

INTRODUCING HONKAKU SHOCHU

Kagoshima
Honkaku
Shochu

JAPANESE CRAFT SPIRITS



WHAT IS HONKAKU SHOCHU?:

JAPAN'S NATIVE SPIRIT

500 years of
distilling history

A celebration
of
terroir

A craft spirit
with incredible
diversity

Kagoshima
Honkaku
Shochu

JAPANESE CRAFT SPIRITS



WHERE IS IT FROM?:



Kagoshima
Honkaku
Shochu

JAPANESE CRAFT SPIRITS



HOKKAIDO



KYOTO



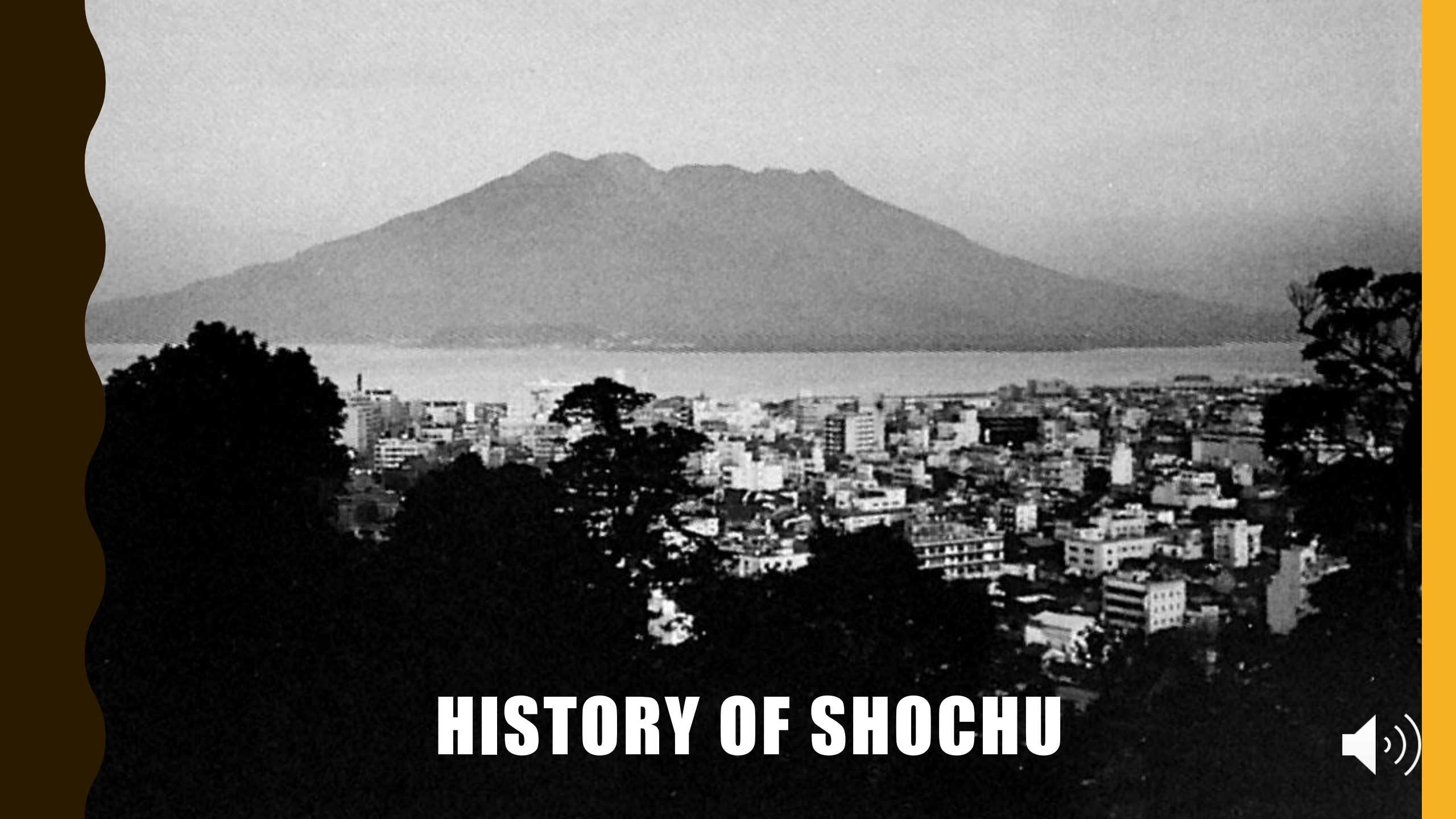
OKINAWA



JAPAN AND REGIONALITY

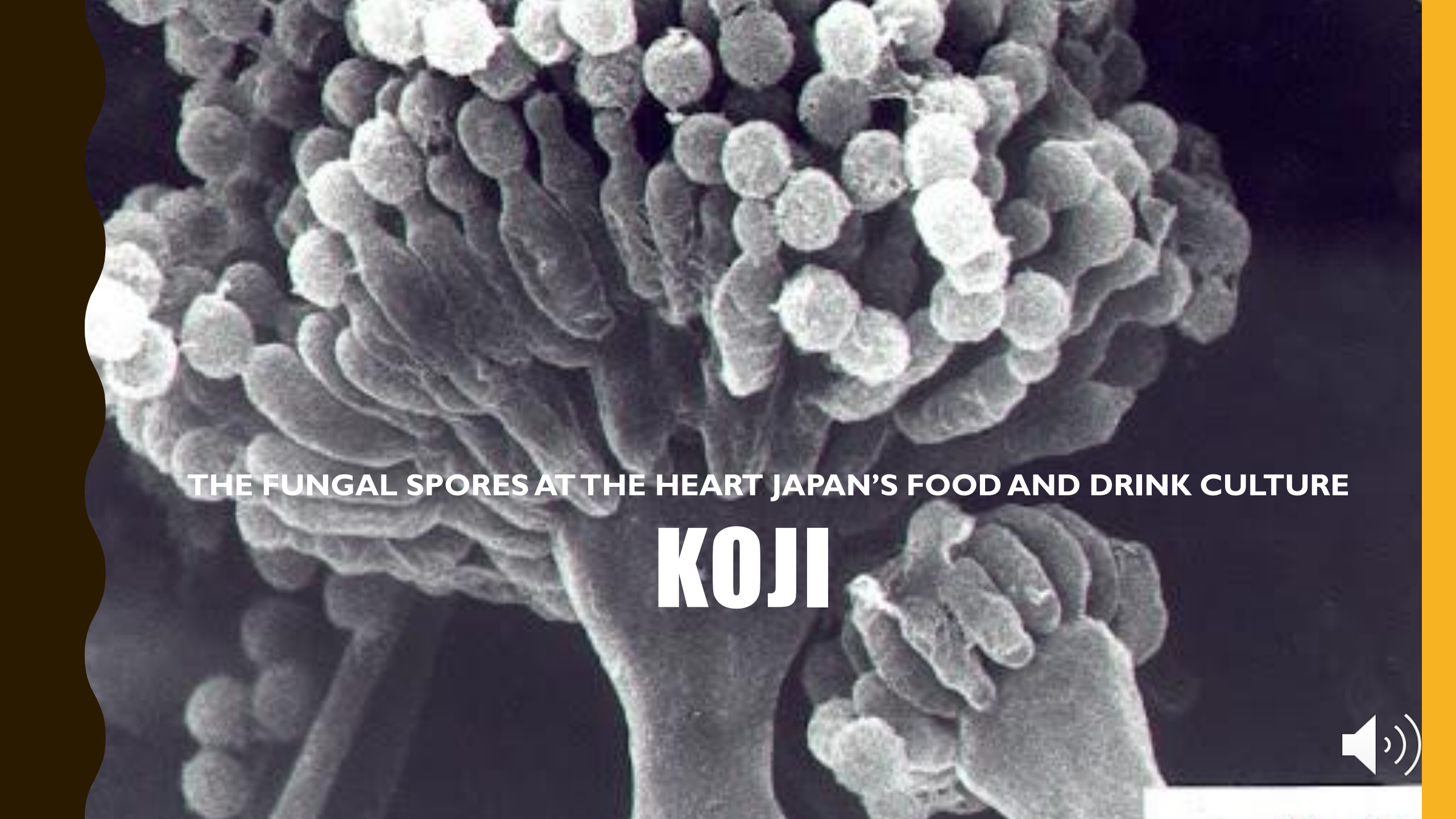
THE IMPORTANCE OF PLACE





HISTORY OF SHOCHU



A scanning electron micrograph (SEM) showing a dense cluster of spherical and elongated fungal spores. The spores are light-colored against a dark background, with some showing internal structure. The overall shape of the cluster is somewhat rounded and textured.

THE FUNGAL SPORES AT THE HEART JAPAN'S FOOD AND DRINK CULTURE

KOJI





