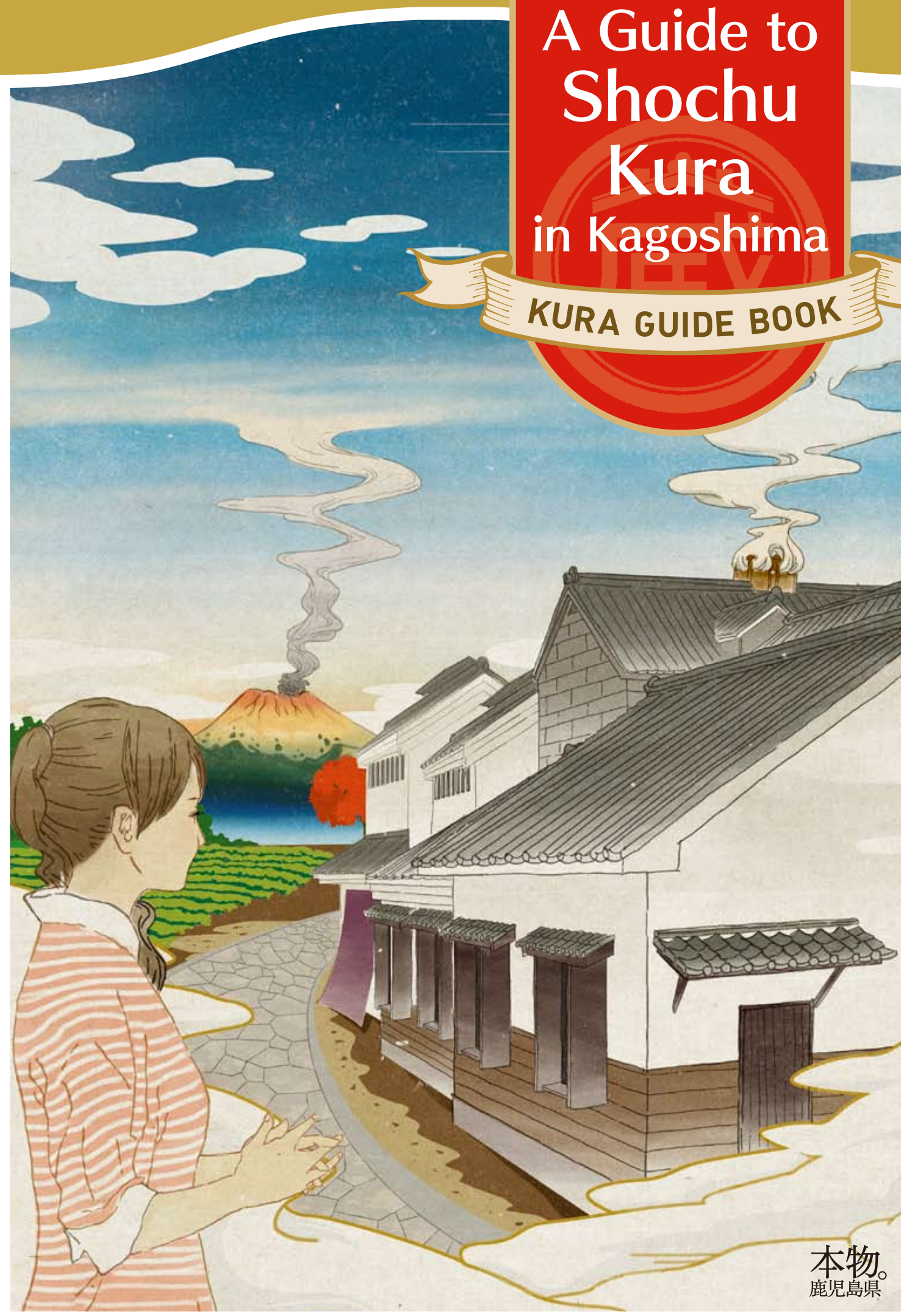


A Guide to Shochu Kura in Kagoshima

KURA GUIDE BOOK



本物。鹿兒島県



Kagoshima Prefectural Government
Kagoshima Public Relation Division
Tourism Promotion and International Exchange Bureau

Kagoshima-ken, Kagoshima-shi, Kamoike-shinmachi 10-1
TEL 099-286-3050 / FAX 099-286-5581
Mail kagopr-bk@pref.kagoshima.lg.jp

Kagoshima Shochu Makers Association

Kagoshima-ken, Kagoshima-shi, Kinkoho 8-15
TEL 099-222-1455 / FAX 099-224-9764
<http://www.tanshikijoryu-shochu.or.jp>

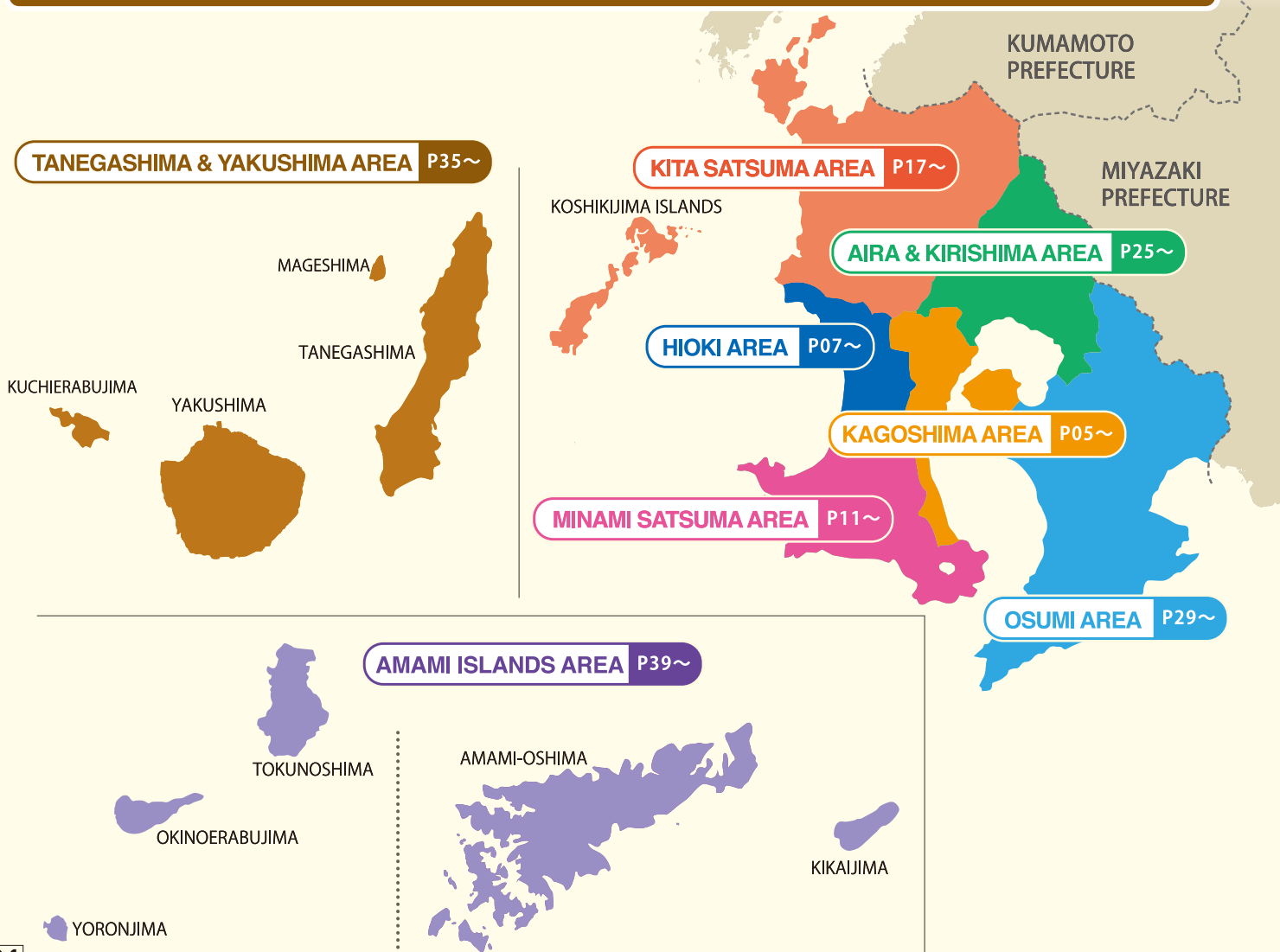
Shochu distilleries in Kagoshima

With 113 distilleries and over 2000 different brands, Kagoshima is known as the kingdom of shochu. Within 'A Guide to Shochu in Kagoshima' is information on 64 shochu distilleries in Kagoshima that you can visit. The traditional drink of shochu, which was developed amongst Kagoshima's beautiful nature and climate, continues to evolve every day. In the production of shochu there is no compromise. Each drop is made with devotion and we would love for you to come and see this for yourself. To us shochu is not just some drink but rather an important part of our history and culture. Please come and experience the passion of shochu making in Kagoshima. We are sure you will come to love shochu as much as we do. We hope this guidebook will help you.

Kagoshima Prefectural Government, Kagoshima Public Relation Division, Tourism Promotion and International Exchange Bureau

Shochu distillery information

- Please note the production periods vary between distilleries. We recommend contacting them before your visit.
- Please do not touch any of the machinery without permission.
- Please be careful not to drop anything into the tanks.
- Please avoid wearing heeled shoes.
- Please refrain from eating natto on the day of your visit (the natto bacterium can interfere with koji production.)
- Please don't drink and drive.



List of Honkaku Shochu distilleries

KAGOSHIMA AREA 鹿児島 P05~

- HOMBO SHUZO SATSUMA GOJU-GURA/GALLERIA HOMBO
- SATSUMA MUSO GROUP MUSO-GURA

HIOKI AREA 日置 P07~

- SHOCHU-GURA SATSUMA KINZANGURA
- YAMATOZAKURA SHUZO
- SHOCHU-GURA SASSHU HAMADAYA DENBEE
- SHIRAISHI SHUZO
- KOMASA JYOZO
- NISHI SAKE BREWING

MINAMI SATSUMA AREA 南薩摩 P11~

- UTO BREWING
- BANSEI SHUZO
- TOUJI-NO-SATO KASASA
- SATSUMA SHUZO MEIJI-GURA
- NAKAMATA
- OYAMA JINSHICHI SHOTEN
- YOSHINAGA SHUZO
- TAMURA
- SHIRATSUYU SHUZO

KITA SATSUMA AREA 北薩摩 P17~

- OKUCHI SHUZO 2ND DISTILLERY
- OYAMA SHUZO
- UNKAI SHUZO IZUMI-GURA
- IZUMI SHUZO
- KAMI SHUZO
- FUKUTOKUCHO SATSUMA DISTILLERY
- KAGOSHIMA SHUZO KUROSE-TOJI DENSHO-GURA
- JIKUYA DISTILLERY
- KOMAKI BREWING
- YAMAMOTO SHUZO
- OGATAMA SHUZO
- DEN-EN SHUZO
- KEDOIN JORYUSHO

AIRA & KIRISHIMA AREA 始良・霧島 P25~

- KIRISHIMA-CHO JORYUSHO
- NISHIKINADA SHUZO
- HINATAYAMA JOZO
- NAKAMURA SHUZOJO
- KOKUBU SHUZO
- SHIRAKANE SHUZO

OSUMI AREA 大隅 P29~

- KOBA SHUZO
- MARUNISHI SHUZO
- YACHIYODEN SHUZO
- TENSEI SPIRITUAL LIQUOUR
- WAKASHIO BREWING
- SHINHIRA SHOCHU DISTILLERY
- TAIKAI SHUZO
- KOJIKI SHUZO

TANEGASHIMA & YAKUSHIMA AREA 種子島・屋久島 P35~

- TAKASAKI SHUZO
- TANEGASHIMA SHUZO
- KOUZUMA SHUZO
- HOMBO SHUZO YAKUSHIMA DENSHO-GURA

AMAMI ISLANDS AREA 奄美群島 P39~

- KIKAIJIMA SHUZO
- ASAHI DISTILLERY
- AMAMI-OSHIMA SHUZO
- YAMADA SHUZO
- MACHIDA SHUZO
- OSHIMA SHOKURYO
- TOMITA DISTILLERY
- YAYOI SHOCHU BREWERY
- NISHIHIRA SHUZO
- NISHIHIRA HONKE
- AMAMI OSHIMA KAIUN SHUZO
- AMAMI OSHIMA NISHIKAWA SHUZO
- MATSUNAGA SHUZOJO
- OKIERABU SHUZO
- NIRO SHUZO
- ARIMURA SHUZO

Introducing Honkaku Shochu

- TOPIC 1** What is Honkaku shochu & how is it made? P03•04
- TOPIC 2** A history of Toji, the master brewers P16
- TOPIC 3** Health benefits P24
- TOPIC 4** Satsuma Shochu & Amami Islands Kokuto, brown sugar Shochu P34
- TOPIC 5** Shochu and other traditional arts P38
- TOPIC 6** Kagoshima cuisine to enjoy with shochu P48
- TOPIC 7** Tips for drinking shochu & cocktail recipes P49

What is Honkaku Shochu?

Shochu, like whiskey and brandy, is a distilled liquor and comes in two types, multiply distilled shochu and singly distilled shochu. The simple traditional brewing methods of the singly distilled shochu means the unique taste and aroma of the base ingredients, such as rice, sweet potatoes, wheat and brown sugar, are retained. (alcohol level below 45%) ↗

On the other hand, Multiply distilled shochu has had these unique characteristics distilled out leaving an odourless, high purity form of alcohol (alcohol level below 36%) and is used in mixed drinks and plum wine. Singly distilled shochu is often simply known as Honkaku Shochu. As Japan's own distilled liquor, Honkaku Shochu has over 500 years of history and its traditional production methods are highly valued. Together with Sake, it is Japan's cultural and representative alcoholic beverage.



The Shochu Production Process

For Imojochu(Sweet Potato Shochu).

Kokuto, brown sugar shochu is made in the same way, just with the sweet potatoes being substituted with brown sugar.

1 Steaming the rice



Washed rice is first soaked in water and then steamed. The time spent washing and soaking the rice is an important part of the process.

2 Koji production



When the steamed rice is cooled to the optimum temperature the bacteria seeds are mixed in and left to propagate at room temperature for 2 nights. During this time temperature and humidity levels must be closely monitored.*

3 Preliminary Preparation



Then the koji is mixed with yeast and water. The starch in the koji changes to sugar and the sugar in the yeast changes to alcohol.

Preliminary Moromi (Shochu mash)



After fermenting for 6 days, the moromi is produced.

A Sweet potato harvest



The beginning of shochu production begins in some places as soon as the Bon Festival ends in September. This period of time is the best for harvesting sweet potatoes, despite some occasional frost.

B Washing



The harvested sweet potatoes are transported to the factory where they carefully and thoroughly washed.

C Sorting



The sweet potatoes are sorted individually by hand and only the very best are selected for shochu production. This personal touch when sorting is a sight that can only be seen in the shochu factories since no other alcohol is produced this way.

D Steaming and Crushing



These quality sweet potatoes are then steamed in a big steaming machine, left to cool and then finally crushed.

Preparation

4 Secondary Preparation



Once the preliminary preparation is finished, the moromi is mixed with the crushed sweet potatoes and water and then left to ferment. After approximately 10 days the sweet, mellow secondary moromi is produced.

5 Distillation Process



The 2nd stage base sake is heated in a still until the alcohol evaporates, this steam is then cooled back to liquid producing the fresh shochu.

6 Aging Process



This fresh shochu can be drunk as is, however allowing it to mature over a length of time greatly improves its quality.

7 Bottling (the Finished Product)



The shochu is mixed with water to adjust the alcohol level of each product and then bottled and shipped to the consumer.

* What is koji?

There are 3 different types of koji used in shochu production, black, white and yellow. Black koji gives a strong full bodied flavor, while yellow koji is much more mellow and sweet. White koji is a balance between the other 2, producing a crisp clear taste.

KAGOSHIMA AREA

Mt.Sakurajima

The world famous 1117m active volcano that is the symbol of Kagoshima. From the centre of Kagoshima city it takes approximately 15mins to get there aboard the Sakurajima ferry.



Sengan-en Garden

The garden villa of the Shimadzu family built in 1658. Magnificently designed to incorporate the beautiful surroundings, this garden is a cultural asset of Japan.

