



JAPAN'S NO.1 AUTHENTIC SHOCHU.



**The Secret of the Taste is the Clean,
Fresh Water and Wide Variety of
Delicious Local Ingredients**



What is

Water is a hugely important ingredient for making shochu, and Miyazaki is blessed with great quality fresh water – the shochu breweries around the prefecture are all located by the best water supplies. Miyazaki's delicious authentic shochu is born from the fresh, clear streams and water that keeps the lush, green forests of the mountainous regions of Kyushu so bountiful.

Also, since Miyazaki Prefecture is quite long North to South, a wide variety of produce can be grown here. This means that one of the main characteristics of the local shochu is that it is made from a wide variety of local ingredients: Since medieval times, the warmer climate of the south of the prefecture has been well suited to growing potatoes, and the western area has been well-known as a rice producing region.



Miyazaki Shochu?

Plus, since the southern part of the prefecture is close to Kagoshima, it shares the custom for producing potato shochu, just as the western and northern parts of the prefecture, heavily influenced by Kumamoto, retain the custom of producing rice shochu – each region of the prefecture has its own preferences and style regarding shochu.

Shochu is born from the bounty of nature, and shaped by the unique farming methods and daily life of the region that produces it over many years. Miyazaki's shochu, besides having a personality distinct to the region, is free from added sugar and pairs famously well with food – make sure to get out there and give it a try!



How Authentic Shochu is Made?

製麹

Seikiku: Kōji Production

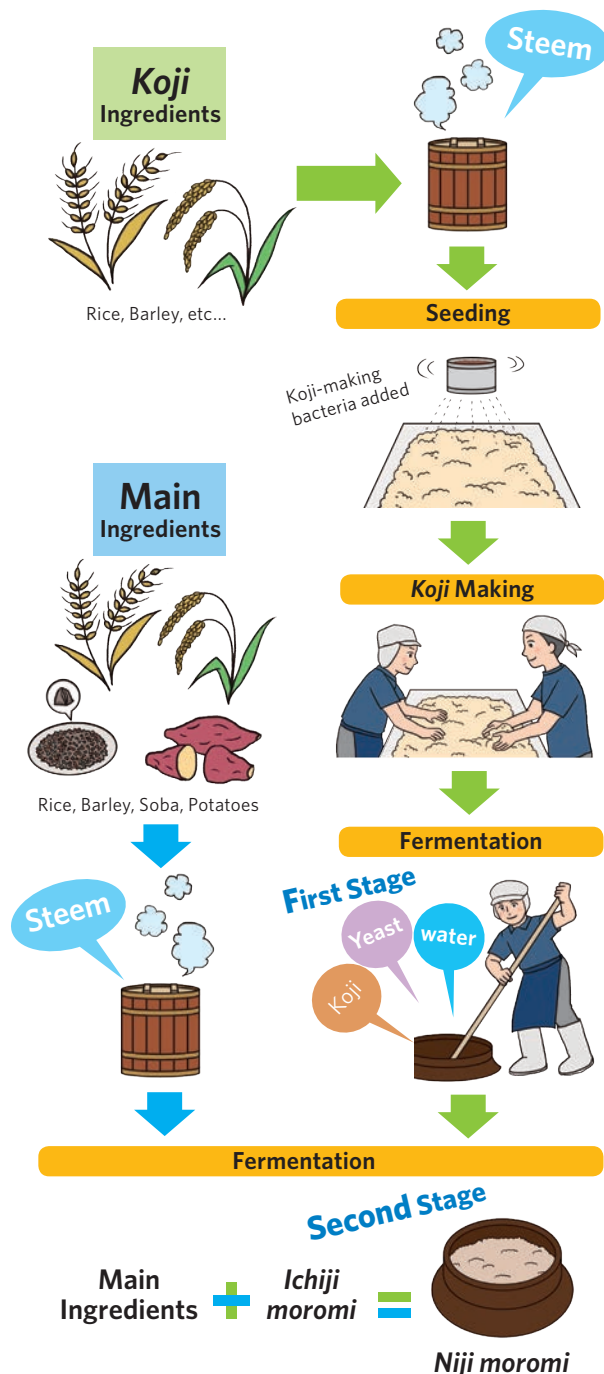
Kōji kin (Rice mold-making bacteria) are added to steamed rice. The kōji breaks down the starches in the rice and other ingredients of the shochu into sugars.

