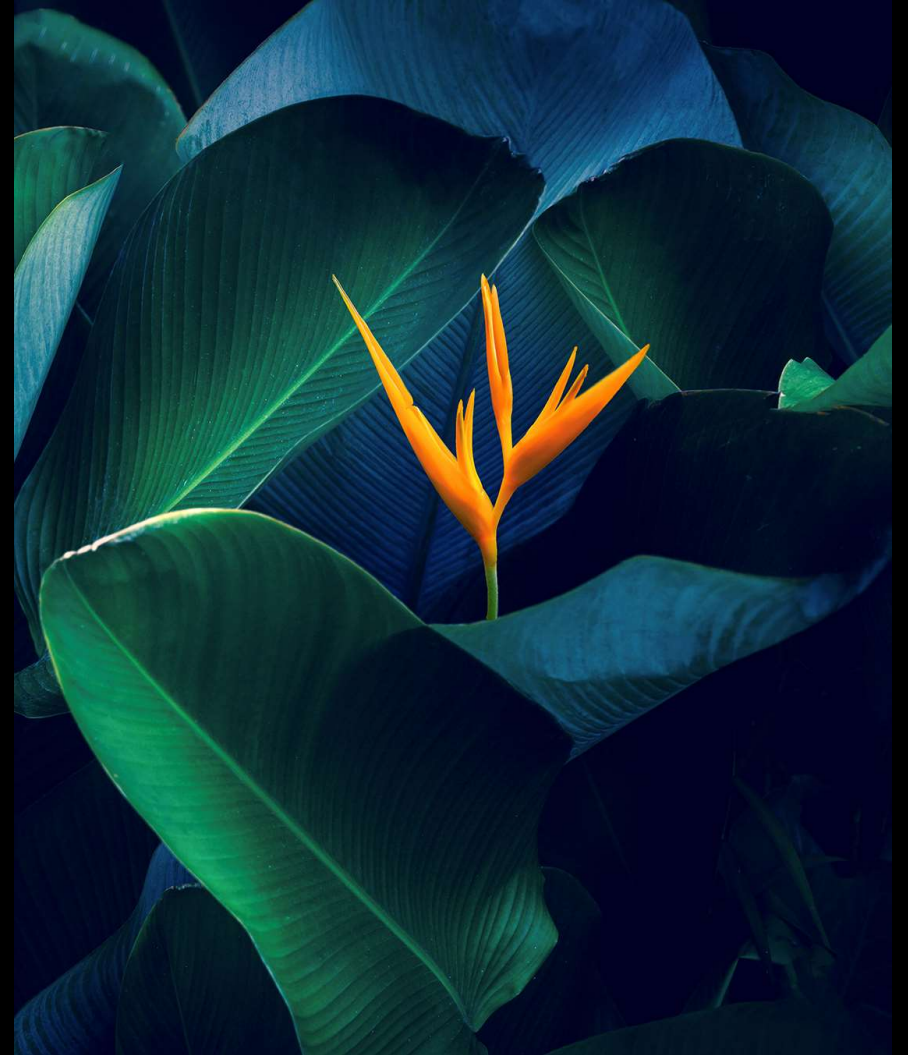
How it All Started

Ikehara Distillery was founded by Koukichi Ikehara and his wife, Nobuko, in 1951. Nobuko came from an upper-class family in Shuri, Naha, while Koukichi was from a lower-class family. Despite their differences, they fell in love, but their families strongly opposed their relationship. The two decided to elope to Ishigaki to be together and realized their love.



Distillery of Family & Love

The distillery initially produced miso and soy sauce, along with Awamori, which were essential to the daily life of the island and beloved by the community. However, shortly after, Koukichi passed away at the age of 40. Left with the children and the distillery, Nobuko decided to continue the business while raising her family. Eventually, the distillery shifted its focus solely to producing Awamori, which has been a tradition passed down through the generations, from Nobuko to her son and now to the third generation.



Ikehara Distillery's Brewing —Commitment to Tradition—

Our method of brewing is similar to sculpting a Buddha statue from a single piece of wood. We give delicate and exceptional care to every step of the process.

Fermentation is a vital life activity for microbes, and we believe that hand crafting is the only way to feel the delicate changes in the activity. Thus, we do not automate our process.



Extremely Rare Awamori

Ikehara's hand-crafted Awamori is limited in number and mostly consumed locally, with little availability on the market. However, the current third-generation owner, Yuu Ikehara, has developed a method to expedite the aging process while maintaining the tradition of hand-crafting. This new method has successfully enriched and deepened the taste and aroma of the Awamori, now known as 'Shirayuri Inui'.



What is “Inui”?

