



100% aged shochu
tells the tale of Kuma Shochu's origins

SHINGETSU 25%

Reproducing traditional Kuma Shochu mashing techniques, this aged shochu is carefully watched over for its 14-year maturation period. The taste is incredibly smooth yet deep, with the faintest trace honey.

Ingredients: rice, rice koji
ABV: 25%
Distillation method: atmospheric
Aged: 14+ years



Flavorful, fragrant, and full:
a shochu in harmony

TOKUGIN ROKUCHOSHI 35%

The product that built an era as the quintessential Kuma Shochu. A unique sweetness with a complete harmony of full-bodied flavor and mellow aromas. A revered and popular drink.

Ingredients: rice, rice koji
ABV: 35%
Distillation method: atmospheric
Aged: 11+ years



A base of aged rice shochu
blended with 30-year aged shochu

KODAI IKKO

Aged on oak in a fully temperature- and humidity-controlled environment. Easily recognizable by its luxurious fragrance, sweetness, and gentle but rich flavor. Back-to-back recipient of TWSC's highest award.

Ingredients: rice, rice koji
ABV: 38%
Distillation method: atmospheric
Aged: 11+ years and 30 years (blend)

TWSC = Tokyo Whiskey & Spirits Competition

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THE HISTORY OF KUMA SHOCHU

Kuma Shochu: Born from the History, Climate & Culture of Hitoyoshi-Kuma



Abundant Water & Unique Climate

The Kuma Valley is located at the southernmost tip of Kumamoto Prefecture, deep in the mountains of Kyushu. The cool waters of the Kuma River—famed for its rapids—nourish the fields, while the valley's distinctive climate and significant temperature variations create one of the prefecture's prime rice-growing areas. The frequent dense fog in the region allows for fermentation and storage at relatively low temperatures, which helps give Kuma

Shochu its refreshing aroma. The soft water from the Kuma River system is ideal for shochu making and helps enhance the gentle sweetness of the rice. The rich aroma and deep flavor of Kuma Shochu can only be produced in the Hitoyoshi-Kuma region.

Tradition & Evolution

Rice shochu production in the Hitoyoshi-Kuma region is believed to have started about 500 years ago. Distillation

techniques were supposedly brought over through trade with southeast and continental Asia. Today, 27 distilleries preserve the traditional techniques honed by their predecessors, offering a variety of flavors that have evolved over time.

In 1995, Kuma Shochu was designated as a Geographical Indication by the National Tax Agency, establishing it as a world-class shochu brand and attracting attention from around the globe.

WHAT IS KUMA SHOCHU?

- Must be made with rice (including rice koji) grown in Japan
- Mash must be made with Hitoyoshi-Kuma water and shochu must be distilled in a pot still and bottled in Hitoyoshi-Kuma.

Rokuchoshi Shuzo

六調子酒造



You must be 20 or older to drink. Do not drink and drive.
Drinking alcohol during pregnancy and breastfeeding may affect the development of the fetus or infant.
Drink in moderation. Please recycle.



Top left: The headquarters of Rokuchoshi is a stately wooden building over 100 years old. **Top right:** CAN1, a yeast developed for atmospheric distillation, is used in the primary brewing process. The second brewing process uses a *soe-jikomi* method in which yellow koji is added to the main ingredient of Tachiharuka rice grown in Asagiri. **Left:** Barrel cellar with a wide variety of puncheons and vats. **Right:** Rokuchoshi considers long-term aging even when making koji, and takes the time to make aged *hine-koji*.

ROKUCHOSHI SHUZO (Nishiki)

Rokuchoshi's popular aged shochu is ready to take the world's stage

HISTORY
A pioneer of the first shochu boom

Rokuchoshi Shuzo was founded as Ikebe Shuzo in 1923. The shochu they made was called Take no Tsuyu, and received high acclaim for the careful preparation of its ingredients. After World War II, a sweet potato version was produced, but their reputation suffered as they had to sell the stock that they were forced to purchase. The second owner

developed a rice shochu called Rokuchoshi around 1955, which was distilled at atmospheric pressure. It used yellow koji for the secondary fermentation and was aged for a long time to give it a unique sweetness, full-bodied flavor, and a mild aroma that made it an outstanding shochu. It became so popular that it was credited with sparking the first shochu boom, and the company name was changed to Rokuchoshi Shuzo in 1984.

After that, they focused on barrel-aging their shochu, so much so that Rokuchoshi is now synonymous with barrel-aged shochu. The shochu is made by imagining what it will taste like 3, 5, or 20 years from now, and the flavor is controlled by managing temperature and humidity. Every time they release a new product, such as Toroshikaya or Kodai Ikko, it is praised at international competitions.

Rokuchoshi's highly artistic product labels are another appeal. The Rokuchoshi series was designed by Keisuke Serizawa, a leading stencil dyeing artist and living national treasure. The original artwork is on display in the distillery.



ABOUT US
Synonymous with aged shochu

Rokuchoshi Shuzo installed vacuum distillation equipment in around 1965, but the second owner didn't sell anything made with it because he wasn't satisfied with the results. Rokuchoshi was early to start barrel-aging atmospheric-distilled shochu. They purchased oak barrels and turned their attention to making long-term aged shochus. Rice shochu has a pungent taste and aroma right after being distilled at atmospheric pressure, but the aromas mellow and the flavors grow surprisingly deep with long-term aging. Furthermore, when stored in barrels, the shochu becomes infused with the aromas and

flavors of the barrels, adding another layer of depth to the shochu. Out of their full production volume of about 130kL, 90% of that is set aside for aging.

Although there are risks involved in long-term aging, such as delayed return on investment, accidental spills, or misjudged flavor profiles, Rokuchoshi is committed to aging because they want to raise the status of Kuma Shochu. They believe the day will come when Kuma Shochu will be recognized around the world as an aged spirit that surpasses scotch and cognac.

Michito Ikebe is the fourth-generation head of Rokuchoshi. He is passionate about making Kuma Shochu popular, and is intent on creating a new culture and conveying its artistry as an aged spirit to the world.



Chokoshu Toroshikaya received 96 points and one the gold prize at the 2022 International Wine & Spirits Competition (IWSC), one of the world's three major liquor competitions. It is a rare blend of 17-year-old rice and barley shochu with 30-year-old rice shochu.