First Stage

Water and yeast are added to the kōji. The yeast carries out the fermentation process by converting the sugars produced by the kōji into alcohol. This mixture is also known as 酒母 - shubo. Temperature control is particularly important at this stage: At the start of the process, the temperature is kept high (40-42°C), and towards the end of the process, the temperature is kept lower (30-35 °C). This makes the kōji produce citric acid

Second Stage

The main ingredients for the shochu, such as sweet potatoes, barley or buckwheat, are steamed and added to the mixture produced in the first preparation (often called the "ichiji moromi," or "first fermentation,") to make the "niji moromi," or "second fermentation." If sweet potatoes are used as the main ingredient at this stage, the final product becomes a sweet potato shochu. If barley is used, it becomes a barley shochu, and so on. This stage of the fermentation usually takes about two weeks, and the alcohol content of the niji moromi is approximately 14-20% ABV.



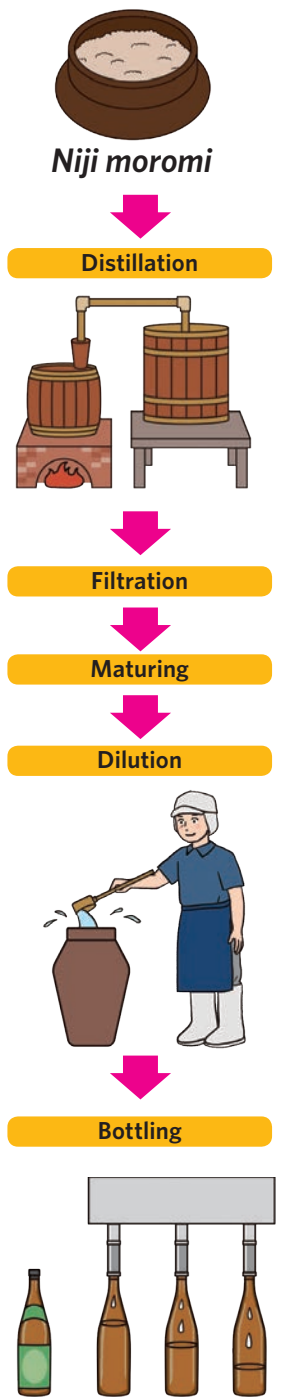
Distillation

After the Niji moromi has finished fermenting, it is put into a still, where it is heated, boiled and then cooled, which produces a liquid with approximately 37-43% alcohol ABV. Authentic shochu is distilled only once, which preserves the unique flavors and aromas of the ingredients. Besides distilling at regular atmospheric pressure, some breweries lower the pressure within the distiller (called 'low-pressure distillation'). Normal atmospheric pressure distillation produces a stronger-flavored shochu, whereas low-pressure distillation produces a shochu with a lighter, subtle flavor.

Aging, Shipping

After distillation, the shochu can be cloudy and contain a lot of unwanted flavors, so it is typically left to mature for 1-6 months. This product is then usually diluted (by adding water), then the alcohol level is regulated and the finished product is shipped. Some breweries also blend different shochu at this stage.

Enjoy!!



Learn More About Miyazaki Shochu by Appreciating the Different Types of Koji, Yeast and Sweet Potatoes!

To make great shochu, it's important to use high-quality fresh water, and good main ingredients like sweet potatoes, rice, barley or buckwheat. It's also necessary to use the power of microorganisms like *kōji* kin and yeast. For many years, brewers in Miyazaki have been producing a wide variety of shochu from a broad range of ingredients. More recently, in addition to experimenting with different types of koji and types of yeast unique to the prefecture, many breweries are having a go at making new types of shochu from different types of sweet potatoes. This diverse combination of ingredients and techniques results in an almost infinite range of different shochu to try, so you can enjoy it even more by learning about the involved steps that go into making it.

Koji

Generally in shochu-making, black or white *kōji* is used to break down the starches in the main ingredients into sugars

White koji:

Initially discovered as a sudden genetic variation in black koji in 1925, white koji can produce a light, mellow, crisp-tasting, refreshing shochu. Similarly to black koji, white koji produces citric acid, allowing safe and reliable shochu brewing, and is also even easier to use and control than black koji, so was widely adopted in shochu brewing from the late 1920s.