Black Rice Malt Mold -
Aspergillus luchuensis = Inui

- Inui is made from the black kouji (rice malt mold) that was commonly used before the war, but now rarely used in modern Awamori fermentation.
- Compared to common black kouji (A.awamori,A.saitoi), Inui features a mature flavor that doesn't require the traditional aging process.

Ikehara Distillery has perfected methods to maximize the potential of Inui and successfully created a new type of Awamori, 'Shirayuri', with a unique and deep flavor.



Shirayuri Inui

It's Strongest Feature

— Aroma —

- The aroma evolves over time, from the moment it's poured into the glass.
- As you take a sip, you'll immediately taste the sweet and rich flavor of the rice.
- You might even detect a hint of vanilla passing through your nose as you drink.
- A spicy and sweet after taste.
- Preparing it with Maewari*, hot water, soda or straight will each give off a different aroma, allowing to enjoy Inui in plethora of ways.



*Maewari = To prepare a drink with water days before serving, Japanese way of hospitality.

Compared to Aged Awamori —Adapting to Various Scenes—

Shirayuri Inui can display different characteristics depending on how it's prepared, and what food it's paired with.

Shirayuri Inui can either take center stage or play a supporting role in your meal.





— To enjoy the passing of time —

A relaxing moment
Awamori for true adults

At a Bar



▶ Go Straight

If you prefer whiskey

- Wait 30 minutes after pouring it in a glass.
- Enjoy the standard Shirayuri while you wait for Inui to settle. Enjoy the standard Shirayuri, which will give you a preview of the rich aroma of Shirayuri Inui.
- Taste the deep aroma of the rice as soon as you take a sip.
- The aroma that lingers in your nose gives the impression of aged Awamori.
- It pairs well with chocolate and nuts.



▶ Prepared Maewari*

If you prefer whiskey or wine

- Mix with water day before drinking. Water, alcohol, and oil blends together, releasing a sweet aroma due to the formation of clusters.
- Unlike other drinks that get diluted with ice, you can taste the richness of Shirayuri Inui until the last drop.
- It pairs well with meat dishes.
- The sweet aroma also complements chocolates and sweets.

*Maewari = To prepare a drink with water days before serving, Japanese way of hospitality.

With Meal



▶ Prepared with hot water
If you prefer dry Sake

- When blended with hot water, Shiranui Inui transforms into a hot and dry sake, “Atsukan”.
- You can taste the light sweetness and the aroma of rice.
- As you swallow, the bold aroma of Shirayuri lingers in your nose.
- It pairs perfectly with Japanese cuisine.
- Pairs particularly well with dishes like sashimi and sukiyaki.



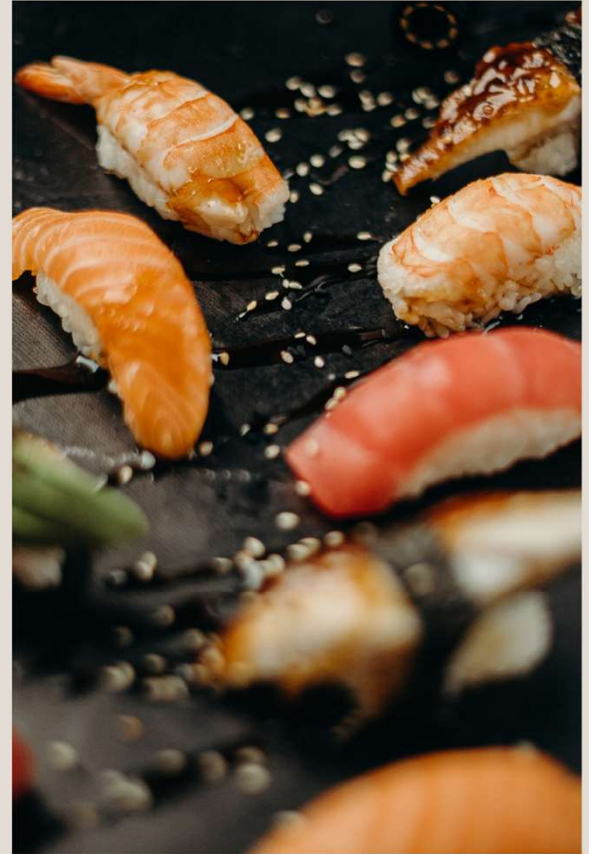
▶ Prepared with Soda

If you prefer whiskey with soda or invigorating taste.

→ Prepare with 2:3 ratio: Shirayuri Inui=2 and Soda=3

As you drink, taste the sweetness of rice and the spicy aroma of Awamori reflecting back.

Goes well with curry, steak, or spicy food or food with bold taste, the food and the drink enhancing each other's aroma.





Shirayuri
Inui

Rich
Aroma



Whiskey



Standard
Shirayuri

Full Body Taste



Red Wine

Light
Aroma



Japanese
Sake

Light Body Taste



Beer