Kagoshima-shi, Yoshino-cho 9700-1
Tel. 099-247-1551



Kagoshima Brand Shop

A shop containing over 1600 local traditional products including shochu, traditional sweets, green tea, black pork, pottery, Yakushima goods and Oshima tsumugi silk.

Kagoshima-shi, Meizan-cho 9-1 (Sangyo-kaikan 1F)
Tel. 099-225-6120



Kagoshima-Chuo Station

The main station of both the city and prefecture of Kagoshima as well as the final stop of the Kyushu Shinkansen. Connected to the station is the Amu Plaza shopping mall with over 230 stores.

Kagoshima-shi, Chuo-cho 1-1
Tel. 099-254-3404



Tenmonkan

At the heart of Kagoshima's business district. The main arcade has many restaurants and souvenir shops and is popular with both locals and tourist alike.



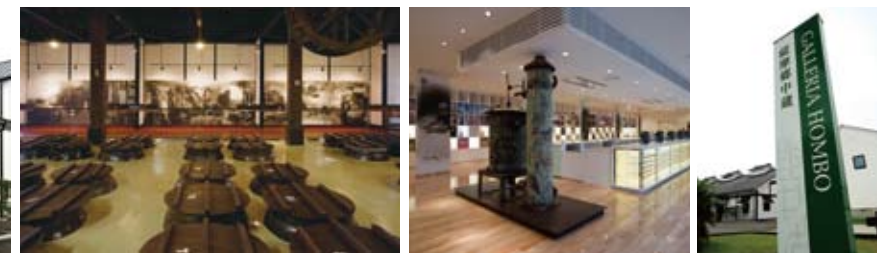
Kagomma Furusato Yataimura Hawkers Market

A series of 25 food stalls specializing in local traditional cooking. A short walk from the Kagoshima-Chuo Station, it is one of the city's newest attractions.

Kagoshima-shi, Chuo-cho 6-4
Tel. 099-255-1588

1 HOMBO SHUZO SATSUMA GOJU-GURA/GALLERIA HOMBO

Since 1872



Our Satsuma Goju Distillery was named in memory of the Goju teaching method used to educate the children of Samurai and which became the driving force behind the Meiji Restoration. In our distillery you can see and experience every aspect of the production shochu, and also try a range of free samples of both our shochu and plum wines.

Open Year round
Hours 10:00~15:30 (final admission: 15:00)
*Res. required
Close Sat/Sun/PH/Obon/End&start of year
Groups Up to 25 people
Tasting Yes **Sales** Yes
Tel. 099-822-7011

<http://www.hombo.co.jp>

Kagoshima-shi, Nan-ei 3-27



ARAWAZA

Born from polished distillation methods. Winner of the IWSC gold medal in 2013.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with hot water



Sweet potato

KAWAHIRA

A shochu, produced with β-carotene rich sweet potatoes.

[720ml/25% alc.]

Drink recommendations
on the rocks with hot water



Sweet potato

TEZUKURI OHARA

Handmade shochu made using traditional methods.

[900ml/25% alc.]

Drink recommendations
with hot water



Sweet potato

2 SATSUMA MUSO GROUP MUSO-GURA

Since 1966



Our product, Satsuma Muso (unrivalled Satsuma) was born as a brand to represent Kagoshima shochu throughout the land.

Our company name, meaning there is nothing like us, was chosen many years ago by several judges led by a famous novelist and remains unchanged to this day.

Open Year round (producing: Jan~mid-Jul/Sept~Dec)
Hours 9:00~17:00
Close N/A (differ at end&start of year)
Groups N/A (Res. required for groups)
Tasting Yes **Sales** Yes
Tel. 099-261-8555

<http://www.satsumamusou.co.jp>

Kagoshima-shi, Nanatsujima 1-1-17



SATSUMA MUSO RED LABEL

The clear refreshing taste of sweet potato and white koji.

[1,800ml/25% alc.]

Drink recommendations
with water with hot water



Sweet potato

TENMUSO

Traditional shochu prepared in earthenware pots, distilled in wooden barrels and aged in earthenware vats.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water



Sweet potato

KAGOSHIMAHAN

A deep flavoured Satsuma Shochu prepared in earthenware pots and distilled in wooden barrels.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water



Sweet potato

PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

Restaurant Toilets Parking Photographable Barrier-free access

HIOKI AREA

Miyama

The origins of Satsuma pottery. Just as popular as ever, within a 600m area you can see many masters of this craft at work in a number of stores, studios, cafés and restaurants.

Hioki-shi, Higashi-ichiki-cho, Miyama



Inside of a pottery kiln



Eguchihama Beach Park

Fukiagehama Beach's first man-made beach, with toilet and shower facilities, outdoor event areas and the Horaikan Farmers Market. Many events are held here throughout the year.

Hioki-shi, Higashi-ichiki-cho, Isakuda
Tel. 099-274-2112
(Hioki City Higashi-ichiki Branch Office Local Promotion Division)



Yamankan-no-sato Park

Here you can enjoy skiing on an astroturf slope, large open spaces and an outdoor stage. Also try making soba and purchase handmade crafts in the Omoidekan building. Every year in the beginning of October the 'Mountain God's Fire Party' festival is held, with over 10,000 torch lights lighting up the night sky.

Hioki-shi, Fukiage-cho, Nagayoshi 8194
Tel. 099-299-3420



Satsuma Students' departure point for Britain

In 1865, whilst Japan was still closed to the outside world, the lords of Satsuma decide to break the law and send 19 young men to Britain from this fishing port in Hashima. The Satsuma Students Museum is scheduled to be opened on the 20th of July 2014.

Ichiki-kushikino-shi, Hashima 4930



Mt. Kanmuridake

At the foot of the mountain lies the Kanmuridake Shrine, Kanmuridake-en a Chinese style garden and the Mt. Kanmuridake Hanagawa Sabo Park. You can also make a pilgrimage to one of the 88 holy sites around the mountain.

Ichiki-kushikino-shi, Kanmuridake
Tel. 0996-32-3111
(Ichiki-kushikino City, Fishery, Commerce, Industry and Tourism Division)



Senbon Kusu camphor trees

A grove of large camphor trees in the grounds of Onamuchi-jinja Shrine. Some of the trees are estimated to be over 800 years old.

Hioki-shi, Fukiage-cho, Nakahara 2263
Tel. 099-296-5950
(Onamuchi-jinja Shrine)

1 SHOCHU-GURA SATSUMA KINZANGURA



Our distillery is situated in the interior Satsuma Kinzangura, an old gold mine with a history of over 350 years. In the distillery you ride our underground rail car to see the shochu maturing process. We are also the only place in Kagoshima that produces refined sake.

- Open** Year round (producing imojochu: mid-Aug~Dec)
- Hours** 10:00~17:00
- Admission** Gold mine tour: adult:720yen/3-12yrs:310yen/under2yrs:free (Groups more than 20 receive 10%off.)
- Closed** Wed (Opens during GW/Obon/End&start of year)
- Groups** Up to 65 people
- Tasting** Yes **Sales** Yes
- Tel.** 0996-21-2110

<http://www.kinzangura.com>
Ichiki-kushikino-shi, Noshita 13665
↓Res. required↓
English Guide Japanese Guide

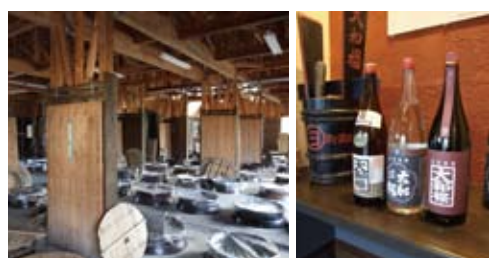


KINZANGURA
Traditional shochu produced in underground earthenware pots in the old gold mine.
[1,800ml/25% alc.]
Drink recommendations
on the rocks with hot water

JUKUSEI-TO-TOMONI-FUKU-KITARI
Made with the traditional kabuto distillation technique and aged in earthenware pots in the old gold mine.
[720ml/32% alc.]
Drink recommendations
on the rocks with water with hot water

SASSHU MASAMUNE (Ginjoshu with no added alcohol)
A fruity fragrance and elegant clear taste.
[1,800ml/25% alc.]
Drink recommendations
cold Sake

2 YAMATOZAKURA SHUZO



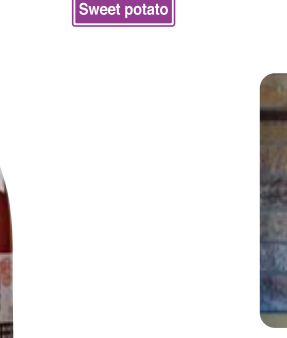
Our distillery, founded in the mid-19th century, has a long history of producing handmade shochu in the northwest of Kagoshima prefecture in Ichikikushikino, known as the town of food. While we are Kagoshima's smallest family run distillery, in 2013 we started a unique program of accepting interns from New York.

- Open** Year round (producing: Sept~Feb)
- Hours** 10:00~17:00 *Res. required
- Closed** End&start of year/Irregularly closes(Contact us)
- Groups** Up to 4 people(Contact us)
- Tasting** Yes **Sales** Yes
- Tel.** 0996-36-2032

<http://www.yamatozakura.com>
Ichiki-kushikino-shi, Minato-machi 3-125
↓Res. required↓
English Guide Japanese Guide



YAMATOZAKURA
Our representative traditional handmade shochu produced in earthenware pots.
[1,800ml/25% alc.]
Drink recommendations
with hot water



PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

3 SHOCHU-GURA SASSHU HAMADAYA DENBEE

Since 1868



Our company was established in 1868 and continues to protect and cherish the taste, art and soul of traditional shochu through techniques such as earthenware pots and wooden barrels for production/distillation as well as earthen ware bottles for the final product.

- Open** Year round (producing: Sept~Dec)
- Hours** 9:00~17:00 (*Res. recommended)
- Closed** Start of year
- Groups** Up to 50 people
- Tasting** Yes **Sales** Yes
- Tel.** 0996-36-3131

Ichiki-kushikino-shi, Minato-machi 4-1



DEN

Traditional shochu made using yellow koji and koganesengann sweet potatoes produced locally.

[720ml/25% alc.]

Drink recommendations
with water with hot water



UKICHI

Traditional handmade shochu made using local sweet potatoes and black koji.

[720ml/25% alc.]

Drink recommendations
on the rocks straight



KANESHIGE

A shochu that controls the strong aroma of the sweet potato, to produce a soft smooth flavour.

[720ml/25% alc.]

Drink recommendations
on the rocks with water

4 SHIRAISHI SHUZO

Since 1894



There are many shochu distilleries in the town of Ichiki and they all have their own individual traits. Our shochu is made using traditional techniques, local ingredients including handmade koji and earthenware pots. It aims to be a drink worthy of the title of shochu.

- Open** Year round (producing: mid-Sep~Dec)
- Hours** 8:00~17:00 *Res. required
- Closed** 2nd&4th Sat (Contact us)
Sun/PH/Obon/End&start of year
- Groups** Up to 5 people
- Tasting** Yes **Sales** No
- Tel.** 0996-36-2058

Ichiki-kushikino-shi, Minato-machi 1-342



TENGUZAKURA

The representative brand of our distillery with an excellent taste derived from only the freshest ingredients. A drink to have with the one you love.

[1,800ml,900ml,720ml/25% alc.]

Drink recommendations
on the rocks with water with hot water straight

5 KOMASA JYOZO

Since 1883



Since the founding of our company we have continued to walk the path of shochu production in Kagoshima. With our motto of 'enjoy working together' and with deep appreciation to the farmers, shop owners and consumers, we strive to produce great tasting quality shochu.

- Open** Year round (producing imojochu: Aug~mid-Dec)
- Hours** 9:00~16:00 *Res. required
- Closed** Sat/Sun/PH/Obon/End&start of year
- Groups** Up to 40 people
- Tasting** Yes **Sales** Yes
- Tel.** 0120-014-469

http://www.komasa.co.jp

Hioki-shi, Hiyoshi-cho, Hioki 3309



KOZURU KURO

A shochu with a great taste that will make you jump with joy.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water



AKAZARU

Using a rare type of sweet potato, this shochu has the mild flavour of white koji and accentuates the flavour of the potatoes.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water cocktail



KURA-NO-SHIKON

Honkaku shochu of the highest quality, made with passion.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water

6 NISHI SAKE BREWING

Since 1845



At Nishi Shuzo shochu production is a year long process with Jan - Aug spent in the fields raising the crops and Sept - Dec spent brewing. The ingredients come from trusted farmers and from our own fields. We strive to produce excellent products for the customer.

- Open** Year round (producing: Aug~Dec)
- Hours** 9:00~17:00*Res. required
- Closed** Sat/Sun/PH/GW/Obon/End&start of year
- Admission** 300yen
- Groups** Contact us
- Tasting** No **Sales** No
- Tel.** 099-296-4627

http://www.nishi-shuzo.co.jp

Hioki-shi, Fukiage-cho, Yokura 4970-17



SATSUMA HOZAN (WHITE-KOJI)

The drinker can experience both the crispness and full body taste of the sweet potato.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water



SATSUMA HOZAN (BLACK-KOJI-SHIKOMI)

The strong fragrance and rich taste of black koji.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water

PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

MINAMI SATSUMA AREA

Natural Sand Baths

These natural hot spring sand baths in Ibusuki are the only ones of their kind in the world. The hot sand has many health benefits and the baths are a very popular tourist attraction.

Ibusuki-shi

Tel. 0993-22-3252
(Ibusuki City Tourism Association)



Kasasa Art Museum

From the museum, you get a fantastic view of the rocky coastline and the East China Sea. From the observation deck, you look down over Biro Island and can be completely taken in by the beauty of nature.

Minami-satsuma-shi, Kasasa-cho, Akogi 8670

Tel. 0993-63-0990



Chiran Samurai Houses

At the foot of the graceful Mt. Hahagadake lie these beautiful traditional style Samurai residences and their accompanying gardens. For many years it has been praised as the 'Kyoto' of Satsuma.

Minami-kyushu-shi, Chiran-cho, Kori 6198

Tel. 0993-58-7878 (Chiran Samurai Houses Preservation Society)



Makurazaki Osakana Centre

Here in the home of bonito fishing you can experience the traditional cooking style of tataki, searing the fish over blazing straw. Also adjacent to the fishing port are many restaurants where you can eat fresh bonito as well as many other types of seafood.

Makurazaki-shi, Matsunoo-cho 33-1

Tel. 0993-73-2311



Chiran Peace Museum

The town of Chiran was used as a base for Kamikaze pilots in the later years of WWII. The museum seeks to promote peace and documents the lives and sacrifices of these young pilots through their photographs and parting letters.

Minami-kyushu-shi, Chiran-cho, Kori 17881

Tel. 0993-83-2525



Flower Park Kagoshima

With a total area of 36.5 hectares this is the biggest flower park in Japan. Relax among the flowers and greenery.

Ibusuki-shi, Yamagawa, Okachiyogamizu 1611

Tel. 0993-35-3333

1 UTO BREWING

Since 1903



Our distillery is situated in the countryside amongst the rice paddies. With the skills passed down over 110 years of history we continue to produce traditional shochu. From our original Reiho Kimpo to our aged Fu, our range of shochu continues to grow.

Open Year round
(producing imojochu: Oct~Nov)

Hours 13:00~16:00 *Res. required

Closed Sat/Sun/PH/GW/Obon/End&start of year

Groups Up to 5 people

Tasting Yes **Sales** Yes

Tel. 0993-53-2260

Minami-satsuma-shi, Kaseda, Masuyama 2431



Sweet potato

Sweet potato

Sweet potato

TENMONKAN

Through experimenting with the fermentation temperature of the white koji, this shochu with its refined taste and aroma was born.

[1,800ml/25% alc.]

Drink recommendations
with hot water

KIMPO

Our first shochu made with black koji and the famous clear waters of Kawanabe.

[1,800ml/25% alc.]

Drink recommendations
with water

FU

Our only aged shochu made with black koji.

[1,800ml/25% alc.]

Drink recommendations
on the rocks

2 BANSEI SHUZO

Since 1899



Bansei in eastern part of Kaseda is named after the Manosegawa River that flows through the area and also Kaseda itself. This name is said to symbolize hope, prosperity and something that will never change. We continue to produce quality shochu that reflects this name.

Open Year round (producing: Sept~Oct)

Hours 9:00~16:00

Closed Sat/Sun/PH/Obon/End&start of year

Groups Up to 40 people
(Res. required for groups of more than 10)

Tasting Yes **Sales** Yes

Tel. 0993-52-0648

<http://www.bansei-shuzo.co.jp>

Minami-satsuma-shi, Kaseda, Takahashi 1940-25



Sweet potato

Sweet potato

Sweet potato

BANSEI

A shochu loved in its home town, with a rich traditional taste.