Yellow koji:

Yellow koji is often used in the production of nihonshu (sake). Since it does not produce much citric acid, historically it was not used for shochu brewing, as this could cause the moromi to go rotten due to Kyushu's high temperatures. In recent years, though, the use of temperature-controlled environments has enabled the use of yellow koji among some breweries, particularly for blended shochu.



Black koji:

Black koji can produce a shochu with a strong bouquet and a robust flavor with plenty of body. The citric acid it produces prevents the moromi from going bad, so it allows shochu brewing even in warm regions. Black koji was first cultivated from koji used in the production of Awamori in 1911, and spread quickly into shochu brewing.



PROFESSIONALS



Hideki Yamamoto
Deputy Director, Applied Microorganism Division, Miyazaki Prefectural Food Product Development Centre

Yeast

The key part of the fermentation of alcoholic products, Miyazaki's local yeast is unique

Yeast is an organism that converts sugars into alcohol via the process of fermentation. In the past, breweries used wild yeast, but research into pure cultured yeast for shochu brewing progressed, and in 1946 the Miyazaki Prefectural Industrial Examination Centre (now the Prefectural Food Product Development Centre) was founded, allowing the analysis and development of unique types of yeast in the prefecture. In 1955, "Miyazaki Yeast" was being produced and sold. Then, in 2010 (Heisei 22), a strain called "Heisei Miyazaki Yeast" was cultivated, with a superior rate of fermentation. Both these types of yeast are widely used all over the prefecture, and support Miyazaki's nickname of "the kingdom of shochu." Besides these types, "C-14 Yeast," known for its aroma, is also used in several brands.



Two worlds of authentic shochu in Miyazaki expressed in monochrome

One is a promotion photos SHOCHU Mix Up 2020 The Future of Miyazaki Shochu" in which music and editing are added to photographs of toji(chief brewers)at shochu breweries in Miyazaki Prefecture. The expression on the face of the photos shows the faith and passion of those who gave their lives to the world of shochu. (Photographs MIKIO USUI, Music KAZUNE HIRAI, Editor HIDEO OKUYAMA)



The other one is a video work "Miyazaki Shochu/Hidden Treasure" introducing the process of making authentic Shochu in a cool and passionate way, mixing Miyazaki's nature with the four seasons. (Videograph/Direction RIE MIYATA)

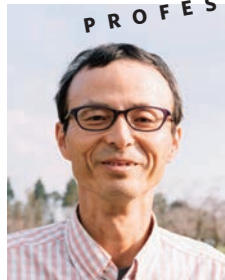


The world of authentic shochu which attracts you is spreading. Please take a look.



Sweet Potatoes

PROFESSIONALS



Akira Kobayashi
Satsuma-imo production group,
Field crops research division,
Kyushu-Okinawa Agricultural
Research Centre

Besides the tried-and-true Kogane sengan, new breeds of sweet potato have emerged to add their own diverse and delicious flavors and aromas to shochu:

The kogane sengan potato is famous for its use in shochu brewing – over 90% of sweet potato shochu use it as a main ingredient. However, in recent years, advanced refinement in sweet potato breeds has led to a lot of brands that use new and unusual breeds of sweet potato – here, we introduce a few of their characteristics, separated by color.



Pale yellow

The pale-yellow flesh group of sweet potatoes is suitable for a wide range of uses, from shochu brewing to starch production, baking or general use and sale as a vegetable. The inner flesh is a white-yellow color, but the outer skin can be yellow or red. The main types used for processing are the king of sweet potato shochu: the *kogane sengan*, swiftly followed by the *ko-kei 14* (or *Miyazaki beni*). These types of sweet potato produce a shochu with a sweet, characteristic potato aroma and taste, with a rich, full body. When sold as a vegetable, they are often referred to as *beni-imo*, and are often used in shochu breweries in the south of Miyazaki, where their cultivation is more popular.