WHERE IS HONKAKU SHOCHU MADE?:

KYUSHU





Iki Shochu (barley)
Nagasaki Prefecture



Kuma Shochu (rice)
Kumamoto Prefecture



Satsuma Shochu (sweet potato)
Kagoshima Prefecture



Ryukyu Awamori
Okinawa



Kokuto Shochu
Amami Islands

100% Barley Shochu
Oita Prefecture

Various
Miyazaki Prefecture



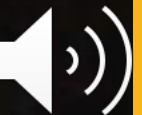
KAGOSHIMA

PREFECTURE



SWEET POTATO

KAGOSHIMA





AMAMI ISLANDS

KAGOSHIMA PREFECTURE



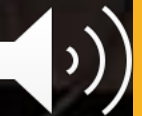
SUGAR CANE

AMAMI ISLANDS



A photograph of traditional distillation equipment, featuring large wooden stills with metal bands and copper piping, set in a dark industrial environment. The scene is dimly lit, with a bright light source creating a strong glow and steam rising from the equipment. The text "TRADITIONAL DISTILLATION" is overlaid in large, bold, white capital letters at the bottom of the image.

TRADITIONAL DISTILLATION



MATURATION



The background features a stylized blue line chart with circular markers and vertical dashed lines, overlaid on a pattern of light blue vertical bars of varying heights. A dark brown wavy border is on the left, and a solid orange bar is on the right.

**PART OF A GLOBAL MOVEMENT
IN TERROIR-DRIVEN CRAFT SPIRITS**





KANPAI!! 🎧

EXPLORING SHOCHU...

- Shochu became the national spirit of Japan subsequent to the arrival of distillation in the 16th century.
- The first written reference is a graffitied shrine in Kagoshima! Written in 1559 as a complaint: “The priest is so stingy he didn’t give us any shochu!”
- Honkaku shochu is diverse in flavor due to the array of raw materials.
- Without koji you cannot make shochu!

HONKAKU SHOCHU: PRODUCTION

Kagoshima
Honkaku
Shochu

JAPANESE CRAFT SPIRITS



WHAT IS SHOCHU?:

JAPAN'S NATIVE SPIRIT

RAW
MATERIALS

CONVERSION &
FERMENTATION

DISTILLATION

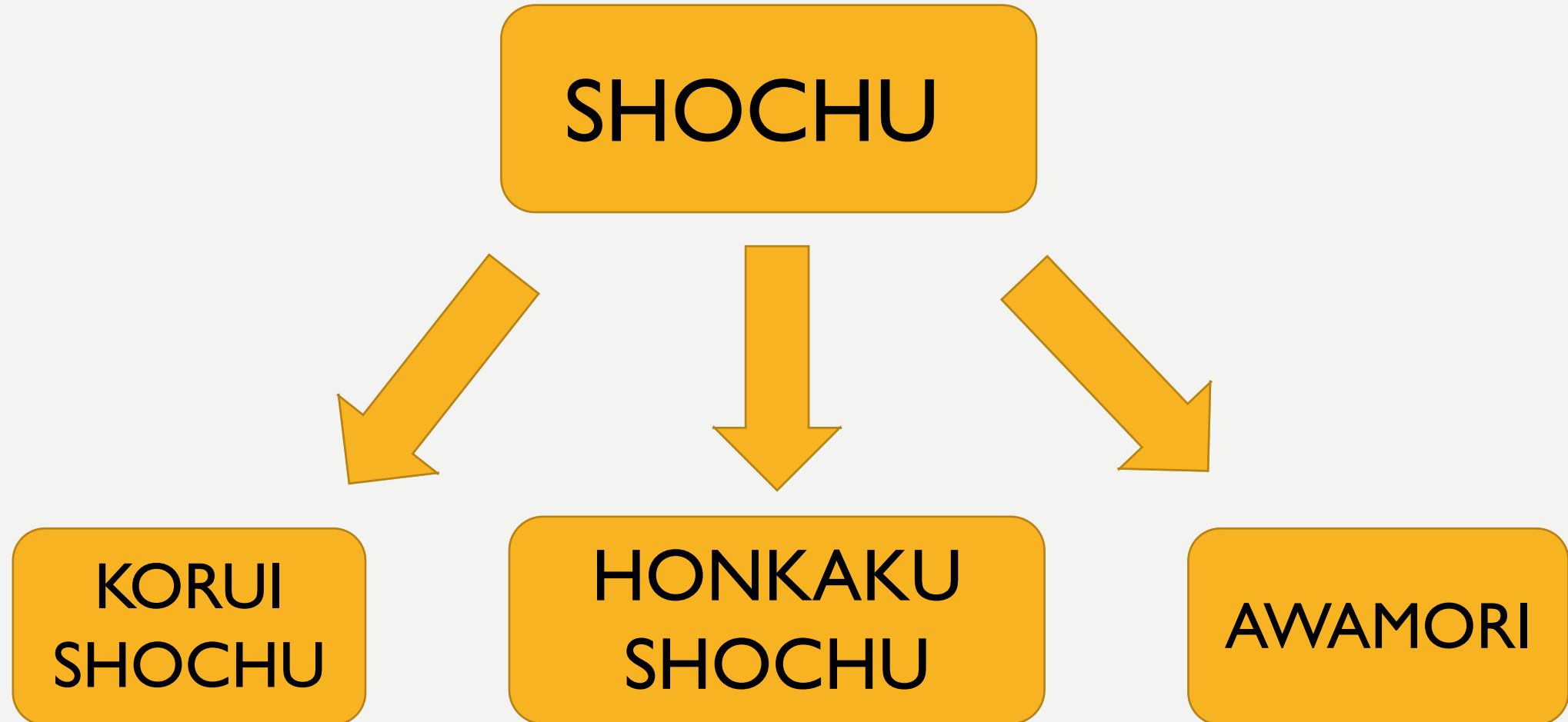
POST
DISTILLATION

Kagoshima
Honkaku
Shochu

JAPANESE CRAFT SPIRITS



CLASSIFICATION



PREPARING KOJI

THREE DIFFERENT TYPES: YELLOW/WHITE/BLACK



FIRST MOROMI

A SEMI-SOLID STATE FERMENTATION



KEY RAW MATERIALS

MUGI

IMO

KOME

SOBA

KOKUTO

AWAMORI

BARLEY

SWEET POTATO

RICE

BUCKWHEAT

RAW BROWN SUGAR

LONG GRAIN RICE





Iki Shochu (barley)
Nagasaki Prefecture



Kuma Shochu (rice)
Kumamoto Prefecture



Satsuma Shochu (sweet potato)
Kagoshima Prefecture



Ryukyu Awamori
Okinawa



Kokuto Shochu
Amami Islands

100% Barley Shochu
Oita Prefecture

Various
Miyazaki Prefecture



SECOND MOROMI



HOW IS IT DISTILLED?:

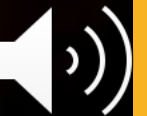
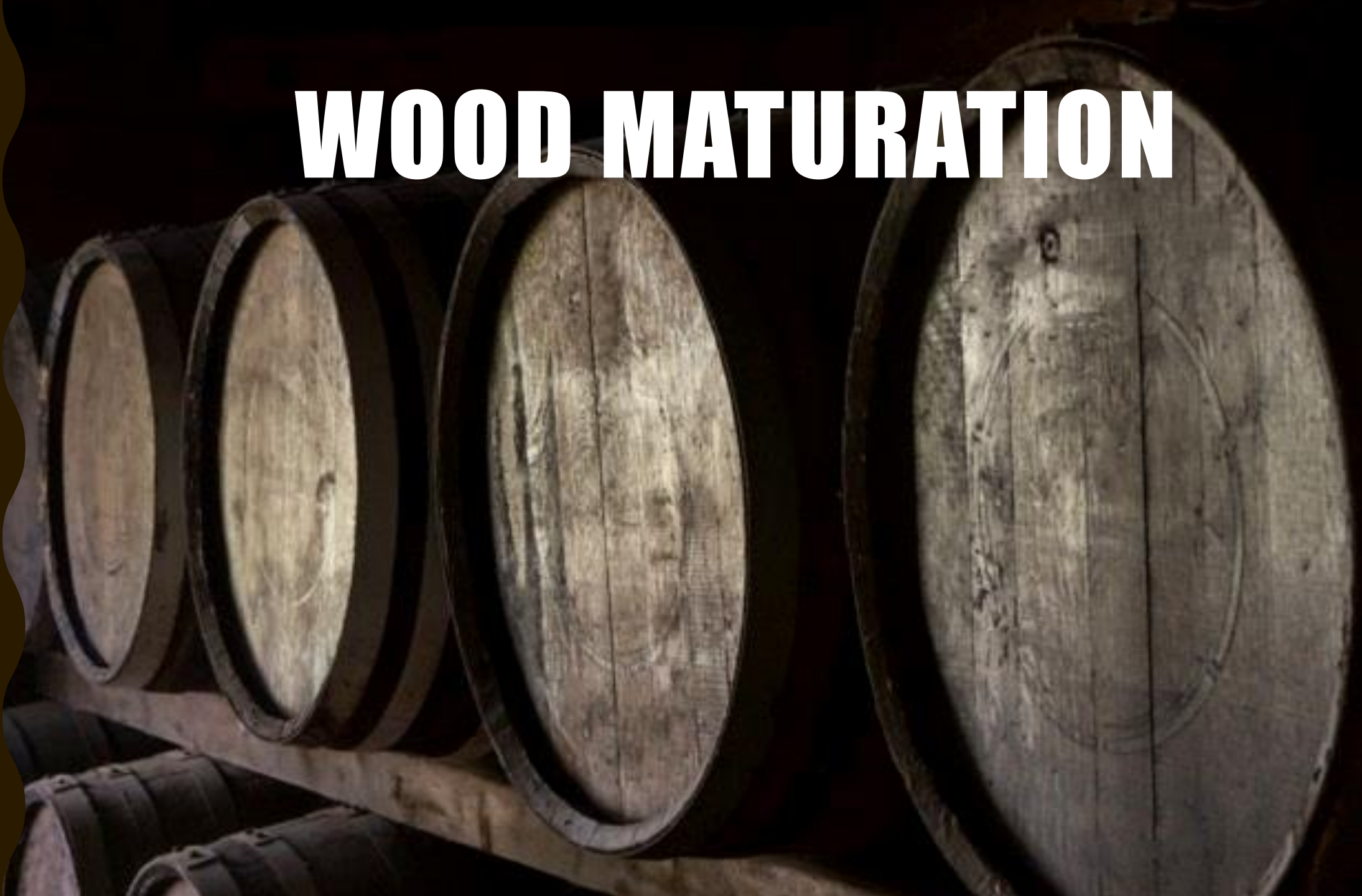
SINGLE DISTILLATION AT AMBIENT PRESSURE OR VACUUM DISTILLED



CLAY MATURATION



WOOD MATURATION



EXPLORING PRODUCTION...

- Shochu can be made from over 50 raw materials with some of the more unusual ingredients: aloe, kelp, pumpkin, chestnut, milk and cactus!
- There are three types of koji mould: yellow, white and black.
- Clay maturation allows the spirit to develop its flavours and to resolve some of the complex compounds in the distillate.
- Wood maturation is also use to age shochu and can add vanilla and baking spice aromas.