[1,800ml/25% alc.]

Drink recommendations
with hot water

BANSEI KURO-KOJI-SHIKOMI

The mellow, rich bodied taste of black koji.

[1,800ml/25% alc.]

Drink recommendations
with water with hot water

BANSEI MURASAKI

Using purple sweet potatoes, produces a sweet, fruity flavour.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water

PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

11...Restaurant 11...Toilets P...Parking 11...Photographable 11...Barrier-free access

3 TOUJI-NO-SATO KASASA (Museum of shochu production and tradition)

Since 1993



From the 1860s, the Kurose Toji have continued to flourish in the shochu production industry. These Kurose are an institution of themselves and at our distillery you can observe these masters at work. We also have an onsite store where you can purchase our products.

Open Year round (producing: mid-Aug~mid-Dec)
Hours 9:00~17:00 (final admission: 16:30)
Closed End&start of year
Admission adult: 300yen/6-15yrs: 150yen (Groups more than 20 receive 10%off.)
Groups N/A (Res. required for groups)
Tasting Yes **Sales** Yes
Tel. 0993-63-1002

<http://www.toujinosato.co.jp>
Minami-satsuma-shi, Kasasa-cho, Akogi 67621



KUROSE TOUJI Easy for anyone to drink with a smooth and slightly sweet flavour. [1,800ml/25% alc.] Drink recommendations with hot water	SATSUMA SUNKUJIRA The strong pleasurable taste of black koji. [1,800ml/25% alc.] Drink recommendations with hot water	IDDON The mellow flavour of yellow and white koji that is popular with women. [1,800ml/25% alc.] Drink recommendations on the rocks
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5 NAKAMATA

Since 1904



A much love brand known as Yoro to the locals. After the construction of a new production plant in 2005, we received guidance from the master brewers from Kasasa and now we use this knowledge and traditions to produce new original shochu.

Open Year round (producing: end-Sept~start-Dec)
Hours 9:00~16:00 *Prior res. required.
Closed Obon/End&start of year
Groups Up to 10 people
Tasting Yes **Sales** Yes
Tel. 0993-27-9181

<http://www5.ocn.ne.jp/~nakamata>
Ibusuki-shi, Nishikata 4670



KIRINO An easy to drink shochu using the Yamada Nishiki short grain rice. [1,800ml/25% alc.] Drink recommendations with hot water	HAMASAKI TAHEIJI An excellent flavoured shochu made with local natural spring water [1,800ml/25% alc.] Drink recommendations with water	NAKAMATA A sweet tasting shochu with a strong 28% alcohol level. [1,800ml/28% alc.] Drink recommendations on the rocks with water
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4 SATSUMA SHUZO MEIJI-GURA

Since 1936



With devotion to quality as our motto, we use only the famous Satsuma sweet potato and our master brewers devote themselves to the production process. The popular Satsuma Shiranami brand shochu is the face of our company.

Open Year round
Hours 9:00~16:00
Closed End&start of year
Groups N/A
Tasting Yes **Sales** Yes
Tel. 0993-72-7515

<http://www.satsuma.co.jp>
Makurazaki-shi, Tategamihonmachi 26



SATSUMA SHIRANAMI Our representative brand that reflects the great taste of Kagoshima sweet potatoes. [1,800ml/25% alc.] Drink recommendations with hot water	KURO SHIRANAMI Black koji handmade shochu originally produced using the skills passed down by the Kurose master brewers. [1,800ml/25% alc.] Drink recommendations on the rocks	SAKURA SHIRANAMI A gorgeous fragrance with a sharp flavour. [1,800ml/25% alc.] Drink recommendations on the rocks
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6 OYAMA JINSHICHI SHOTEN

Since 1875



Our company was founded in the once flourishing port of Miyagahama in Ibusuki by Oyama Jinshichi in 1875. We put great effort into producing quality shochu using both earthenware pots, that have been passed down to us through the generations, and ingredients sourced locally in Ibusuki.

Open Year round (producing: Sept~mid-Dec/Feb~Mar)
Hours 9:00~17:00 *Res. required
Closed Obon/End&start of year (Depends on season)
Groups N/A
Tasting Yes **Sales** Yes
Tel. 0993-25-2410

<http://jin7.co.jp>
Ibusuki-shi, Nishikata 4657



SATSUMA-NO-HOMARE (WHITE-KOJI) Shochu with the gentle fragrance and sweet taste of the sweet potatoes. [1,800ml/25% alc.] Drink recommendations on the rocks with water with hot water	TOWAZU-KATARAZU-NAMONAKI-SHOCHU A product using special, secret distillation methods. [1,800ml/25% alc.] Drink recommendations on the rocks with water with hot water	TENSHOCHU Shochu with a soft flavour, made using Atsuhime yeast first discovered by researchers at Kagoshima University. [720ml/25% alc.] Drink recommendations on the rocks with water cocktail
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PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

11...Restaurant 12...Toilets P...Parking 13...Photographable 14...Barrier-free access

7 YOSHINAGA SHUZO

Since 1905



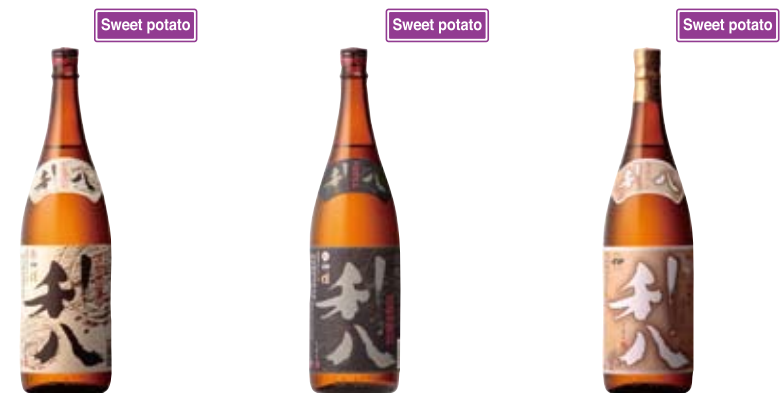
At our distillery, in Ibusuki's warm climate, we produce quality shochu using the same earthenware pots our founders did in the early 1900s. Here you can see these century old pots up close as well as great care we put into each and every one of them.

Open Year round (producing: Sept~Nov)
Hours 9:00~16:00 *Res. required.
Closed Sun/PH
Groups Contact us
Tasting Yes **Sales** Yes
Tel. 0993-22-3015



<http://www1.ocn.ne.jp/~rihachi>

Ibusuki-shi, Juni-cho 645



RIHACHI

Honkaku shochu which reflects the earthy taste of the sweet potato.

[1,800ml/25% alc.]

Drink recommendations
with hot water

RIHACHI KURO

A mellow fragrance with a deep, rich taste.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water
straight cocktail

RIHACHI JOYWHITE

A citrus aroma with a fruity taste.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with hot water

8 TAMURA

Since 1897



Our distillery, with over 100 years of history, is situated in Yamakawa in the southern most area of Satsuma where the sweet potato was first grown in Japan. Using traditional techniques, the black koji is introduced at an early stage in order to preserve the flavour of the white koji and then stored in the old-fashioned earthenware pots.

Open Sept~Nov
Hours 9:00~16:00 *Res. required
Closed Sun/PH
Groups Contact us
Tasting Yes **Sales** No
Tel. 0993-34-0057

Ibusuki-shi, Yamagawa, Narikawa 7351-2



JUNKURO

Shochu with the strong refreshing taste of black koji.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water
straight cocktail

SATSUMA-NO-KAORI

A shochu rich with the pleasurable lingering taste of white koji.

[1,800ml/25% alc.]

Drink recommendations
with hot water

9 SHIRATSUYU SHUZO

Since 1730



In Yamakawa, the historical home of sweet potato in Japan, we brew quality shochu using sweet potatoes from Minami Satsuma area and pure water from the nearby Mt. Kaimon. All our shochu is aged for more than 1 year which produces a mellow, rich bodied flavour.

Hours Year round (producing: Oct~early-Dec/Mar~Jun)
Open 9:00~16:00
Closed Sat(irregularly)/Sun/PH/Obon/End&start of year
Groups N/A (15/group) Res. required for groups.
Tasting Yes **Sales** Yes
Tel. 0993-35-2000

<http://www.shiratsuyu.jp>

Ibusuki-shi, Yamakawa-Oyama 987



SHIRATSUYU

Dry and clear taste.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water

SHIRATSUYU KURO-KOJI

A fragrantly-scented, full-bodied and mellow shochu.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water

MAYUKO SWEET

A fruity shochu with a hint of sweet potato.

[1,800ml/22% alc.]

Drink recommendations
straight cocktail

TOPIC 2

The history of the Toji, master brewers

Kurose Toji and Ata Toji

Kurose and Ata are the major two types of shochu Toji, master brewers, in Kagoshima. From the end of 19th century both have played a major role in building the foundation of the modern shochu industry in Kagoshima. While their numbers have dwindled since the early golden years, Kurose master brewers still continue to inherit the traditional skills of their predecessors and Ata master brewers are always on the front line of shochu production.

Kurose Toji

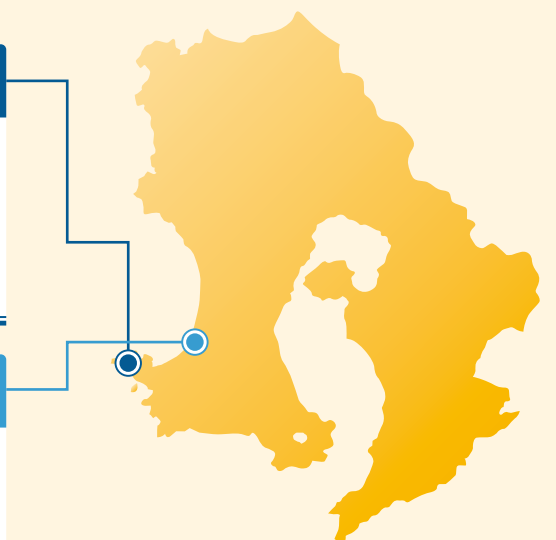
Minami-satsuma-shi, Kasasa-cho, Kurose District

The Kurose district of the town of Kasasa, Minamisatsuma, is known as the "the village of the chief brewer". The origins of the Kurose master brewers began in 1902, with the people of village producing shochu at home. When the production season came around the men of the village would travel all around Kyushu visiting and working at various homes and distilleries in order to improve their skills. Their knowledge and skill grew generation by generation and shaped the shochu industry of today.

Ata Toji

Minamisatsuma-shi, Kimpo-cho, Ata District

The long line of Ata master brewers get their name from the Ata district in the town of Kinpo, Minamisatsuma. They are said to have emerged slightly earlier than the Kurose. Ata master brewers are particularly noted for their skill with yellow koji, which is often utilized by sake producers outside of the prefecture.



Reference book: Kagoshima no Honkaku Shochu (By the Kagoshima Honkaku Shochu Research Committee)

KITA SATSUMA AREA

Koriyama Hachiman Shrine

Designated as an Important Cultural Property in Japan. The oldest known written evidence of the word shochu was discovered here. It also has the oldest known record of graffiti written over 400 years ago by the shrine carpenters

Isa-shi, Okuchi, Ota 1549
 Tel. 0995-23-1311
 (Isa City Local Promotion Division)



Crane Park Izumi

Every year in October, approximately 10,000 hooded cranes migrate here to pass the winter. In the Observation Centre there is also a taxidermy display about the lives of these cranes as well as 15 other species of cranes from around the world.

Izumi-shi, Bunka-cho 1000
 Tel. 0996-63-8915



Sogi-no-taki Waterfall Park

A grand waterfall at a height of 210m and a width of 12m, it is known as the Niagara of the Orient. The entire area is a beautiful natural park whose scenery changes with the seasons and many events are held here amongst the cherry blossoms and the autumn leaves.

Isa-shi, Okuchi, Miyahito 628-41
 Tel. 0995-23-1311
 (Isa City Local Promotion Division)



Imutaike Prefectural Natural Park

A 4km round freshwater caldera lake. At the center of 6 rolling hills, it has a large amount of beautiful untouched natural scenery, including floating islands made of peat.

Satsumasendai-shi, Kedoin-cho, Imuta
 Tel. 0996-56-0370

1 OKUCHI SHUZO 2ND DISTILLERY

Since 1970



Our distillery is in Isa, a place famous for the discovery of the oldest known record of the word shochu itself. Surrounded by mountains and clear streams, great tasting shochu is born. With single minded passion and devotion we produce quality products whilst protecting the surrounding natural environment.

Open Year round (producing: Aug~Dec)
Hours 9:00~15:00 *Res. required
Closed Sat/Sun/PH/Obon/End&start of year
Groups Up to 40 people
Tasting Yes **Sales** Yes
Tel. 0995-26-5500

<http://www.isanishiki.com>

Isa-shi, Hishikari-Tanaka 1660



Sweet potato



KURO ISANISHIKI

The Kuroisanishiki brand made during the black koji boom period. The drinker can enjoy gorgeous fragrance and a full-bodied taste.

[1,800ml/25% alc.]

Drink recommendations

on the rocks with water with hot water straight

Sweet potato



SHIRO-KOJI-SHIKOMI ISANISHIKI

A soft fragrance and a refreshing taste. The drinker can enjoy the crisp taste of the white koji.

[1,800ml/25% alc.]

Drink recommendations

on the rocks with water with hot water straight

Sweet potato



KAME ISANISHIKI

Allowed to 'sleep' in an earthenware pot for 3 years, this product is a mellow tasting gem.

[1,800ml/25% alc.]

Drink recommendations

on the rocks with water straight

2 OYAMA SHUZO

Since 1905



What a small, quaint distillery we are.



Sweet potato



ISADAISEN

Drinking is believing. Our small 1 brand distillery puts our heart and soul into each bottle. Of course the standard drinking methods for this shochu are great, but for an extra special treat try it mixed with soda.

[1,800ml/25% alc.]

Drink recommendations

on the rocks with water with hot water straight

Open Year round (producing: Sept~Nov)
Hours 8:00~17:00 *Res. required
Closed Sat/Sun/PH/Obon/End&start of year
Groups N/A
Tasting Yes **Sales** No
Tel. 0995-26-0055

<http://isadaisen.web.fc2.com>

Isa-shi, Hishikari-Arata 3476



PH...Public/National holidays Obon...Aug 13th~15th
 GW...Golden Week



Napoleon Rock

A strangely shaped rock formation rising 127m out of the sea on the coast of Sesenoura. It was given the nickname Napoleon Rock as it is said to resemble the famous French general from side on.

Satsuma-sendai-shi, Shimo-koshiki-cho, Sese-no-ura
 Tel. 09969-7-0311
 (Satsuma-sendai City Shimo-koshiki Branch Office Industry Division)



Ichihino Onsen

A natural hot spring praised as the best in the world by the 2nd Satsuma feudal lord Shimadzu Mitsuhsa. The famous poets and authors, husband and wife, Tekkan and Akiko Yosano once visited this onsen and wrote a poem about it.

Satsuma-sendai-shi, Hiwaki-cho, Ichihino
 Tel. 0996-25-4700
 (Satsuma-sendai City Tourism Product Association)

3 UNKAI SHUZO IZUMI-GURA

Since 2000



Our distillery where we produce Satsuma-Kobiki, is situated in Izumi, known for its crane migration grounds. Using sweet potatoes from Minamikyushu and the pristine natural water of the Shibisan mountain range our brewers put great effort into producing quality shochu.

Open Year round (producing: Aug~Dec)
Hours 9:00~16:30 *Res. required
Closed Sat/Sun/PH/Obon/End&start of year
Groups Up to 50 people
Tasting Yes **Sales** Yes
Tel. 0996-62-0043

<http://www.unkai.co.jp>
Izumi-shi, Kamisababuchi 532-1



SATSUMA KOBIKI Natural sweetness and a full-bodied deep taste. [1,800ml/25% alc.] Drink recommendations with water with hot water	SATSUMA KOBIKI KURO-KOJI-JIKOMI A well rounded fragrance and a powerful taste. [1,800ml/25% alc.] Drink recommendations on the rocks with water	SATSUMA KOHI A rich, mellow refined flavour. [1,800ml/25% alc.] Drink recommendations on the rocks with water with hot water straight
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5 KAMI SHUZO

Since 1872



Our company was founded in 1872 and still continues to use the tradition method of producing shochu in buried earthenware pots. Our brewers pass these methods and skills down to the younger workers while always looking for new ways to produce better tasting shochu.