Purple

Both the inner flesh and skin of this type of sweet potato are bright purple, due to a high concentration of anthocyanin, a type of polyphenol. Shochu made using purple sweet potatoes, such as *Murasaki masari*, has a characteristic smell, like red wine, or yogurt. This comes from the diacetyl content, and is regarded as undesirable in drinks such as sake, but produces an unusual fruity aroma in shochu that is popular among women.



White

The skin and flesh of this type of sweet potato are whitish in color. Can produce a shochu with citrus or floral notes in the bouquet, and a clean-cut, composed flavor. The most famous sweet potato in this group is the Joy White, which is exclusively used for making shochu, and prized for its crisp, fruity, refreshing and satisfying aroma, due to a characteristically high linalool content. The *Daichi no yume* breed of sweet potato, known for its refreshing citrus notes, is also in this group.



Orange

Sweet potatoes in this group have orange flesh. Popular breeds include the *Tama akane* and *Hamakomachi*. The color results from a high beta carotene content. Can produce a remarkable shochu with a characteristic sweet smell, similar to mangoes or tropical fruit, and citrus or floral notes. This group can also produce a unique, raspberry-like fragrance due to the beta ionone content.



Mizu wari – with water

Allows you to adjust the strength to your own preference. “mae-wari,” the practice of adding water to shochu beforehand and leaving it to rest, makes for a very smooth drink.



Rokku – on the rocks

Perfect for shochu with a higher alcohol content. One key point is to add the ice first to cool the glass down before adding the shochu.

The Best Way to Drink Miyazaki Shochu



Soda wari – with soda

Shochu mixed with water. Refreshing and easy to drink, this is highly recommended in the summer. Adding local citrus fruit such as Hebesu or Hyuga natsu makes for an even more refreshing drink.



Straight

Many brands of Miyazaki shochu are 20% ABV, so they can be enjoyed neat. This style allows the aroma and flavor of the shochu to stand on its own.



Kan tsuke - warmed

A popular way to drink alcohol in the past, pre-diluted shochu can also be enjoyed warm.



Oyu wari – with warm water

A very popular way to enjoy shochu in winter. Adding the warm water first and then pouring in the shochu allows the aroma to spread with the steam. Popular ratios in Miyazaki are roku-yon (6 parts shochu to 4 parts water), and shichi-san (7 parts shochu to

Try different ways of enjoying shochu depending on the season and how you like to drink it!



Miyazaki Shochu Brands

— Explanatory note —

- ① Shochu Brands ② Shochu Type
③ ABV (%) ④ Main Ingredients ⑤ Koji
Ingredients ⑥ Koji Type ⑦ Best Served:
⑧ Brewery Name ⑨ Established
⑩ Address ⑪ Phone

1. 高千穂 零



- ① TAKACHIHO REI
② Barley Shochu
③ 25%
④ Barley
⑤ Barley
⑥ Black
⑦ With Water or On the Rocks
⑧ TAKACHIHO SHUZO Co., Ltd.
【高千穂酒造】
⑨ 1902
⑩ Oshikata 925, Takachiho-cho,
Nishi Usuki-gun
【高千穂町】
⑪ 0982-72-2323



2. 天孫降臨



- ① TENSIONKOURIN
② Sweet Potato Shochu
③ 25%
④ Sweet Potato
⑤ Rice
⑥ White
⑦ On the Rocks
⑧ KAGURASHUZO Co., Ltd.
【神楽酒造】
⑨ 1954
⑩ Iwato 144-1, Takachiho-cho,
Nishi Usuki-gun
【高千穂町】
⑪ 0982-76-1111



3. 無濾過 御幣

- ① MUROKA GOHEI
② Sweet Potato Shochu
③ 20%
④ Sweet Potato
⑤ Rice
⑥ White
⑦ On the Rocks
⑧ HIMEIZUMI SHUZO Ltd.
【姫泉酒造】
⑨ 1831
⑩ Iwakawa 3380-1,
Hinokage-cho,
Nishi Usuki-gun
【日之影町】
⑪ 0982-87-2016



4. 天の刻印

- ① TEN NO KOKUIN
② Barley Shochu
③ 25%
④ Barley
⑤ Barley
⑥ White
⑦ On the Rocks
⑧ SATO SHOCHU Inc.
【佐藤焼酎製造場】
⑨ 1905
⑩ Hourai-machi 2388-1,
Nobeoka-shi
【延岡市】
⑪ 0982-33-2811



