



A prized shochu since the start, beloved by the locals

ONITAOSHI

An iconic product in production since Ohishi's start. Vacuum-distilled, made with PASS ultrasonic wave technology. This smooth shochu is known for rarely causing drunken frenzies or hangovers.

Ingredients: rice (Japanese rice), rice koji (from Japanese rice)
ABV: 25%
Distillation method: vacuum



No. 1 most popular amber-colored vacuum-distilled shochu

TOKUBETSU GENTEI-SHU OHISHI

A flagship product of blended rice shochu aged in multiple casks. Well-known for its unique logo. Enjoy the deep, well-rounded flavor.

Ingredients: rice (Japanese rice), rice koji (from Japanese rice)
ABV: 25%
Distillation method: vacuum



A fruity aroma reminiscent of ginjo sake

HOKA RESENA

Uses ginjo yeast (KF7) and sake rice like Yamada Nishiki. Enjoy the fruity, apple-like aroma and umami. Try it on the rocks, with water, or with soda.

Ingredients: rice (Japanese rice), rice koji (from Japanese rice)
ABV: 25%
Distillation method: vacuum

Ohishi Shuzojo

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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.

Ohishi Shuzojo

大石酒造場



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 brewhouse (building on the left) and cask storehouse. There are 4 cask storehouses in total.

Top right: The moment that shochu is made in the still.

Left: As the shochu ages in the cask, it slowly picks up an amber color as the flavor deepens and swells.

Right: Thanks to the drum-style koji-making machine, 750 kg of quality koji can be made at a time.

OHISHI SHUZO (Mizukami)

Taking on the world by aging shochu to make it new again

HISTORY

Vacuum-distilled, cask-aged shochu

Ohishi Shuzojo is located in Mizukami, a village upstream along the Kuma River and near the border with Miyazaki Prefecture. Originally the owner of a lumber mill, Kamejiro Ohishi began making shochu here in 1872. A longtime favorite of residents in the area, Onitaoshi is a honkaku shochu that has been around since Ohishi was founded and is made with locally produced table rice and Kuma groundwa-

ter. The taste has changed slightly over the years, but this shochu is known for its attention to detail in ingredients and production.

More than anything, the most surprising thing about the distillery is the overwhelming number of casks that fill its four warehouses. In total, there are more than 1,300 wooden casks ranging from sherry to cognac. Although most distilleries use atmospheric-distilled shochu for cask aging, Ohishi mainly cask-ages vacuum-distilled

shochu. The average aging period here is five years, but some shochus are aged ten, even twenty years.

"We were curious, so we put some of our shochu in casks for ten years and gave it to our customers to see how they would respond. It sold out in the blink of an eye. With such an overwhelming response, we started putting everything into casks," says fifth-generation owner Choichiro Ohishi. It's now been 30 years since the company released its first barrel-aged shochu.

ABOUT US

An amber-hued worldwide hit

Shochu is made between October and April each year. Since the distillery was rebuilt with state-of-the-art production equipment in 2002, production has grown dramatically, quadrupling its previous output. Two people primarily oversee production. From rice washing to steaming, to koji rice production, to primary-stage brewing, to secondary-stage brewing, and finally to distillation, workers and machines are always performing several tasks simultaneously in the same factory. While machines increase productivity and reduce the physical workload, the toji's watchful eyes are best suited to thoroughly ensure quality throughout the process.

"Since I was young, I always wanted to make something no one else could," remarks Ohishi. It was this mindset that has driven him to develop such a wide variety of shochu. Besides Somabito, a rich, well-rounded vacuum-distilled shochu made with ginjo yeast and 60% polished Yamada Nishiki rice, Ohishi has developed many products with ingredients as diverse as black rice, pumpkin, and corn. Many of these have been sold to shochu fans across Japan through small stores with whom Ohishi has long-standing relationships. The distillery's amber-colored vintage shochu is sold overseas in places like the US, France, and Taiwan, and it's already getting rave reviews.

The fifth generation owner, Choichiro Ohishi, is still in charge of blending shochu in the casks. His endless curiosity has brought an array of shochu varieties to the world.



Left: The handwritten shochu distillation license given to the company by the tax office in 1926.

Right: In 1922, Onitaoshi won the 1st Prize Gold Medal at the competition hosted by the Kyushu Branch of the Brewing Society of Japan.



The distillery uses about 2 tons of rice per day. Mechanizing rice transportation and koji-making has enabled the distillery to complete complex tasks with fewer workers.