Open Year round (producing: Sept~Jun)
Hours 8:00~16:00 *Res. required
Closed Sat(except for producing period) /Sun/PH/Obon/End&start of year
Groups Up to 30 people
Tasting Yes **Sales** Yes
Tel. 0996-82-0001

<http://www.kami-shuzo.co.jp>
Izumi-shi, Takaono-cho, Okubo 239



CHIZURU Our hometown representative brand, with its deep body and smooth sweetness. [1,800ml/25% alc.] Drink recommendations with water with hot water	IMO GAMI An exquisite blend of the flavour and aroma of sweet potato and barley. [1,800ml/25% alc.] Drink recommendations on the rocks with water	HIRAI Quality shochu made with Hinohikari rice and Kogannesengan sweet potatoes from Izumi. [1,800ml/25% alc.] Drink recommendations with water with hot water
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4 IZUMI SHUZO

Since 1950



In 2013 in Izumi we built a brand new shochu distillery and work facilities. With the blessings of Kagoshima's vast wilderness and using both traditional and modern techniques we produce great tasting shochu that the customer will love.

Open Year round
Hours 10:00~17:00 (Final admission:16:00)
Closed N/A
Groups N/A (Res. Required for groups)
Tasting Yes **Sales** Yes
Tel. 0120-269-213

<http://www.izumi-syuzou.co.jp>
Izumi-shi, Bunka-cho 358



IZUMI-NI-KUROTSURU The rich taste of black koji, a drink for lovers of shochu. [1,800ml/25% alc.] Drink recommendations with hot water	IZUMI-NI-MAIHIME Enjoy the clear, crisp taste. [1,800ml/25% alc.] Drink recommendations on the rocks with water cocktail	IZUMI-NO-KUNI A 3 year aged shochu made with Isa rice koji. [900ml/25% alc.] Drink recommendations on the rocks with hot water straight
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6 FUKUTOKUCHO SATSUMA DISTILLERY

Since 2002



A fresh sea breeze passes through the Fukutokuchou Satsuma distillery in Akune. Nearby a white sandy beach leads to a wide channel where tidal whirlpools can be often be seen. Surrounded by the beauty of nature we produce our famous Satsuma Bijin shochu along with many other quality products.

Open Year round (producing: Sept~Feb)
Hours 8:30~16:30 *Res. required
Closed Sat/Sun/PH/Obon/End&start of year
Groups Up to 8 people
Tasting Yes **Sales** No
Tel. 0996-64-3290

<http://www.oenon.jp/satsumabijin>
Akune-shi, Wakimoto 432-1



SATSUMA BIJIN A clear taste which is not overpowering. [1,800ml/25% alc.] Drink recommendations on the rocks with water with hot water straight	SATSUMA BIJIN KURO-KOJI Reflects the original thick sweetness and powerful taste of the sweet potato [1,800ml/25% alc.] Drink recommendations on the rocks with water with hot water straight	AKUNE-NO-HANA A clear, refreshing taste. [1,800ml/25% alc.] Drink recommendations on the rocks with water with hot water straight
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7 KAGOSHIMA SHUZO

Since 1987



In the world of Satsuma shochu the best and most experienced brewers are known as Kurose, and our own chief brewer Yasumitsu is a recipient of this title. He is a contemporary master craftsman, whose skills are highly valued. He uses 8 different types of koji to produce various different shochu and as a member of the prestigious Kurose group, continues to improve the shochu industry.

- Open** Year round (producing: Sept~Jan)
- Hours** 9:00~16:00
- Closed** Sun/PH/Obon/End&start of year
- Groups** Up to 20 people (*Res required for groups)
- Tasting** Yes **Sales** Yes
- Tel.** 0996-72-0585

<http://www.kagoshimasyuzou.jp>

Akune-shi, Sakae-machi 130

KUROSE-TOJI DENSHO-GURA



<p>SATSUMA MOROHAKU</p> <p>Our core brand that represents the tradition of shochu in Kagoshima.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>on the rocks with water with hot water straight</p>	<p>YAKIIMO KUROSE</p> <p>Produced from baked sweet potatoes, with all their taste and aroma.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>on the rocks with hot water straight</p>	<p>KUROSE YASUMITSU</p> <p>Please enjoy our high class shochu, made with special koji by our Kurose master brewer.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>on the rocks straight</p>
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9 KOMAKI BREWING

Since 1909



With over a hundred years of history, our company continues to produce traditional style shochu in old style earthenware pots. With our unchanging belief in the bonds that exist between people, we strive to produce quality shochu that helps deepen these bonds on a daily basis.

- Open** Year round (producing: Sept~Dec)
- Hours** 10:00~17:00 *Res required
- Closed** Sat/Sun/PH/Obon/End&start of year (No fixed holidays during producing period.)
- Groups** Up to 20 people
- Tasting** No **Sales** No
- Tel.** 0996-53-0001

<http://komakijozo.co.jp>

Satsuma-gun, Satsuma-cho, Tokiyoshi 12



<p>ISEKICHI-DON</p> <p>A shochu with the wonderful aroma of sweet potatoes. Its sweetness is brought out when mixed with hot water.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>with hot water</p>	<p>KOMAKI</p> <p>Enjoy its mellow taste and aroma. Can be drunk with either hot or cold water.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>on the rocks with water with hot water</p>	<p>ISSHO SILVER</p> <p>Produced using yeast cultures that have survived for over 100 years.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>on the rocks with hot water</p>
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8 JIKUYA DISTILLERY

Since 1910



There are few women Toji in Kagohsima, however at our distillery she forms the core of our young brewing team who continue to produce excellent and original shochu using only the best ingredients. Using four generations of shochu knowledge with black koji as the key, we continue to produce quality products with our oldest brand Shibi-no-tsuyu at the forefront.

- Open** Year round (producing: Sept~Dec)
- Hours** 9:00~16:00 *Res required
- Closed** Sun/PH/Obon/End&start of year
- Groups** Up to 50 people
- Tasting** Yes **Sales** Yes
- Tel.** 0996-54-2507

<http://www.jikuya-shuzo.co.jp>

Satsuma-gun, Satsuma-cho, Hirakawa 1427



<p>SHIBI-NO-TSUYU</p> <p>Our oldest brand of traditional shochu.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>with hot water</p>	<p>JIKUYA ANNOIMO-SHIKOMI</p> <p>Made using Anno sweet potatoes grown in our own fields. Reflects the strong sweetness of the potatoes.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>on the rocks</p>	<p>SHIBI-NO-TSUYU CLASSIC</p> <p>A lightly filtered cloudy shochu with an excellent lingering taste.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>with hot water</p>
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10 YAMAMOTO SHUZO

Since 1912



"A drink that has danced across peoples tongues for a hundred years." From our founding in 1912 till today we have dedicated ourselves to continually improving our skills to make quality shochu that people of any era will enjoy.

- Open** Year round (producing: Aug~Dec)
- Hours** 8:00~17:00 *Res required
- Closed** Sat(irregularly)/Sun/PH/Obon/End&start of year
- Groups** N/A
- Tasting** Yes **Sales** Yes
- Tel.** 0996-25-2424

<http://www.satsuma-godai.co.jp>

Satsuma-sendai-shi, Godai-cho 2725



<p>SATSUMA-KUROGODAI</p> <p>The clear, unique taste of the traditional distillation methods using black koji.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>on the rocks with water with hot water</p>	<p>KURA-NO-KAMI</p> <p>A sweet type of Honkaku Shochu with plenty of aroma. It was awarded a President Award at the Kagoshima Prefecture Honkaku Shochu awards in 2013.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations</p> <p>on the rocks with water with hot water</p>	<p>IMOSHOCHUTSUKURI-GODAIUMESHU</p> <p>The harmony between the deep flavour of sweet potatoes with the acidity of plums.</p> <p>[1,800ml/12% alc.]</p> <p>Drink recommendations</p> <p>on the rocks straight</p>
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PH...Public/National holidays Obon...Aug 13th~15th GW...Golden Week

11 OGATAMA SHUZO

Since 1894



While our distillery is only a small handmade brick building, we devote ourselves entirely to the production of quality shochu through traditional methods. Our traditional earthenware pot brewed Tekkan brand shochu is the pride and joy of our brewers and is known as the 'Gem' of our product range.

Open Year round (producing: Aug~Dec)
Hours 8:00~17:00 *Res. recommended
Closed Sat(irregularly)/Sun/PH/Obon/End&start of year
Groups N/A
Tasting Yes **Sales** Yes
Tel. 0996-22-3675

<http://www.ogatama.co.jp>

Satsuma-sendai-shi, Nagatoshi-cho 2088



TEKKAN
A traditional earthenware distilled shochu with a mellow flavour that leaves the drinking feeling fulfilled. It was awarded a President Award by the Kagoshima Prefecture Honkaku Shochu award in 2013.

[1,800ml/25% alc.]
Drink recommendations
on the rocks with water with hot water straight



TEKKAN-KURO
Satsuma shochu with the sweet, lingering taste of black koji.

[1,800ml/25% alc.]
Drink recommendations
on the rocks with water with hot water straight



BANSHU-NO-HAI
Traditional earthenware aged shochu with unrivalled mellow aroma and taste.

[1,800ml/25% alc.]
Drink recommendations
on the rocks with water with hot water straight

12 DEN-EN SHUZO

Since 1890



In 1982, After 26 years of research, Japan's first long term barrel aged barley shochu was perfected. Since then through this long term barrel aging as well as the interesting technique of playing classical music to the shochu during the fermentation process, we have continued to produce shochu that is like nothing else.

Open Year round
Hours 9:00~16:00
Closed Sat/Sun/PH/Obon/End&start of year
Groups Up to 80 people (Res. required for groups)
Tasting Yes **Sales** Yes
Tel. 0996-38-0345

<http://www.denen-shuzo.co.jp>

Satsuma-sendai-shi, Hiwaki-cho, Tonohara 11356-1



DEN-EN IMO KURO-KOJI-JIKOMI
Produced with koganesengan sweet potatoes and black koji. A fragrant gem helped along with precise temperature control and classical music.

[1,800ml/25% alc.]
Drink recommendations
on the rocks with water with hot water straight



500NEN-GURA
Produced in the same earthenware pots from the establishment of our business.

[1,800ml/25% alc.]
Drink recommendations
on the rocks with water with hot water straight



DEN-EN GOLD
Produced with base sake that has been aged for over 3 years.

[720ml/25% alc.]
Drink recommendations
on the rocks with water with hot water straight

13 KEDOIN JORYUSHO

Since 1902



We were the first in Japan to produce shochu in wooden tanks. Our workers slowly and carefully distil the handmade koji in wooden barrels which are then stored in a cellar to slowly mature. This method produces a shochu with a fine delicate flavour.

Open Year round (producing: Aug~Jun)
Hours 9:00~17:00
Closed Start of year
Groups Up to 30 people (depends)
Tasting Yes **Sales** Yes
Tel. 0996-31-8115

<http://www.imoshochu.com/imuta>

Satsuma-sendai-shi, Kedoin-cho, Imuta 2728-1



NOKAIDO
Shochu made with handmade koji, distilled wooden barrels and then cellar aged.

[1,800ml/25% alc.]
Drink recommendations
on the rocks with hot water straight



TEZUKURI AOSHIO
Handmade shochu with a strong, substantial flavour.

[1,800ml/25% alc.]
Drink recommendations
on the rocks with water with hot water straight



HI-WA-NOBORU
Handmade shochu fermented in wooden tanks. Enjoy its mellow flavour.

[1,800ml/25% alc.]
Drink recommendations
on the rocks with hot water straight

TOPIC 3

Health Benefits

"Sugar-free" A great diet partner!

"I need to refrain from drinking alcohol as it makes me fat."
For such women who worry about their figure, shochu is the best choice, since it doesn't contain added sugar, making it a low-fat alternative to beer or sake. You can also choose how to drink it depending on your physical condition. Of course it is no good to drink too much, or to eat too much oily foods. You can drink shochu as part of a healthy, balanced lifestyle.



SHOCHU
No matter how much you drink, oyu-wari (with hot water) contains **no sugar!**

Prevent Blood Clots With Shochu!?

If you drink "Honkaku Shochu", your body produces enzymes capable of dissolving blood clots increasing your resistance against thrombosis. It is said that this effect in shochu is 1.5 higher than that of wine. Blood clots cause cardiac and cerebral damage and so you should be sure to take care of what you drink. But always drink moderately.

Best Drinking Times

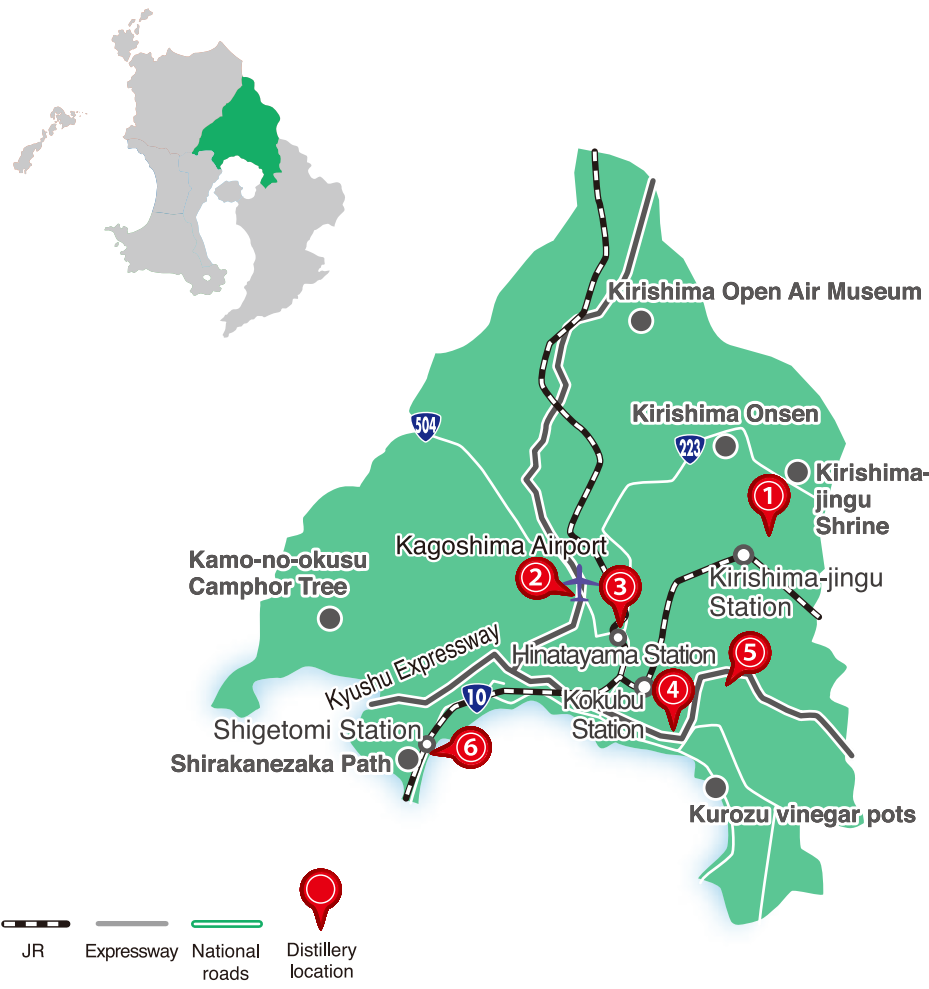
Have you ever felt glum that you have to returning to work after a holiday? Those who feel so, be cautious! Stress is one of the causes of the choking of blood vessels. It is said that stress in the early working week contributes to the choking of blood vessels that can lead to diseases and cardiac infraction. It has been proven that a suitable amount of alcohol consumption is effective for relieving some stress. Why not drink Honkaku Shochu for its blood clot preventing properties while on your holiday?

AIRA & KIRISHIMA AREA

Kirishima Open Air Museum

The museum has both indoor and outdoor exhibits. A two kilometre path runs through the grounds letting experience the art in natural surroundings.

Aira-gun, Yusui-cho, Koba 6340-220
Tel. 0995-74-5945



Kirishima Onsen

The hot spring waters of Kirishima Onsen come from below the Kirishima Mountains, the home of Japanese mythology. Situated at altitudes between 600m and 850m, the waters have different properties and are said to be good for a variety of different medical conditions.