5. あくがれ ブルー

- ① AKUGARE BLUE
② Barley Shochu
③ 20%
④ Barley, Others
⑤ Barley
⑥ Black, Yellow
⑦ Straight or On the Rocks
⑧ AKUGARE DISTILLERY Co., Ltd.
【あくがれ蒸留所】
⑨ 2004
⑩ Yamageshin 212-1,
Togo-cho, Hyuga-shi
【日向市】
⑪ 0982-68-3550



6. 山ねこ

- ① YAMANEKO
② Sweet Potato Shochu
③ 25%
④ Sweet Potato
⑤ Rice
⑥ White
⑦ On the Rocks
⑧ OSUZUYAMA DISTILLERY
Co., Ltd.
【尾鈴山蒸留所】
⑨ 1998
⑩ Kuratani 656-17,
Ishikawauchi,
Kijo-cho, Koyu-gun
【木城町】
⑪ 0983-39-1177



7. 百年の孤独

- ① HYAKUNENNO KODOKU
② Barley Shochu
③ 40%
④ Barley
⑤ Barley
⑥ White
⑦ On the Rocks
⑧ KUROKI HONTEN Co., Ltd.
【黒木本店】
⑨ 1885
⑩ Kita Takanabe 776,
Takanabe-cho, Koyu-gun
【高鍋町】
⑪ 0983-23-0104



8. 黒よかいち

- ① KURO YOKAICHI
② Sweet Potato Shochu
③ 25%
④ Sweet Potato
⑤ Rice
⑥ Black
⑦ With Warm Water
⑧ TAKARA SHUZO Co. Ltd.,
KUROKABEGURA
【宝酒造 黒壁蔵】
⑨ 1842
⑩ Kaguchiura 5323,
Takanabe-cho, Koyu-gun
【高鍋町】
⑪ 0983-23-0172



9. 逢初

- ① AISOME
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks or With Water
- ⑧ MASAHARU SHUZO Co., Ltd.
【正春酒造】
- ⑨ Mid 1800's
- ⑩ Mino 10029, Saito-shi
【西都市】
- ⑪ 0983-45-1013



10. 木挽 BLUE

- ① KOBICI BLUE
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ —
- ⑦ On the Rocks
- ⑧ UNKAI SHUZO Co., Ltd.
【雲海酒造】
- ⑨ 1967
- ⑩ Shoei-cho 45-1,
Miyazaki-shi
【宮崎市】
- ⑪ 0985-23-7896



13. 利平 ジンジャー

- ① RIHEI GINGER
- ② Ginger Shochu
- ③ 38%
- ④ Barley, Ginger
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ OCHIAI SHUZOJYO Co., Ltd.
【落合酒造場】
- ⑨ 1909
- ⑩ Maeda 1626, Kagamizu,
Miyazaki-shi
【宮崎市】
- ⑪ 0985-55-3206



14. 山猪

- ① YAMAJISHI
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ SUKI SHUZO Co., Ltd.
【すき酒造】
- ⑨ 1910
- ⑩ Suki Shimoda 393-3,
Kobayashi-shi
【小林市】
- ⑪ 0984-48-2016



11. 川越

- ① KAWAGOE
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ KAWAGOE DISTILLERY Co., Ltd.
【川越酒造場】
- ⑨ Mid 1800's
- ⑩ Honjo 4415-1, Kunitomi-cho,
Higashi Morokata-gun
【国富町】
- ⑪ 0985-75-2079



12. 黒麹 旭 万年

- ① KURO-KOJI ASAHI MANNEN
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ Black
- ⑦ On the Rocks
- ⑧ WATANABE DISTILLERY Ltd.
【渡邊酒造場】
- ⑨ 1914
- ⑩ Tano-cho-ko 2032-1,
Miyazaki-shi
【宮崎市】
- ⑪ 0985-86-0014



15. 月の女神

- ① TSUKI NO MEGAMI
- ② Barley Shochu
- ③ 38%
- ④ Barley
- ⑤ Barley, Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ AKASHI SHUZO Co., Ltd.
【明石酒造】
- ⑨ 1891
- ⑩ Kurishita 61-1, Ebino-shi
【えびの市】
- ⑪ 0984-35-1603



