



Kagoshima  
Prefectural Government

Recruitment for

# “Kagoshima Shochu Academy”

- Promotion and sales mastery

**October 27<sup>th</sup> – October 31<sup>st</sup>, 2025 in Kagoshima**

Organized by Kagoshima Prefectural Government, this seminar is designed to help alcoholic beverage professionals outside of Japan to deepen their understanding of Honkaku-Shochu from Kagoshima. Last year, Honkaku-Shochu production was registered as part of the “Traditional knowledge and skills of sake-making with koji mold in Japan” on UNESCO’s Intangible Cultural Heritage list. Through the knowledge and experience gained from this seminar, we hope participants will be inspired to share the appeal of Honkaku-Shochu with a broader audience. We look forward to receiving your applications.

## 《 Curriculum 》

Lectures will be conducted in Japanese with an English interpreter.

- 1) Lectures Production Methods and Characteristics of Imo(sweet potato) Shochu and Kokuto(brown sugar) Shochu, Serving Shochu etc.
- 2) Bartender’s Talk: Shochu Cocktails
- 3) Tour: Imo Shochu distilleries and Kokuto Shochu distilleries, Koji Starter Producer, The biggest shochu festival in Kagoshima “Shochu Street”

## 《How to join the courses》

1. Eligibility  
Individuals responsible for purchasing or sales at liquor wholesalers, liquor retailers, or restaurants operating outside of Japan.
2. Capacity 15 participants
3. Participation Fee  
JPY 110,000-(including meals, hotels, transportation between Kagoshima and Amami islands, and tax)
4. Selection Results Notification August 8<sup>th</sup>  
- In case of exceeding number of applicants, we’ll select the candidates based on the essay submitted.
5. Certificate  
A certificate will be awarded to those who successfully complete the course.
7. Notice  
Participants are required to check in to their assigned hotel in Kagoshima City on October 26<sup>th</sup>.

## ■Application

Register [here](#).

If you can’t use google forms, please click [here](#).

**Deadline: July 25<sup>th</sup>, 2025**

## ■Inquiry

Email: [yamada@sakebunka.co.jp](mailto:yamada@sakebunka.co.jp)

Phone: +81 80-3918-0453

Weekday 10:00 AM – 5:00 PM (Japanese time)

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