TASTING HONKAKU SHOCHU

Kagoshima
Honkaku
Shochu

JAPANESE CRAFT SPIRITS



PREPARING TO TASTE

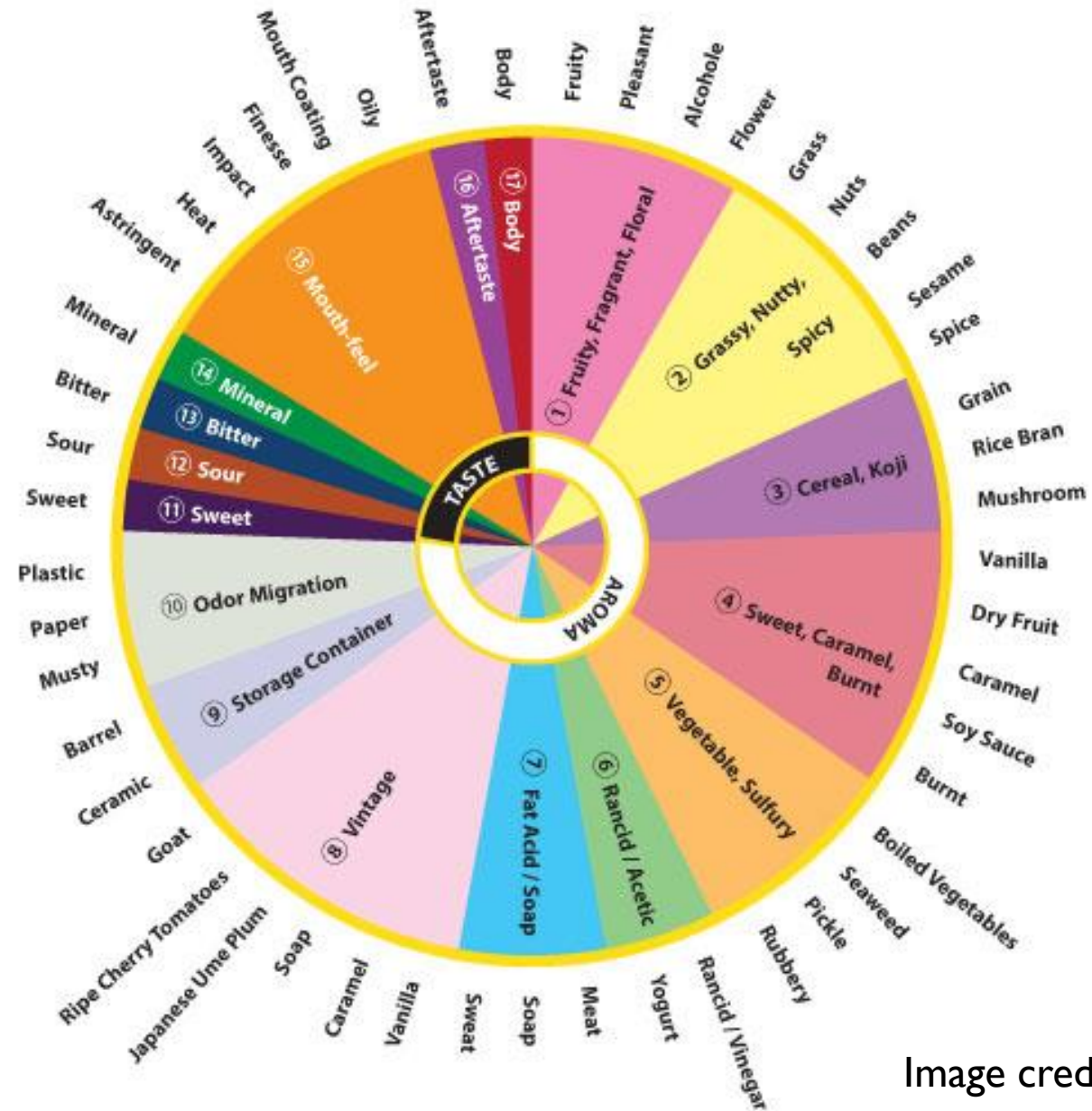
1. APPEARANCE

2. NOSE

3. PALATE



Shochu & Awamori Flavor Wheel



TOP TIPS FOR TASTING SHOCHU...