16. 黒霧島

- ① KURO KIRISHIMA
- ② Sweet Potato Shochu
- ③ 20%, 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ Black
- ⑦ On the Rocks
- ⑧ KIRISHIMA SHUZO Co., Ltd.
【霧島酒造】
- ⑨ 1916
- ⑩ Shimokawa higashi 4-28-1,
Miyakonojo-shi
【都城市】
- ⑪ 0986-22-2323



17. みやこざくら



- ① MIYAKOZAKURA
- ② Sweet Potato Shochu
- ③ 20%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ OURA SHUZO Co., Ltd.
【大浦酒造】
- ⑨ 1909
- ⑩ Otobo-cho 4113-1,
Miyakonojo-shi
- ⑪ 0986-37-3883



18. あなたに ひとめぼれ 黒 紅芋 Blend



- ① ANATA NI HITOMEBORE KURO
Beni-imo Blend
- ② Sweet Potato Shochu
- ③ 20%
- ④ Sweet Potato, Others
- ⑤ Rice, Barley
- ⑥ Black
- ⑦ On the Rocks or
With Warm Water
- ⑧ MIYAKONOJO SHUZO Co., Ltd.
【都城酒造】
- ⑨ 1956
- ⑩ Otobo-cho 2887-1,
Miyakonojo-shi
【都市市】
- ⑪ 0986-37-3388



21. 松の露



- ① MATSU NO TSUYU
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ With Warm Water,
On the Rocks or With Water
- ⑧ MATSU NO TSUYU SHUZO
Co., Ltd.
【松の露酒造】
- ⑨ Mid 1800's
- ⑩ Imamachi 2-1-16,
Nichinan-shi
【日南市】
- ⑪ 0987-25-1746



22. 杜氏潤平 紅芋原酒



- ① TOJI JUNPEI BENI-IMO GENSHU
- ② Sweet Potato Shochu
- ③ 37 ~ 38%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ KODAMA DISTILLERY LLC
【小玉醸造】
- ⑨ 1818
- ⑩ Obi 8-1-8, Nichinan-shi
【日南市】
- ⑪ 0987-25-9229



19. 柳田 MIZUNARA

- ① YANAGITA MIZUNARA
- ② Barley Shochu
- ③ 41%
- ④ Barley
- ⑤ Barley
- ⑥ White
- ⑦ On the Rocks
- ⑧ YANAGITA DISTILLERY
【柳田酒造】
- ⑨ 1902
- ⑩ Hayasuzu-cho 14-4,
Miyakonojo-shi
【都市市】
- ⑪ 0986-25-3230



20. 赤魔王

- ① AKA MA-OH
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ SAKURANOSATO SHUZO
Co., Ltd.
【櫻の郷酒造】
- ⑨ 1994
- ⑩ Gounohara-ko 888,
Kitago-cho, Nichinan-shi
【日南市】
- ⑪ 0987-55-4134



23. 河童の誘い水



- ① KAPPA NO SASOIMIZU
- ② Sweet Potato Shochu
- ③ 20%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ KYOYA DISTILLER & BREWER Ltd.
【京屋酒造】
- ⑨ 1834
- ⑩ Aburatsu 2-3-2,
Nichinan-shi
【日南市】
- ⑪ 0987-22-2002



24. 八重桜



- ① YAEZAKURA
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ With Warm Water
- ⑧ FURUSAWA JOZOU Ltd.
【古澤醸造】
- ⑨ 1892
- ⑩ Odotsu 4-10-1,
Nichinan-shi
【日南市】
- ⑪ 0987-27-0005



25. 飢肥杉

- ① OBISUGI
- ② Sweet Potato Shochu
- ③ 20%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ INOUE SHUZO Co., Ltd.
- ⑨ 【井上酒造】
- ⑩ 1894
- ⑪ Yowara-ko 1326, Nango-cho, Nichinan-shi 【日南市】
- ⑫ 0987-68-1055



