

The Beneficial Health Effects of Honkaku Shochu and Awamori

Honkaku Shochu and Awamori, produced from only natural ingredients, are low-calorie and zero-carbohydrate alcohol beverages. Therefore, blood glucose levels do not rise after consumption.

Honkaku Shochu and Awamori contain an element that exerts a revitalizing effect on the enzyme urokinase (thrombus reduction enzyme), which is known to help prevent stroke and heart attacks. It is said that red wine is rich in urokinase, but the concentration of urokinase in the blood after drinking Honkaku Shochu or Awamori is 1.5 times higher than after drinking red wine.

Honkaku Shochu and Awamori are produced with only natural ingredients. Therefore their aromas have aromatherapy effects like natural herbs, bringing you stress relief and relaxation.

Because distilled Honkaku Shochu and Awamori do not include impurities, they do not cause hangovers. Of course, in general, if alcoholic drinks are consumed in the right amount as an accompaniment to food, it is easier to avoid drunkenness. Likewise, even with Honkaku Shochu or Awamori, it is important to drink sensibly.

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