Tel. 0995-45-5111
(Kirishima City Tourism Division)



Kirishima-jingu Shrine

The shrine is dedicated to Ninigi-no Mikoto, who according to mythology was sent down to Earth and started the Imperial line. The shrine was first built in the 6th century.

Kirishima-shi, Kirishima-taguchi 2608-5
Tel. 0995-57-0001



Kurozu vinegar pots

The kurozu black vinegar is traditionally made in pots which stand out in the open air. The town of Fukuyama is the only place that make real kurozu vinegar.

Kirishima-shi, Fukuyama-cho
Tel. 0995-45-5111
(Kirishima City Tourism Division)



Kamo-no-okusu Camphor Tree

This impressive tree is estimated to be 1500 years old. It is 24m around its middle, making it the largest tree in Japan.

Aira-shi, Kamo-cho, Kamigyutoku 2259-1
Tel. 0995-52-9029
(Kamo-hachiman jinjya Shrine)



Shirakanezaka Path

This path was part of the old road that used to connect the castle town of Kagoshima with the city of Kumamoto to the north during the Edo Period.

Aira-shi, Wakimoto
Tel. 0995-66-3111
(Aira City Commerce, Industry & Tourism Division)

1 KIRISHIMA-CHO JORYUSHO

Since 1911



At the foot of Takachiho peak in the Kirishima Mountains, our distillery, established over 100 years ago, produces quality shochu using local sweet potatoes and spring water. Our company holds the International ISO9001 certificate, ensuring quality, and also assists the local farmers in the cultivation of our shochu's raw ingredients.

Open Year round (producing: Aug~Jun)
Hours 9:00~17:00
Closed Start of year
Groups Up to 20 people (Res. required for groups of more than 20)
Tasting Yes Sales Yes
Tel. 0995-57-0865

http://www.akarui-nouson.jp

Kirishima-shi, Kirishima-taguchi 564-1



Sweet potato

AKARUI-NOUSON

A traditional earthenware pot shochu made with Satsuma sweet potatoes.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with hot water straight



Sweet potato

YAKIIMO-SHOCHU NOKA-NO-YOME

An earthenware pot shochu made using baked koganesengan sweet potatoes.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with hot water straight



Fruits liquor

NOUSON-NO-BLUEBERRY-SHU

A shochu based blueberry liquor, using 100% local Kirishima berries.

[720ml/12% alc.]

Drink recommendations
straight

2 NISHIKINADA SHUZO

Since 1985



Our founder Kawachi Genichiro was the discoverer of the Kawachi microbes, which are now used in over 80% of shochu production in Japan. Known as the father of modern shochu, Kawachi Genichiro's techniques have been passed down through 3 generations and you can see them for yourself at our distillery.

Open Year round (producing imojochu: Sept~Dec)
Hours 8:30~18:00
Closed Dec 26th~29th
Groups N/A (Res. required for groups)
Tasting Yes Sales Yes
Tel. 0995-58-2535

http://www.praha-gen.com

Kirishima-shi, Mizobe-cho-fumoto 876-15



Sweet potato

ICHIYO-NO-KOINIKKI

Shochu with the rich aroma of black koji.

[720ml/25% alc.]

Drink recommendations
on the rocks with water with hot water



Rice

SATSUMA JIGENRYU

A rice based shochu recreating the was original introduced by the Shimazu clan 1603-1867.

[720ml/25% alc.]

Drink recommendations
on the rocks



Date

HAYATO-NO-NAMIDA

A date palm shochu, recreating the world's oldest type of liquor.

[720ml/30% alc.]

Drink recommendations
on the rocks with water with hot water cocktail

3 HINATAYAMA JOZO

Since 1920



Our company was founded in 1920 by just 10 people. Our chief brewers continue to inherit this legacy to the present day. Using natural spring water that flows from the vast wilderness of the Kirishima mountain range, we produce black, white and even yellow koji to use in the pursuit of creating delicious shochu.

Open Year round (producing: Sep~Nov) Contact us
Hours 10:00~15:00 *Res. Required
Closed Sat/Sun/PH/Obon/End&start of year
Groups Up to 10 people
Tasting Yes **Sales** Yes
Tel. 0995-42-0315

<http://www.hinatayamajouzou.com/>
Kirishima-shi, Hayato-cho, Saikoji 649



ASAHI A stout shochu, unchanged from the start of our business. [1,800ml/25% alc.] Drink recommendations on the rocks with water with hot water	SENSHU A fruity, easy to drink shochu. [1,800ml/25% alc.] Drink recommendations on the rocks with water straight	NIGORI KURO A shochu to enjoy the original rich taste of sweet potato [1,800ml/25% alc.] Drink recommendations on the rocks with water with hot water
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5 KOKUBU SHUZO

Since 1970



Situated in a river side valley amongst the Kirishima mountain range, our distillery produces shochu under the guidance of chief brewer Nobuhisa Yasuda. We were the first in the industry to use 100% sweet potato koji and continue to produce quality products including our Tsurunashi-Gendi brand shochu with over a hundred years of history.

Open Year round (producing: Sept~Nov)
Hours 8:00~16:00 *Res. required
Closed Sat/Sun/PH/Obon/Start of year
Groups Up to 10 people
Tasting Yes **Sales** No
Tel. 0995-47-2361

<http://www.kokubu-imo.com>
Kirishima-shi, Kokubu-kawahara 1750



IMOKOJI-IMO The industry's first 100% sweet potato shochu without the use of koji. [1,800ml/26% alc.] Drink recommendations on the rocks	TSURUNASHI-GENDI A classic handmade shochu, made using the traditional tsurunashi-gendi sweet potato. [1,800ml/26% alc.] Drink recommendations with hot water	YASUDA A 100% tsurunashi-gendi sweet potato shochu. [1,800ml/26% alc.] Drink recommendations on the rocks
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4 NAKAMURA SHUZOJO

Since 1888



Established in 1888, our company uses handmade earthenware pots to distil traditional shochu. We are only a small distillery, however our Ata master brewer works tirelessly each day to produce quality shochu that the customer will love.

Open Year round (producing: Sep~Dec) Contact us
Hours 10:00~16:00 *Res. required
Closed Obon/End&start of year
Groups Up to 10 people
Tasting No **Sales** No
Tel. 0995-45-0214

<http://nakamurashuzoujo.com>
Kirishima-shi, Kokubu-minato 915



NAKAMURA A handmade, earthenware pot shochu with the gentle flavour of sweet potato and a lingering aftertaste. [1,800ml/25% alc.] Drink recommendations on the rocks with hot water	GYOKURO KAMESENNIN With a rich aroma and the gradual sweetness of sweet potato and white koji. [1,800ml/25% alc.] Drink recommendations with hot water	GYOKURO KURO The powerful flavour of black koji. Matches well with Kagoshima's sweet soy sauce cuisine. [1,800ml/25% alc.] Drink recommendations on the rocks with hot water
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6 SHIRAKANE SHUZO

Since 1869



Passed Kagoshima city on the coast overlooking Kinko Bay and Sakurajima is our distillery, which was founded in 1869. Surrounded by the beautiful nature of the area we continue to produce quality shochu using methods unchanged since our founding. In 2001 our handmade stone cellar was added to the list of cultural heritage buildings in Japan.

Open Year round (producing: Sept~Dec) Contact us
Hours 10:00~15:00 *Res. required
Closed Sat/Sun/PH/Obon/End&start of year Contact us
Groups Up to 25 people
Tasting Yes **Sales** Yes
Tel. 0995-65-2103

<http://www.shirakane.jp>
Aira-shi, Wakimoto 1933



SHIRAKANE-NO-TSUUYU This product is our longest seller, starting in 1912. [1,800ml/25% alc.] Drink recommendations with water with hot water straight	SHIRAKANE-NO-TSUUYU KURO Amongst our product range, this shochu is the most popular. [1,800ml/25% alc.] Drink recommendations on the rocks with water straight	TEZUKURI-SHOCHU ISHIKURA Purely handmade shochu. An unrivalled product that is shochu in the truest sense. [1,800ml/25% alc.] Drink recommendations on the rocks with hot water straight
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PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

Restaurant Toilets Parking Photography Barrier-free access

OSUMI AREA

Kanoya Rose Garden

This is the biggest rose garden in Japan with about 50,000 plants covering 8 hectares. Every spring and autumn a rose festival is held.

Kanoya-shi, Hamada-cho 1250

Tel. 0994-40-2170



Okawarakyo Gorge

The pretty gorge full of rocks and boulders runs for 2km along the upper reaches of the Oyodo River.

Soo-shi, Takarabe-cho, Shimo-takarabe 6472

Tel. 0986-74-2555

(Okawarakyo Camp Site Office)



Tarumizu Farmers Market

This local trade and tourism spot boasts a free 60m long foot onsen shops selling seasonal local fruit, vegetables and seafood.

Tarumizu-shi, Ushine-fumoto 1038-1

Tel. 0994-34-2237



Arahira Tenjin Shrine

Built on a rock jutting out into Kinko Bay, this is a shrine dedicated to the god of learning, Sugawara no Michizane.

Kanoya-shi, Tenjin-cho

Tel. 0994-31-1121

(Kanoya City Tourism Division)



Kamikawa-otaki Waterfall

This impressive waterfall throwing off a revitalizing spray stands 25m tall and 35m wide.

Kimotsuki-gun, Kinko-cho, Kamikawa 2382

Tel. 0994-22-3022

(Kinko-cho Planning Division)



Daijiji Temple

Built in 1340, this Buddhist temple has a long history, housing many important cultural artefacts, including the figure of Nio, standing as guardian at its gates.

Shibushi-shi, Shibushi-cho 2-1-19

Tel. 099-472-2224

(Shibushi City Tourism Information Centre)

1 KOBA SHUZO

Since 1912



Starting with our founder Seijiro in 1912, our traditional art of shochu production has been handed down through four generations. With only 1 head brewer, our small company continues to produce Honkaku Shochu in a very rare traditional manner and as a '1 man distillery' our brewer puts great effort and passion into producing a quality product.

Open Year round (producing: Sept~Nov)

Hours 10:00~15:00 *Res. required

Closed Sun/PH/Obon/End&start of year

Groups Up to 10 people

Tasting No **Sales** Yes

Tel. 0986-76-2383

Soo-shi, Sueyoshi-cho, Suwakata 8881-2



Sweet potato

Sweet potato

Sweet potato



HITORI-GURA

A shochu with the fragrance of sweet potato and a lingering sweetness.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water straight



TANSO

A traditional shochu with the strong flavour and aroma of sweet potato.

[1,800ml/25% alc.]

Drink recommendations
on the rocks straight



KOBA KUROKAME-SHIKOMI

A delicate shochu, with the unique characteristics of black-koji.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water straight

2 MARUNISHI SHUZO

Since 1916



We continue to use the same earthenware pots as our forebears did, and use only the freshest ingredients and seasonal sweet potatoes sourced locally in Osumi. While only a small scale distillery, we pour our passion and love into each and every bottle we produce.

Open Year round (producing: Sept~Dec)

Hours 8:00~17:00

Closed Every other Sat/Sun/PH/Obon/End&start of year

Groups Up to 30 people

Tasting Yes **Sales** Yes

Tel. 099-475-0111

<http://www7.ocn.ne.jp/~marunishi>

Shibushi-shi, Ariake-cho, Futsuhara 1397-1



Sweet potato

Sweet potato

Sweet potato



100NEN-KAME-SHIKOMI YOMOGI-NO-TSUYU

A product continued our inception, it is a shochu with a delicate sweetness.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water straight



MUKASHI-MUKASHI

A shochu aged for over 3 years, with a label made from handmade Japanese paper.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water straight



CHIISANA-CHIISANA-KURA-DE-ISSHOKENMEI-NI-TSUKUTTA-SHOCHU-DESU

A shochu that draws out the clear, crisp taste of sweet potato.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water straight

PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

☺...Restaurant ♿...Toilets P...Parking 📷...Photographable ♿...Barrier-free access

3 YACHIYODEN SHUZO

Since 1928



Our company continues to produce great shochu. Our products, aged in earthenware pots, are produced using the best quality sweet potatoes and natural spring water from the nearby ravine. In 2009, we received the Contemporary Master Craftsman award from the Ministry of Health, Labour and Welfare for our koji production techniques.

- Open** Year round (producing: end-Aug~Feb)
- Hours** 9:00~17:00 *Res. required
- Closed** Sun/Obon/End&start of year
- Groups** Up to 100 people
- Tasting** Yes **Sales** Yes
- Tel.** 0994-32-8282

<http://www15.synapse.ne.jp/yagishuzou>



- YACHIYODEN WHITE**
An earthenware pot shochu, made with our company's own sweet potatoes and white koji.
[1,800ml/25% alc.]
Drink recommendations
on the rocks with hot water
- YACHIYODEN BLACK**
An earthenware pot shochu, made with our company's own sweet potatoes and black koji.
[1,800ml/25% alc.]
Drink recommendations
on the rocks with water straight
- JUKSHI**
A specialty brand only released in autumn. An extremely popular product.
[1,800ml/25% alc.]
Drink recommendations
on the rocks with hot water straight

5 WAKASHIO BREWING

Since 1968



Every year at our distillery from August to November people can come and see the shochu earthenware pot maturing and wooden barrel distilling processes for themselves. We also have 60m long underground cellar as well as a store and shochu sampling area.

- Open** Year round (producing: mid-Aug~Dec)
- Hours** 8:00~16:30 *Res. required
- Closed** Sat(irregularly)/Sun/PH/Obon/End&start of year
- Groups** N/A (45/group)
- Tasting** Yes **Sales** Yes
- Tel.** 099-472-1185

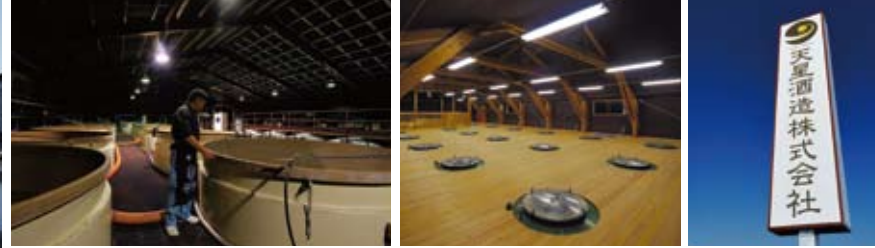
<http://www.wakashio.com>



- SATSUMA WAKASHIO**
A shochu with the light flavour of the white koji and an agreeable crisp taste.
[1,800ml/25% alc.]
Drink recommendations
with water with hot water
- SATSUMA KURO-WAKASHIO**
A shochu with a mild sweetness inherited from the use of black koji.
[1,800ml/25% alc.]
Drink recommendations
with water with hot water
- SATSUMA KI-WAKASHIO**
A shochu with the unique characteristics of yellow koji, a sharp taste with subtle sweetness.
[1,800ml/25% alc.]
Drink recommendations
on the rocks with water

4 TENSEI SPIRITUAL LIQUOR

Since 1901



We have been providing shochu for over 110 years. Sadanobu Matsunaga started a brewing business in 1901. Since then, we have been developing products with new brewing technologies. Our goal is to make shochu popular all over the world.

- Open** Year round (producing: Sept~Dec)
- Hours** 10:00~15:00 *Res. required.
- Closed** Sat/Sun/PH/Obon/End&start of year
- Groups** Up to 10 people
- Tasting** Yes **Sales** Yes
- Tel.** 099-477-0510

<http://tensei-shuzo.com>



- TENSEI HOJUN**
Using a special distilling technique a rich, full bodied flavour is produced.
[720ml/42% alc.]
Drink recommendations
straight cocktail

6 SHINHIRA SHOCHU DISTILLERY

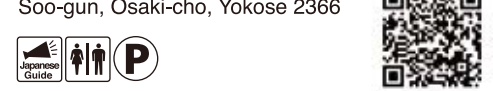
Since 1896



All our employees put great care into making an excellent tasting product. We never cut corners in the manufacturing process and with our rigorous quality controls we strive to make our product the new No.1 shochu in Japan.