- Use the shochu flavour wheel as you nose to help identify the different aromas.
- Try using a glass that is tapered in at the top to help make aromas easier to find.
- Consider the texture feel in the mouth – is it smooth, warming, viscous, thin?
- Describe spirits with words can be hard – practicing analytical tasting regularly helps!
- Koji helps create amino acids that includes glutamate, which produces the umami flavour.



FOOD PAIRING WITH SHOCHU

**Kagoshima
Honkaku
Shochu**

JAPANESE CRAFT SPIRITS

COMPARE/CONTRAST

- BOURBON & BBQ
- RUM & CHOCOLATE
- COGNAC WITH DESSERTS

- VODKA & STRONG FLAVOURS
LIKE CAVIAR
- GIN BOTANICALS WITH SALMON
- WHISKY & CHEESE

USE THE STRENGTH OF SPIRITS TO CUT
THROUGH

TRADITIONAL JAPANESE FOOD PAIRING WITH SHOCHU



TOP TIPS FOR MAKING YOUR OWN PAIRINGS WITH SHOCHU...

- Twin fatty meats with kokuto shochu
- Higher abv cuts through rich textures and tastes
- Delicate shochus will pair well with delicate foods
- You can use delicate shochus as a palate cleanser!
- Koji gives shochu savory flavours which allows you to pair with foods containing sotolon – e.g. caramel, maple syrup, curry, and aromatic spices



COCKTAILS WITH SHOCHU

Kagoshima
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JAPANESE CRAFT SPIRITS

ONE

KOKUTO DAIQUIRI

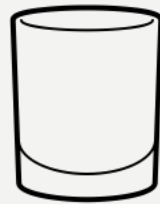
50ml Kokuto shochu
20ml fresh lime juice
20ml sugar syrup



TWO

FINE BARLEY by SHUZO NAGUMO

40ml Buckwheat infused barley shochu
45ml fresh pineapple juice
10ml fresh lemon juice
5ml simple syrup
miso powder



THREE

BLACK KOJI GIBSON

50ml shochu made w/ black koji
10ml White vermouth
pickles



MAKING DRINKS WITH SHOCHU

KOKUTO DAIQUIRI

- INFUSE KOKUTO SHOCHU WITH DRIED AROMATIC LIME LEAVES OVERNIGHT

60ML HAMA-CHIDORI-NO-UTA
20ML FRESH LIME JUICE
20ML SIMPLE SYRUP

SHAKE, SERVE STRAIGHT UP
GARNISH WITH LIME WHEEL



FINE BARLEY BY SHUZO NAGUMO

- INFUSE BARLEY SHOCHU WITH BUCKWHEAT TEA

40ML AMATSU-KAZE

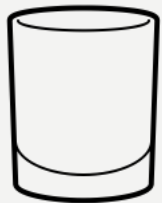
45ML FRESH PINEAPPLE JUICE

10ML FRESH LEMON JUICE

5ML SIMPLE SYRUP

SHAKE, STRAIN OVER CUBED ICE

GARNISH WITH ROASTED MISO POWDER



MAKING ROASTED MISO POWDER

SPREAD MISO THINLY ON BAKING PAPER
BAKE AT 80C UNTIL DRY & DEEP BROWN
GRIND TO POWDER



BLACK KOJI GIBSON

70ML KANPO
10ML VERMOUTH

STIRRED, SERVED STRAIGHT UP
GARNISH WITH PICKLES



COCKTAILS & SHOCHU...

- Shochu is a fantastic cocktail ingredient! Explore it using classic cocktail recipes.
- Seek aromas in the shochu and bring them out with comparative flavours in your modifying ingredients.
- Infuse your shochu with fruit, vegetables or herbs to add a new dimension - this works best with 35% abv or more.
- For a low abv cocktail use a 25% abv shochu as your base spirit.