- Open** Year round (producing: Sept~Dec)
- Hours** 9:00~16:00 *Res. required.
- Closed** Sun/Obon/End&start of year
- Groups** Up to 40 people
- Tasting** Yes **Sales** Yes
- Tel.** 099-476-0024

<http://www.shinhira.co.jp>



- OOKANE-NO-TSUUYU**
A gem of the highest quality, made with only the best ingredients.
[1,800ml/25% alc.]
Drink recommendations
on the rocks with water with hot water straight
- KINGESA**
A traditional earthenware pot shochu, distilled in both wooden and corrugated equipment.
[1,800ml/25% alc.]
Drink recommendations
on the rocks with water with hot water straight

PH...Public/National holidays Obon...Aug 13th~15th GW...Golden Week

Restaurant Toilets Parking Photographable Barrier-free access

7 TAIKAI SHUZO

Since 1975



Using only the best sweet potatoes from local farmers in the Kanoya region, our company, with Toji Yoshiyuki Omure at the core, continues to produce quality, reliable shochu.

Open Year round (producing: Sept~Nov)
Hours 9:00~16:00 *Res. required
Closed Sat/Sun/PH/Obon/End&start of year
Groups Up to 10 people
Tasting Yes **Sales** No
Tel. 0994-44-2190

<http://www.taikai.or.jp>
Kanoya-shi, Shirasaki-cho 21-1



SATSUMA TAIKAI The standard shochu experience, to be drunken with hot water. [1,800ml/25% alc.] Drink recommendations with water with hot water	TAIKAI SOSO A sweet clear flavour without an overpowering aroma. [1,800ml/25% alc.] Drink recommendations on the rocks with water with hot water	BARA-NO-OKURIMONO Shochu made with roses cultivated at the local Kanoya Rose Garden. [300ml/25% alc.] Drink recommendations on the rocks with water
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8 KOJIKI SHUZO

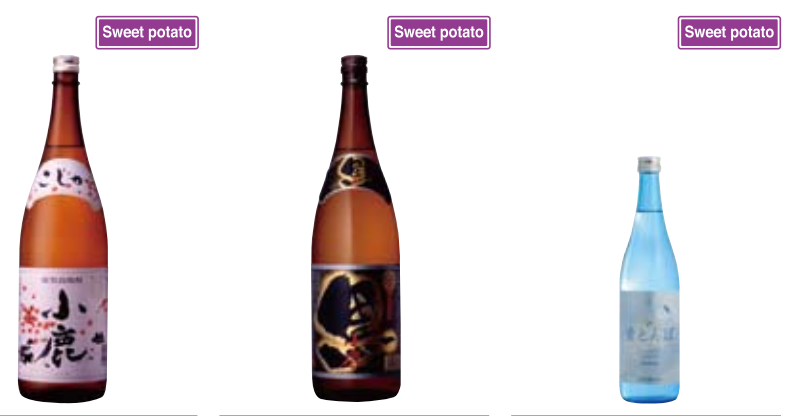
Since 1971



Our distillery in cooperation with local farmers established the Kojiki Agricultural Association and ensures we follow the sweet potatoes from cultivation all the way to shochu production. Our shochu has outstanding aroma and taste, a fine every day evening drink.

Open Year round (producing: mid-Aug~mid-Nov)
Hours 9:00~15:00 *Res. required
Closed Sat(irregularly)/Sun/PH/Obon/End&start of year
Groups Up to 40 people (Contact us)
Tasting Yes **Sales** No
Tel. 0994-58-7171

<http://www.shochu-kojika.jp>
Kanoya-shi, Aira-cho, Kamimyo 7312



KOJIKI A suitable evening drink with a sweetness you won't tire of. [1,800ml/25% alc.] Drink recommendations with hot water	KOJIKI KURO A smooth drink with the rich flavour of black koji. [1,800ml/25% alc.] Drink recommendations with water with hot water	AOTONBO A fruity aroma and a smooth taste. [720ml/25% alc.] Drink recommendations on the rocks with water
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PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

Restaurant Toilets Parking Photographable Barrier-free access

TOPIC 4



Satsuma Shochu

Satsuma Traditions & Craftsmanship

Satsuma Honkaku Shochu is produced with Kagoshima sweet potatoes and packaged in locally made containers. Like Bordeaux with wine and champagne and Scotland with scotch whiskey, the World Trade Organization has acknowledged "Satsuma" as the place of origin of shochu. Shochu is a part of the traditions and culture of Satsuma and is also highly regarded all over the world. The "Kurojoka-mark" is the brand mark for recognizing Satsuma Shochu. With over 80 different distilleries in Kagoshima Prefecture, in each mouthful you can experience many various flavours and aromas coming from the different types of sweet potatoes, yeast types and distilling processes. Shochu also goes with Japanese, Chinese, Western and any other types of food. The raw ingredients for shochu are produced amongst the beautiful nature of Kagoshima Prefecture. Please enjoy this wonderful drink and the traditional skills used to produce it.

Amami Kokuto Shochu

With the blessings of the Amami Islands



Kokuto Shochu is liquor that only allowed to be produced in the Amami Islands in Kagoshima Prefecture. There are 8 different regional trademarks for the brown sugar shochu that reflects Amami's sun, sea and people. With each mouthful the sweetness and aroma spreads throughout the mouth. Koji is used together with the brown sugar, and you can taste the mellow full bodied taste of the rice. Because it is easy to drink it is good for women and shochu beginners. When you drink brown sugar shochu can you not feel the nature and passion of the Amami Islands? Of course it can be drunk on the rocks or mixed with hot or cold water, but we also recommend mixing it with tropical fruits such as passion fruits in order to create a fresh cocktail. Even though it is produced with brown sugar, the final product has a 0% sugar content. It rarely causes hangovers and is popular for its health and beauty properties. May 9th & 10th are known as Amami Brown Sugar Shochu day. Please experience the Kokuto/Brown Sugar Shochu rhythm game for yourself.

TANEGASHIMA & YAKUSHIMA AREA

Shiratani Unsuikyo Ravine

The beautiful hiking trail of this natural park deep in the mountains of Yakushima, takes you through lush deciduous evergreen forests full of boulders, moss and ferns along the Shiratani River.

Kumage-gun, Yakushima-cho, Miyanoura-dake/in Ishizuka national forest

Tel. 0997-42-3508
(Yakushima Recreational Forest Preserving Office)



Urata Beach

This quiet inlet surrounded by forest can be found in the north of Tanegashima. This beach and campsite with its emerald sea and white sand are picture postcard perfect.

Nishinoomote-shi, Kunigami 89-4

Tel. 0997-22-1111
(Nishinoomote City Economy and Tourism Division)



Chikura-no-iwaya Cave

Carved out of the rocks by the rough waves of the Pacific Ocean, this cave gets its Japanese name from the belief that it is so big one thousand people could sit down in it. You can venture in only at low tide.

Kumage-gun, Minamitane-cho, Hirayama-hirota

Tel. 0997-26-1111
(Minamitane-cho Planning Division)



Tanegashima Space Centre

This is Japan's largest rocket launching facility at 970ha. Situated at the coast of south-eastern point of the island, it is often referred to as the most beautiful space centre in the world.

Kumage-gun, Minamitane-cho, Oaza-Kukinaga, Aza-Asazu

Tel. 0997-26-2111

1 TAKASAKI SHUZO

Since 1903



Our distillery is located on the island of Tanegashima in Kagoshima prefecture. We make our products using the freshest sweet potatoes grown locally on the island. Starting with our Shima-kanro brand, most of products are drunken locally, but we would love for others to experience our excellent shochu.

Open Year round (producing: Sept~Dec)

Hours 8:00~17:00 *Res. required

Closed Sun/Obon/Start of year

Groups Up to 30 people

Tasting Yes **Sales** No

Tel. 0997-25-0707

<http://www.takasakishuzo.com>

Nishinoomote-shi, Annou, Aza-Naeshirooka 1861-2 (Annou Distillery)



SHIMA KANRO

Our representative brand, with the simple sweetness of the potato that the drinker never tires of.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water



SHIMA ANNOU

Made with local anno sweet potatoes. Featuring the strong sweetness that only comes from the annou.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water



SHIMA MURASAKI

Made with local purple sweet potatoes. A refreshing, easy to drink shochu.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water

2 TANEGASHIMA SHUZO

Since 1902



Established in 1902, our company has continued to protect the traditional earthenware pot production methods and distil excellent shochu using 3 special types of sweet potatoes grown of the island of Tanegashima.

Open Year round (producing: Sept~Dec)

Hours 9:00~16:00

Closed Sun/PH/Obon/End&start of year (Contact us)

Groups Contact us

Tasting Yes **Sales** Yes

Tel. 0120-77-0265

<http://www.tanegasima.co.jp>

Nishinoomote-shi, Nishinoomote 13589-3



CHOZO-JUKUSEI KUYO

A blend of both young and aged base shochu, with a rich full-bodied taste.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water



YUKARI

Shochu made from Tanegashima purple sweet potato, with a slightly sweet aroma and taste.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water



YUMEJINZO ANNO

Made with local anno sweet potatoes. A shochu with a satisfyingly refreshing taste.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water

PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

☺...Restaurant ♿...Toilets P...Parking 📷...Photographable ♿...Barrier-free access



Oko-no-taki Waterfall

This magnificent 88m waterfall, Kyushu's highest, has been voted one of Japan's top 100. You can walk all the way to the basin and feel the spray.

Kumage-gun, Yakushima-cho, Kurio

Tel. 0997-43-5900
(Yakushima-cho Commerce, Industry and Tourism Division)



Jomonsugi Cedar

Only cedar trees over 1000 years old are allowed to be called Yakusugi. And the oldest known so far is Jomonsugi.

Kumage-gun, Yakushima-cho

Tel. 0997-43-5900
(Yakushima-cho Commerce, Industry and Tourism Division)

3 KOUZUMA SHUZO

Since 1926



Our small distillery, which was established in 1926, has been producing traditional Tanegashima style shochu. This shochu has always been loved by people throughout Japan.

Open Year round (producing: Sept~Dec)
Hours 9:00~16:00 *Res. required
Closed Sat/Sun/PH/Obon/End&start of year
Groups Up to 10 people
Tasting No **Sales** No
Tel. 0997-26-0012

<http://kouzuma-shuzou.com>

Kumage-gun, Minamitane-cho, Nakanoue 2480



NANSEN

Our most traditional shochu has not changed its taste since the start of our business.

[1,800ml/25% alc.]

Drink recommendations
with hot water



HOUMAN

A shochu made from white koji produced by using the ancient red rice called "Akagome."

[1,800ml/25% alc.]

Drink recommendations
with hot water



MURASAKI ROMAN

A shochu made from the Tanegashima Gold brand of purple sweet potato.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water

4 HOMBO SHUZO YAKUSHIMA DENSHO-GURA

Since 1872



Our distillery is amongst the pristine forests of the world natural heritage listed Yakushima Island. Our female head brewer, a rarity in the industry, uses traditional handmade earthenware pot techniques to produce quality shochu using the famous clear water from the island's beautiful natural landscape.

Open Year round (producing: Sept~Dec)
Hours 9:00~16:30 *Res. required
(visiting: Apr~Aug: 9:00~16:30
Sept~Mar: 13:00~16:30)
Closed Contact us
Groups Up to 25 people
Tasting Yes **Sales** Yes
Tel. 0997-46-2511

<http://www.hombo.co.jp>

Kumage-gun, Yakushima-cho, Anbo 2384



TAIKO YAKU-NO-SHIMA

Handmade earthenware pot shochu from the world natural heritage listed Yakushima Island.

[1,800ml/25% alc.]

Drink recommendations
with hot water



MIZU-NO-MORI

Shochu developed by our head brewer Ritsu Ishii, produced using local sweet potatoes.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water



GENSHU YAKUSUGI

Unprocessed shochu slowly aged in earthenware pots.

[720ml/37% alc.]

Drink recommendations
on the rocks straight

PH...Public/National holidays Obon...Aug 13th~15th
 GW...Golden Week

☰...Restaurant ☺...Toilets P...Parking 📷...Photographable ♿...Barrier-free access

Black Satsuma Pottery (A,E,G,H,I)

This sturdy ceramic, known as the Black Pottery, is made by a mixing of Kagoshima's high iron content soil with volcanic rocks and sandy soil and finished with a wood ash glaze. It is a favourite of the people of Kagoshima and continues to be used in their everyday lives.

A:Shochu cup E:Shochu cup G:Sorakyu cup
 H:Kurojoka pot I:Ochoko cup

Satsuma Tin Ware (B)

Satsuma tin ware production began after tin was discovered in Kagoshima City's Mt. Suzuyama in the middle of the 15th century. Prized for their gentle lustre and feeling of weight, they are completed with a pear skin finish to produce a piece with a sense of traditional beauty.

Satsuma Kiriko Cut Glass (C,D)

Satsuma Kiriko is colourful cut glass that was produced by the Satsuma clan from the closing years of the 16th century. Production was discontinued for a long time however after almost 100 years the industry was recreated and restored to its original state. What makes Satsuma kiriko special is the gradation of colour that is caused by laying coloured glass on top of the crystal and then cutting into it.

C:A restored piece (red) D:An original creation (purple)

White Satsuma Pottery (F)

This white Satsuma pottery, made with white clay, is highly valued and was originally only for use by the feudal lords. Its continues to be very popular today with its delicate and elegant appearance and is used as a decoration and functional piece. The sorakyu cup is unique to Kagoshima. It's meaning is a play on words, with sora means "there you go" and kyu being onomatopoeia word for downing your drink.

F: Sorakyu cup

Shochu and other traditional arts



Oshima Tsumugi Silk

With over 1300 years of history, Oshima Tsumugi Silk is the oldest traditional textile in Japan. With an extremely intricate and complicated manufacturing process with over 30 steps that take 6 months to 1 year to produce just a single piece of cloth, and it is mostly done by hand.

Shop Kagoshima Brand Shop [see page5] Kagoshima-shi, Meizan-cho 9-1 (Kagoshima Pref. Sangyo-kaikan 1F) TEL099-225-6120

Mujoka cups (White Satsuma Pottery)

Heart shaped drinking cups of a fresh new design reflecting Kagoshima people's ideal of cuteness. There are 21 potters producing these, including black satsuma versions.



Almost all of them have a mark on them to indicated the right shochu to hot water ratio.

The top of the cup forms a lovely heart shape.

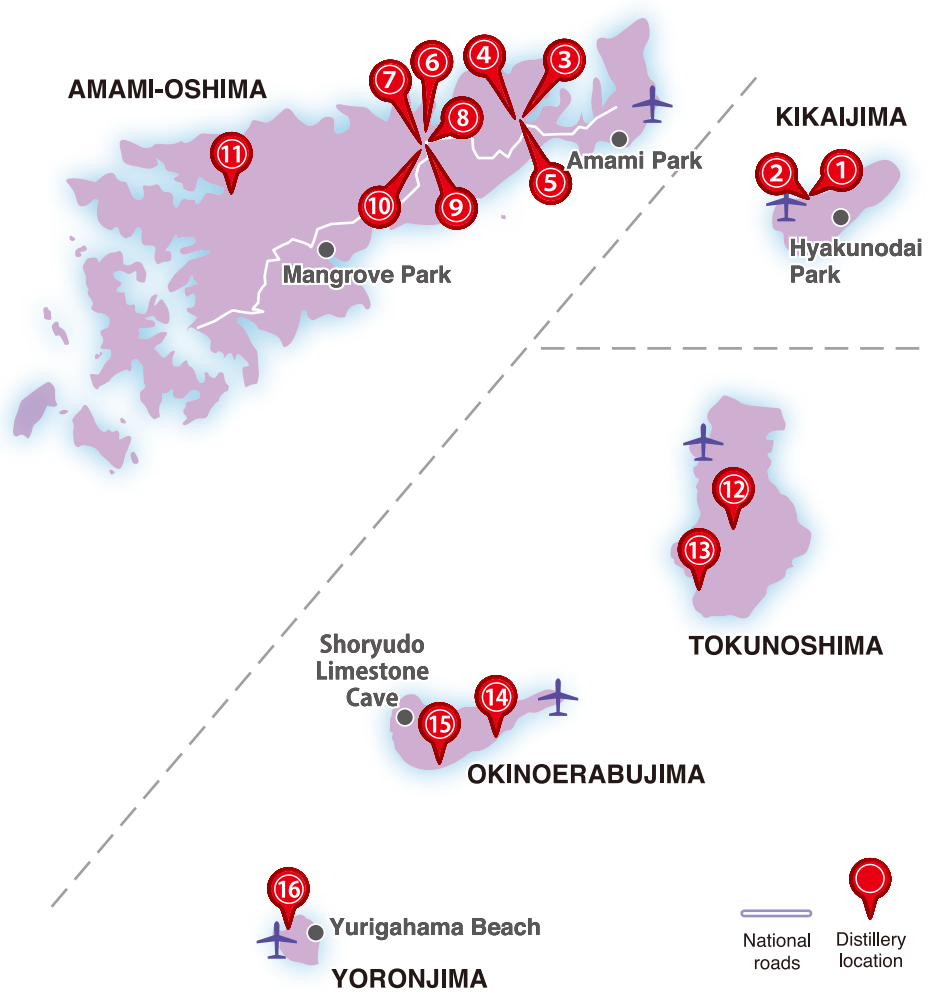
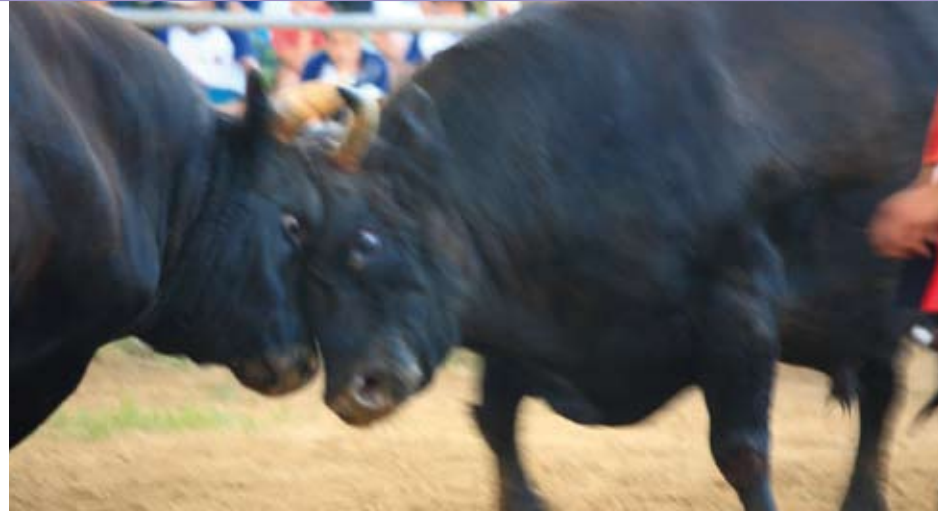
Contact Kagoshima Pref. Satsuma-yaki pottery Cooperation Hioki-shi, Hiyoshi-cho, Hioki 5679 TEL099-292-5156

AMAMI ISLANDS AREA

Bullfighting

On Tokunoshima, home of bullfighting, you often come across road signs telling you to slow down due to bulls being walked by their owners as part of their training. Bullfighting here sees one bull fight another in a similar manner to sumo wrestling.

Tokunoshima
Tel. 0997-86-3111
(Tokunoshima Bullfighting Union Office (Isen-cho Planning Division))



Amami Park

The park is a showcase for the nature, history, culture and industry of the islands of Amami. It is also home to a gallery of famed local artist, Isson Tanaka.

Amami-shi, Kasari-cho, Fushida 1834
Tel. 0997-55-2333



Mangrove Park

One of the best things to do on the sub-tropical island of Amami-Oshima is to take a kayak trip through the native mangrove forest, letting you enjoy nature at its best.

Amami-shi, Sumiyo-cho, Ishihara 478
Tel. 0997-56-3355



Hyakunodai Park

Hyakunodai Park can be found at the highest point of the low-lying island of Kikaijima. It is 203m high and covers 700 hectares of this raised coral island.

Oshima-gun, Kikai-cho, Kadon 2279
Tel. 0997-65-1111
(Kikai-cho Planning Division)



Yurigahama Beach

This incredibly beautiful beach appears off the coast of Yoron when the tide is low. Each day the number of beaches is different - truly a natural work of art.

Oshima-gun, Yoron-cho, Furusato
Tel. 0997-97-3111
(Yoron-cho Commerce, Industry & Tourism Division)



Shoryudo Limestone Cave

The Shoryudo Cave is the best known of the over 200 limestone caves on the Okinoerabu. It is also reportedly one of the best in Asia.

Oshima-gun, China-cho, Sumiyoshi, Aza Yoshino-hirakawa 1520
Tel. 0997-93-4536

1 KIKAIJIMA SHUZO

Since 1916



380kms from Kagoshima city lies the Amami Islands and it is only here on these 5 islands that brown sugar shochu can be legally produced. How long do you think it takes for the flavour to change and mature? All our products are bottled after being carefully aged for over a year.

Open Year round on Mon/Wed/Fri (except for fixed holidays)
Hours 13:00~16:00 *Res. required
Closed 2nd&4th-Sat/Sun/PH/Obon/End&start of year
Groups Up to 10 people
Tasting Yes **Sales** No
Tel. 0997-65-0251

<http://www.kurochu.jp>
Oshima-gun, Kikai-cho, Akaren 2966-12



Brown sugar	Brown sugar	Brown sugar
KIKAIJIMA Enjoy the excellent flavour of this brown sugar shochu barrel aged for over a year	CAPTAIN KIDD A long term oak barrel aged brown sugar shochu.	3NEN-NETAZO Our No.1 product, matured for over 3 years.
[1,800ml/25% alc.]	[720ml/43% alc.]	[1,800ml/30% alc.]
Drink recommendations with water with hot water cocktail	Drink recommendations on the rocks straight	Drink recommendations on the rocks with water with hot water straight

2 ASAHI DISTILLERY

Since 1916



In keeping with the brown sugar shochu traditions of Kikaijima Island in the Amami Islands and continuing to support the area's sugar cane cultivation industry, our company strives to promote this unique product throughout the land.

Open Year round (producing: Oct~Jul)
Hours 8:00~17:00 *Res. required
Closed 2nd&4th-Sat/Sun/PH/Kyu-bon*/End&start of year
Groups Up to 15 people
Tasting Yes **Sales** Yes
Tel. 0997-65-1531

<http://www.kokuto-asahi.co.jp>
Oshima-gun, Kikai-cho, Wan 41-1



Brown sugar	Brown sugar	Brown sugar
ASAHI A product around since our inception, with a sharp lingering taste derived from the raw ingredients.	HI-ZURU-SHIMA-NO-SEE Using our own brown sugar, the drinker can enjoy subtle differences in the flavour from year to year.	MINAMI-NO-SHIMA-NO-KIFUJIN A gorgeous fragrance and mellow sweetness.
[1,800ml/30% alc.]	[360ml/42~44% alc.]	[300ml/44% alc.]
Drink recommendations on the rocks with water with hot water straight	Drink recommendations on the rocks with water with hot water straight	Drink recommendations on the rocks straight

PH...Public/National holidays Obon...Aug 13th~15th
GW...Golden Week

11...Restaurant 11...Toilets P...Parking 11...Photographable 11...Barrier-free access

*What is Kyu-bon: Please refer to the bottom of page41.

3 AMAMI-OSHIMA SHUZO

Since 1970



In 1982 our company moved to the town of Tatsugo, said to have the best tasting water in all of Amami Oshima. We produce our products using local brown sugar from Kasari, along with the abundant ground water which is rich in minerals. All our products are aged for over 2 years, which brings out the sweetness and aroma of the sugar.

- Open** Year round (producing: Jan~May)
- Hours** 9:00~16:00 *Res. required
- Closed** Sun/PH/Start of year
- Groups** Up to 30 people
- Tasting** Yes **Sales** Yes
- Tel.** 0997-62-3120

<http://www.jougo.co.jp>
 Oshima-gun, Tatsugo-cho, Ura 1864-2




<p>TAKAKURA An amber brown unprocessed shochu, barrel aged for over 3 years. It showcases the fruity fragrance and full-bodied taste of brown sugar. [1,800ml/30% alc.]</p> <p>Drink recommendations on the rocks with water straight</p>	<p>HAMACHIDORI-NO-UTA The soft aroma and rich taste of the brown sugar. [1,800ml/30% alc.]</p> <p>Drink recommendations on the rocks with water with hot water</p>	<p>JOUGO Finishes with a light fruity aroma. [1,800ml/25% alc.]</p> <p>Drink recommendations on the rocks with water with hot water</p>
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5 MACHIDA SHUZO


Since 1988



In the area of brown sugar shochu our company was a pioneer in the vacuum distillation process. Our major brand Sato-no-akebono, with its rich fragrance and mellow flavour is a very popular drink among women.

- Open** Year round
- Hours** 9:00~12:00/13:00~16:00 *Res. required
- Closed** Sun/PH/GW/Kyu-bon*End&start of year
- Groups** Up to 50 people
- Tasting** Yes **Sales** No
- Tel.** 0997-62-5011

<http://www.satoake.jp>
 Oshima-gun, Tatsugo-cho, Ogachi 3321




<p>SATO-NO-AKEBONO A memorable drink with a light taste and a slightly sweet aroma. [1,800ml/25% alc.]</p> <p>Drink recommendations on the rocks with water with hot water</p>	<p>AMAMI-NO-MORI A mellow flavour, with label art done by the famous painter Tanaka Isson. [720ml/25% alc.]</p> <p>Drink recommendations on the rocks with water straight</p>	<p>ISSON A perfectly balanced blended barrel aged shochu, produced using the vacuum and normal pressure distillation process. [720ml/25% alc.]</p> <p>Drink recommendations on the rocks with water with hot water cocktail</p>
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4 YAMADA SHUZO


Since 1957



We produce our products using the ground water flowing beneath the Nagakumo mountain range in Amami Oshima, along with local and Okinawan brown sugar. We are only a small family owned distillery, but we put our heart and soul in to every bottle we produce.

- Open** Year round (producing: Oct~Nov/Feb~Apr)
- Hours** 10:00~16:00 *Res. required
- Closed** Sun(depends on season)/Kyu-bon*End&start of year
- Groups** Up to 5 people
- Tasting** No **Sales** No
- Tel.** 0997-62-2109

Oshima-gun, Tatsugo-cho, Ogachi 1373-Ha




<p>AMAMI NAGAKUMO Made from Okinawan brown sugar. A shochu with a great taste that never gets old. [1,800ml/30% alc.]</p> <p>Drink recommendations on the rocks with water with hot water</p>	<p>NAGAKUMO ICHIBAN-BASHI Made using local brown sugar, with a more intense flavour. [1,800ml/30% alc.]</p> <p>Drink recommendations on the rocks with water with hot water</p>
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6 OSHIMA SHOKURYO


Since 1952



The beautiful seaside is right on the doorstep of our factory. From the nearby Naze harbour side bridge, you have a commanding view of the port area, including the Okino Tachigami, said to be the harbour's guardian angel. Our shochu achieves an excellent flavour through atmospheric distillation in first traditional earthenware pots, followed by porcelain enamel tanks.

- Open** Feb~Apr
- Hours** 9:00~17:00 *Res. required
- Closed** Sun/PH/Kyu-bon/Start of year
- Groups** Up to 10 people
- Tasting** Yes **Sales** Yes
- Tel.** 0997-52-0631

<http://www.osk-amami.net>
 Amami-shi, Nazekohama-cho 25-2




<p>HIKANZAKURA An elegant shochu with refreshingly soft flavour. [1,800ml/25% alc.]</p> <p>Drink recommendations on the rocks with water straight</p>	<p>AMAMI ROKUCHO Taste the rich flavour of the raw ingredients. [1,800ml/25% alc.]</p> <p>Drink recommendations on the rocks with water with hot water</p>	<p>MAJIMUN The natural sweetness and aroma of black koji. [1,800ml/25% alc.]</p> <p>Drink recommendations on the rocks with water with hot water</p>
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*What is Kyu-bon ...Kyu-bon, or Old Bon, is celebrated on the 15th day of the seventh month of the Lunisolar calendar, which moves from year to year between Aug - Sept. Please check the calendar before your visit.

PH...Public/National holidays Obon...Aug 13th~15th GW...Golden Week

7 TOMITA DISTILLERY

Since 1951



Our distillery at the foot of a mountain in Amami Oshima was established in 1951. We are the only distillery that produces brown sugar shochu in over 40 large traditional earthenware bowls. We also use a unique mix of national rice, black koji and brown sugar to produce our products.

Open Year round (producing: mid-Jan~mid-Jun/Sept~Dec)
Hours 14:00~17:00 *Res. required
Closed Sun/Kyu-bon/End&start of year
Groups Up to 10 people
Tasting Yes **Sales** No
Tel. 0997-52-0043

<http://www.kokuto-ryugu.co.jp>

Amami-shi, Nazeirifune-cho 7-8



RYUGU

A drink with a faint sweetness behind its sharp taste that you will never tire of.

[1,800ml/30% alc.]

Drink recommendations
on the rocks with water with hot water cocktail



MARAN-SEN

Made with plenty of great tasting brown sugar.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water straight cocktail



RANKAN

A limited edition unprocessed shochu.

[1,800ml/42~43% alc.]

Drink recommendations
on the rocks with water with hot water cocktail

8 YAYOI SHOCHU BREWERY

Since 1922



Established in March 1922, our distillery is the oldest in the island of Amami Oshima. Using atmospheric distillation methods, we are very particular in creating shochu with a clear robust flavour and rich body. The aroma and powerful aftertaste are also main points of our product.

Open Year round (producing: Jan~Apr)
Hours 8:00~17:00 Contact us
Closed Sun/PH/Kyu-bon/End&start of year
Groups Up to 20 people
Tasting Yes **Sales** No
Tel. 0997-52-1205

<http://www.kokuto-shouchu.co.jp>

Amami-shi, Nazekohama-cho 15-3



YAYOI

Feel the strong flavour of this shochu as it passes your throat.

[1,800ml/30% alc.]

Drink recommendations
on the rocks with hot water



MANKOI

Brown sugar shochu aged in oak barrels. A product that always flourishes.

[1,800ml/30% alc.]

Drink recommendations
on the rocks with water



TAIKO no KUROUSAGI

The recipient of the Monde Selection Grand Gold Quality Award, 3 years in a row.

[720ml/25% alc.]

Drink recommendations
on the rocks with water

9 NISHIHIRA SHUZO

Since 1927



Our distillery uses the abundant ground water, quality rice and brown sugar of Amami Oshima, as well as traditional earthenware pot methods to produce quality shochu. Our main brands are Kana and Sango. Our 25 year aged Kanadensetsu is also a very popular product.

Open Year round (producing: Feb~May)
Hours 9:00~16:00 *Res. required
Closed Sat/Sun/PH/Kyu-bon/End&start of year
Groups Up to 15 people
Tasting Yes **Sales** Yes
Tel. 0997-52-0171

<http://kana-sango.jp>

Amami-shi, Nazekomata-cho 11-21



SANGO

Awarded a President Award at the Kagoshima Prefecture Honkaku Shochu awards in 2013.

[1,800ml/30% alc.]

Drink recommendations
on the rocks with water with hot water straight



KANA

1st place in the brown sugar division of the autumn season national alcoholic drink contest in 2008 and 2010.

[1,800ml/30% alc.]

Drink recommendations
on the rocks with water with hot water straight

10 NISHIHIRA HONKE

Since 1925



Protecting traditions while looking to the future. Since the establishment of our company in 1925, we have continued to diligently produce atmospheric distilled shochu using brown sugar. We work hard to keep the traditional flavours while still adapting to the modern world.

Open Year round (producing: Jan~Apr)
Hours 13:00~17:00 *Res. required
Closed Sun/PH/Kyu-bon/End&start of year
Groups N/A
Tasting Yes **Sales** No
Tel. 0997-52-0059

<http://www.kokutou-shochu.com>

Amami-shi, Nazefuruta-cho 21-25



SEEGORE

A thick syrupy drink with a gorgeous sweetness and aroma of black sugar.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water straight



KI (BLACK)

With the brown sugar's characteristic sweetness and aroma, Ki has an excellent lingering taste that leaves you feeling wonderful.

[1,800ml/25% alc.]

Drink recommendations
on the rocks with water with hot water straight



WA-NO-RUM

The name translates to Japanese Rum with the taste and aroma to reflect this. Enjoy it mixed with mint, lime and soda to create a Kokuto mojito.

[720ml/25% alc.]

Drink recommendations
on the rocks straight cocktail

*What is Kyu-bon ...Kyu-bon, or Old Bon, is celebrated on the 15th day of the seventh month of the Lunisolar calendar, which moves from year to year between Aug - Sept. Please check the calendar before your visit.

PH...Public/National holidays Obon...Aug 13th~15th GW...Golden Week

11 AMAMI OSHIMA KAIUN SHUZO

Since 1996



Using the motto of Uken in the south of the island "a small village with a big challenge", we have continued to receive the support of the people for 18 years. Using the blessings from nature, including natural spring water from the island's highest peak Yuwandake mountain, our passionate distillers produce excellent brown sugar shochu.

- Open Year round
- Hours 9:00~17:00
- Closed End&start of year
- Groups Contact us
- Tasting Yes Sales Yes
- Tel. 0997-52-0167
- Forres 080-8557-4497

<http://www.lento.co.jp/>

Oshima-gun, Uken-son, Yuwan 2924-2



- | | | |
|--|--|---|
| <p>LENTO
A fresh aroma with a clear, sharp taste.</p> <p>[1,800ml/25% alc.]</p> <p>Drink recommendations
on the rocks with water cocktail</p> | <p>BENI-SANGO
A specialized barrel aged shochu with no extra additives. With a rich aroma and soft sweetness.</p> <p>[720ml/40% alc.]</p> <p>Drink recommendations
on the rocks</p> | <p>FAU
A limited edition luxury shochu, made with 100% Uken brown sugar.</p> <p>[300ml/44% alc.]</p> <p>Drink recommendations
straight</p> |
|--|--|---|

13 MATSUNAGA SHUZOJO

Since 1952



Since its establishment in 1952, our distillery has had a continued tradition of female Toji. Our products reflect the delicate and refined manner of these women. In 1965 our company entered into a cooperative venture with other distilleries in the area and thus the Amami brand was born.

- Open Year round (producing: Nov~Mar)
- Hours 9:00~16:00 *Res. required
- Closed Sun/PH/Kyu-bon*/End&start of year
- Groups Up to 3 people
- Tasting Yes Sales Yes
- Tel. 0997-86-2070

Oshima-gun, Isen-cho, Asan 1283-1



- | | | |
|--|---|--|
| <p>AMAMI
An atmospheric distilled brown sugar shochu with a sweet mellow taste.</p> <p>[1,800ml/30% alc.]</p> <p>Drink recommendations
with hot water</p> | <p>AMAMI-NO-TAKUMI
An easy to drink blend of both black and white koji.</p> <p>[900ml/25% alc.]</p> <p>Drink recommendations
on the rocks cocktail</p> | <p>TOKIMEKI-NO-SHIMA
An exquisite blend of both unprocessed and oak barrel aged shochu, with a mellow, refreshing flavour.</p> <p>[720ml/25% alc.]</p> <p>Drink recommendations
with water straight</p> |
|--|---|--|

12 AMAMI OSHIMA NISHIKAWA SHUZO

Since 1990



Under the southern sun in Tokunoshima Island and with the same passion as the local Togyu Bull sumo matches, our brewing company was born. With our idea of devotion and happiness in every cup, we send our special brown sugar shochu to people throughout the country.

- Open Year round (producing: Feb~Apr)
- Hours 10:00~12:00/13:00~17:00 *Res. Required
- Closed Sat/Sun/PH/GW/Obon/End&start of year
- Groups Up to 20 people
- Tasting Yes Sales Yes
- Tel. 0997-82-1650

<http://www.nisikawa.net/syuzou>

Oshima-gun, Tokunoshima-cho, Shirai 474-565



- | | | |
|--|--|---|
| <p>SHIMA-NO-NAPOLEON
A light, refreshing drink.</p> <p>[900ml/25% alc.]</p> <p>Drink recommendations
on the rocks with water cocktail</p> | <p>AJA KURO
Traditional style earthenware pot brewed brown sugar shochu.</p> <p>[900ml/25% alc.]</p> <p>Drink recommendations
on the rocks with water with hot water straight</p> | <p>SUNSUN-UMESHU
Brown sugar shochu with a refreshing taste and sweet aroma.</p> <p>[720ml/12% alc.]</p> <p>Drink recommendations
on the rocks</p> |
|--|--|---|

14 OKIERABU SHUZO

Since 1969

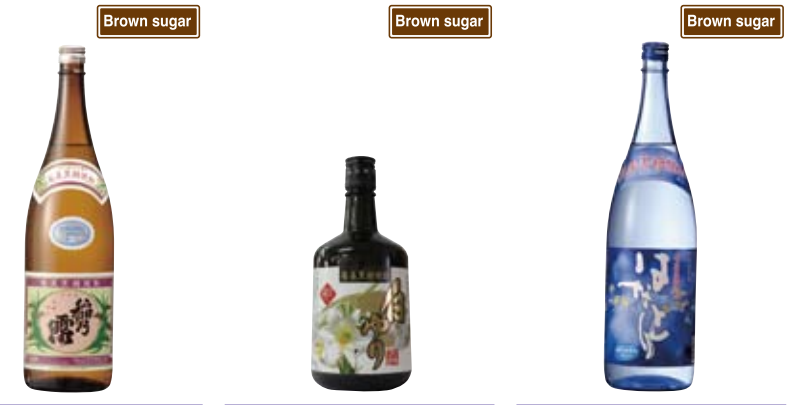


Our alcohol beverage bottling and distributing consort presently with 4 distilleries, originally 6, was established in 1969. Keeping with traditions, we strive to put ourselves in the customer's shoes and produce shochu that they will love.

- Open Year round
- Hours 13:00~17:00 *Res. Required
- Closed Sun/some of PH/End&start of year
- Groups Up to 10 people
- Tasting Yes Sales Yes
- Tel. 0997-92-0185

<http://www.erabu.net/hanarenbo>

Oshima-gun, Wadamari-cho, Tamajiro, Aza Hanatori 1999-1



- | | | |
|--|--|---|
| <p>INE-NO-TSUYU
The face of our company, this product has mellow fragrance and soft taste.</p> <p>[1,800ml/30% alc.]</p> <p>Drink recommendations
with water with hot water</p> | <p>SHIRAYURI
Enjoy the characteristics of this barrel aged shochu with its refreshing full-bodied flavour.</p> <p>[720ml/40% alc.]</p> <p>Drink recommendations
on the rocks straight</p> | <p>HANATORI
An excellent drink without any overpowering flavours.</p> <p>[1,800ml/20% alc.]</p> <p>Drink recommendations
on the rocks straight</p> |
|--|--|---|

*What is Kyu-bon ...Kyu-bon, or Old Bon, is celebrated on the 15th day of the seventh month of the Lunisolar calendar, which moves from year to year between Aug - Sept. Please check the calendar before your visit.

15 NIIRO SHUZO

Since 1920



We use double the amount of brown sugar to the amount of rice in order to bring out our signature flavour. We also use pristine spring water and age out products for an extended period of time. The Tokyo Olympic Games in 2020 will coincide with our 100th anniversary.

Open Year round (producing: Jan~May)
Hours 9:00~17:00 *Res. required
Closed Sun/Start of year
Groups Up to 10 people
Tasting Yes **Sales** Yes
Tel. (HQ) 0997-93-4620
(Distillery) 0997-93-5232

Oshima-gun, China-cho, Tamina 2360



TENKAICHI
Produced using twice the amount of brown sugar to rice and matured for 1 year.

[1,800ml/30% alc.]
Drink recommendations
on the rocks with water with hot water

SUIRENDO KOSHU
Atmospheric distilled shochu that is aged for 5 years.

[720ml/40% alc.]
Drink recommendations
on the rocks

TENKAMUSOH
A shochu produced by dropping chunks of brown sugar straight into the fermentation broth.

[500ml/35% alc.]
Drink recommendations
on the rocks with water with hot water

16 ARIMURA SHUZO

Since 1947



Our company is the only distillery on Yoron Island, the southernmost island in Kagoshima Prefecture. Established in 1947, our company produces shochu in earthenware pots using both brown sugar and the natural spring water that flows from under the surrounding coral reef. Please come and experience Yoron hospitality and our special shochu drinking ceremony for yourself.

Open Year round (producing: Oct~Jun)
Hours 8:00~17:00 *Res. required
Closed Sun/PH/Kyu-bon/End&start of year
Groups Up to 10 people
Tasting Yes **Sales** Yes
Tel. 0997-97-2302

Oshima-gun, Yoron-cho, Chabana 226-1



SHIMAYUSEN 20%
A light tasting drink with a smooth aftertaste.

[1,800ml/20% alc.]
Drink recommendations
on the rocks straight

SHIMAYUSEN 25%
An earthenware pot, atmospheric distilled shochu with the mellow taste and faint aroma of brown sugar.

[1,800ml/25% alc.]
Drink recommendations
on the rocks with hot water

SHIMAYUSEN
A drink with a sweet aroma and full-bodied taste. To be enjoyed with hot water, leading to the fragrance of brown sugar spreading throughout the drinker's mouth.

[720ml/35% alc.]
Drink recommendations
on the rocks with hot water

TOPIC 6

Kagoshima vegetable Bagna càuda

Seasonal vegetables dipped in a sauce made of anchovy, garlic and olive oil. Please try these vegetables that have bathed in the vast sunlight of southern Kagoshima.



Keihan

A local dish of the Amami Islands. It has cooked chicken, pickles, shiitake mushrooms and other various things on a bed of rice with a chicken broth pored over the top.

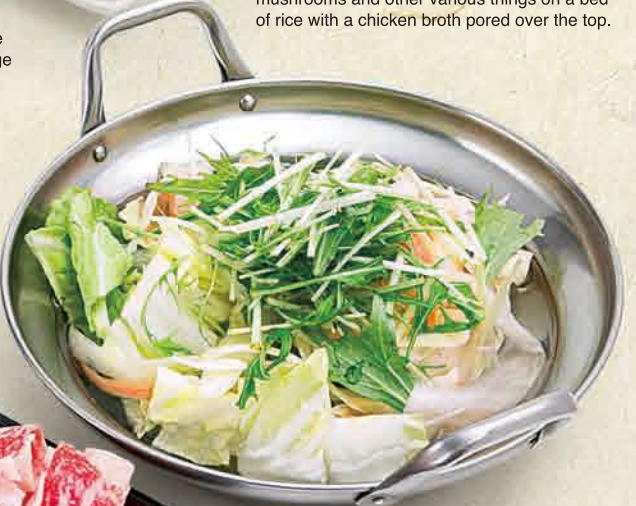
Satsuma-age

Fried fish cakes that a specialty of Kagoshima. They have a strong affiliation with shochu and are known locally as tsukiage. Please try Satsuma-age along with some Honkaku Shochu.



Stewed Kagoshima black pork

Pieces of black pork slowly stewed until they are soft enough to be cut with chopsticks. The local black pork dish known as tonkatsu is very popular.



Kagoshima black pork or black beef shabushabu

Fresh finely sliced Kagoshima black pork or black beef boiled in water. With the simple taste and aroma of the meat. Often eaten with ponzu, sesame sauce or soba broth.



Charcoal flamed black Satsuma chicken

Using the new Kagoshima black breed with its moderate fat and plentiful flavour. Cooked over charcoal the taste and juices of this chicken spread throughout the mouth.

Deep fried bonito belly

The stomach area is the most prized part of the bonito. In Makurazaki, the country's home of bonito fishing, the fresh belly portions are used to make tasty deep fried treats. They can be part of a meal or great for a snack.



Amberjack sashimi

Kagoshima is Japan's biggest supplier of amberjack. These fish, caught in the oceans around the prefecture, have excellent levels of fat.

Kibinago (herring) sashimi

One of the most famous dishes from Satsuma. In Kagoshima they are eaten with a vinegar miso sauce.

Kagoshima cuisine to enjoy with shochu

Tips for drinking shochu



On the rocks

Recommended to those who want a crisp taste without a strong aroma. After putting the ice into a chilled glass the shochu should be slowly poured. Drink after the ice has begun to melt.



Mixed with hot water

Hot water first, shochu second. This method creates a natural convection flow. Please pour the shochu slowly. This brings out the mellow flavour and aroma of the sweet potatoes. The ideal water temperature is 80°C.



Mixed with water

It is okay to dilute the shochu to balance your preferences or mood. You pour shochu first and then add water. Soft water or mineral water is recommended.



Pre-mixed






This is a special method to make shochu much more delicious. Dilute the shochu like before but this time leave it over night. Its great for parties.

Easy to make at home

Shochu cocktail recipes

There is not just one way to drink shochu, its charm comes from the ability to make it the way you like. It's a great way to relax at home.

Cocktail dessert

<p>Moscow mule style</p> <p>ginger ale shochu</p> <p>3 : 1</p> 	<p>Brown sugar Kahlúa style</p> <p>brown sugar shochu milk treacle</p> <p>3 : 1 : 3</p> <p>Hot milk is also great!</p> 	<p>Salty dog style</p> <p>grapefruit juice shochu (black koji)</p> <p>3 : 1</p> 	<p>Blueberry shochu (hot)</p> <p>blueberry jam shochu(yellow koji) hot water</p> <p>2 : 3 : 1</p> 	<p>Brown sugar shochu affogato</p> <p>rum and raisin ice cream brown sugar shochu</p> <p>3 : 1</p> <p>Just pour the shochu over the top, it's that simple!</p> 
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INDEX

●...Satsuma Shochu ●...Amami Island Brown Sugar Shochu

A

- AMAMI OSHIMA KAIUN SHUZO ... P 45
- AMAMI OSHIMA NISHIKAWA SHUZO ... P 45
- AMAMI-OSHIMA SHUZO ... P 41
- ARIMURA SHUZO ... P 47
- ASAHI DISTILLERY ... P 40

B

- BANSEI SHUZO ... P 12

D

- DEN-EN SHUZO ... P 23

F

- FUKUTOKUCHO SATSUMA DISTILLERY ... P 20

H

- HINATAYAMA JOZO ... P 27
- HOMBO SHUZO SATSUMA GOJU-GURA/GALLERIA HOMBO ... P 06
- HOMBO SHUZO YAKUSHIMA DENSHO-GURA ... P 37

I

- IZUMI SHUZO ... P 19

J

- JIKUYA DISTILLERY ... P 21

K

- KAGOSHIMA SHUZO KUROSE-TOJI DENSHO-GURA ... P 21
- KAMI SHUZO ... P 20
- KEDOIN JORYUSHO ... P 24
- KIKAIJIMA SHUZO ... P 40
- KIRISHIMA-CHO JORYUSHO ... P 26
- KOBASHUZO ... P 30
- KOJIKASHUZO ... P 33
- KOKUBU SHUZO ... P 28
- KOMAKI BREWING ... P 22
- KOMASA JYOZO ... P 10
- KOUZUMASHUZO ... P 37

M

- MACHIDA SHUZO ... P 42
- MARUNISHI SHUZO ... P 30
- MATSUNAGA SHUZOJO ... P 46

N

- NAKAMATA ... P 14
- NAKAMURASHUZOJO ... P 27
- NIRO SHUZO ... P 47
- NISHI SAKI BREWING ... P 10
- NISHIHIRASHUZO ... P 44
- NISHIHIRA HONKE ... P 44
- NISHIKINADASHUZO ... P 26

O

- OGATAMASHUZO ... P 23
- OKIERABUSHUZO ... P 46
- OKUCHI SHUZO 2ND DISTILLERY ... P 18
- OSHIMASHOKURYO ... P 42
- OYAMAJINSHICHI SHOTEN ... P 14
- OYAMASHUZO ... P 18

S

- SHOCHU-GURASATSUMAKINZANGURA ... P 08
- SATSUMAMUSO GROUP MUSO-GURA ... P 06
- SATSUMASHUZO MEIJI-GURA ... P 13
- SHINHIRASHOCHU DISTILLERY ... P 32
- SHIRAKANESHUZO ... P 28
- SHIRATSUYUSHUZO ... P 16
- SHIRAIISHUZO ... P 09
- SHOCHU-GURASASSHUSHAMADAYA DENBEE ... P 09

T

- TAIKAI SHUZO ... P 33
- TAKASAKISHUZO ... P 36
- TAMURA ... P 15
- TANEGASHIMASHUZO ... P 36
- TENSEI SPIRITUAL LIQUOUR ... P 31
- TOUJI-NO-SATOKASASA ... P 13
- TOMITADISTILLERY ... P 43

U

- UNKAI SHUZO IZUMI-GURA ... P 19
- UTO BREWING ... P 12

W

- WAKASHIO BREWING ... P 32

Y

- YACHIYODEN SHUZO ... P 31
- YAMADASHUZO ... P 41
- YAMAMOTOSHUZO ... P 22
- YAMATOZAKURASHUZO ... P 08
- YAYOISHOCHU BREWERY ... P 43
- YOSHINAGASHUZO ... P 15

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