26. 幸蔵

- ① KOUZOU
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ Black
- ⑦ Straight or On the Rocks
- ⑧ KOUZOU SHUZO Co., Ltd.
- ⑨ 【幸蔵酒造】
- ⑩ 1919
- ⑪ Kushima 1393-1, Kushima-shi 【串間市】
- ⑫ 0987-72-0305



27. 赤芋仕込み。 ひむか寿

- ① AKAIMO-JIKOMI HIMUKAKOTOBUKI
- ② Sweet Potato Shochu
- ③ 20%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ With Warm Water or On the Rocks
- ⑧ JUKAI SHUZO Co., Ltd.
- ⑨ 【寿海酒造】
- ⑩ 1985
- ⑪ Kitakata 1295, Kushima-shi 【串間市】
- ⑫ 0987-72-5611



28. 心水

- ① MOTOMI
- ② Sweet Potato Shochu
- ③ 25%
- ④ Sweet Potato
- ⑤ Rice
- ⑥ White
- ⑦ On the Rocks
- ⑧ SHORO SHUZO Co., Ltd.
- ⑨ 【松露酒造】
- ⑩ 1928
- ⑪ Terazato 1-17-5, Kushima-shi 【串間市】
- ⑫ 0987-72-0221



Chicken Nanban (Fried chicken with tartar sauce)



Miyazaki spicy noodles



Deep-fried mehikari fish



Dishes that goes well with shochu

Shochu is very attractive as alcohol during meals. By bringing out the deliciousness of the food and combining it with various dishes, unexpected advantages of Shochu can be brought out.

Shochu doesn't contain sugar. The oil content is also very low, so if you drink it with fried food or other dishes using oil, the inside of your mouth will be washed refreshingly and you will be able to eat more. Kuramoto say, "It goes well with any dish. It is delicious.". In fact, yes. In Miyazaki, it can be used with specialty foods such as charcoal-grilled free-range chicken, deep-fried foods, seafood such as sashimi, grilled fish and boiled fish, noodles such as pasta and udon, and vinegared foods such as pickles. I will introduce some dishes that go well with Shochu, so please refer to the regional dishes of each country.



Sashimi



Grilled fish



Pork Lemon Hotpot



Pickles



Roast Beef

Miyazaki Shochu Related Spots

① Tonneru no Eki --- KAGURASHUZO

2221-2 Shimonoaza Akaishi,
Takachiho-cho Oaza
Tel. 0982-73-4050
9:00-18:00

① Entry: Free, Parking: Available, Tasting: Available, Products for sale
② 35 minutes by car from the Kitakata Interchange, Kyushu Chuo Expressway



② Sato Shochu Brewery Museum --- SATO SHOCHU INC

2388-1 Houri-machi,
Nobeoka-shi
Tel. 0982-33-2811
Mon-Fri, 9:00-17:00

① Entry: Reservations Necessary, Car, Coach Parking Available, Tasting: Available Products for sale, Tour: Available
② 10 minutes by car from the Nobeoka Interchange, Higashi Kyushu Expressway



③ Nishi no Miyako Aguri-kan --- KAGURASHUZO

11365-1 Kanoda, Saito-shi
Tel. 0983-32-0880
9:00-17:00
Closed Weekends & Holidays

① Entry: Free, Parking: Available (110 Spaces), Tour, Tasting: Available, Products for sale. Reserve in advance if you would like a guide.
② 10 minutes by car from the Saito Interchange, Miyazaki Expressway



④ Aya Shizengura Kengaku-kan --- UNKAI SHUZO

1795-1 Mameshinkai, Minamimata Aza,
Aya-cho Oaza, Higashi Morokata-gun
Tel. 0985-77-3737
9:30-16:30

① Entry: Free, Parking: Available, Tour: Available for parties of 2 or more, reservation required.
② 25 minutes by car from Miyazaki Nishi Interchange, Miyazaki Expressway.



⑤ Kirishima Factory Garden --- KIRISHIMA SHUZO

5480 Shibita-cho,
Miyakonojo-shi
Tel. 0986-21-8111
9:00-21:30

① Entry: Free, Parking: Available (200 Spaces), Tasting: Available, Products for sale, Restaurant: Available, Tour: Available (Reservation Required)
② 15 minutes by car from Miyakonojo Interchange, Miyazaki Expressway



⑥ M's Garden --- MIYAKONOJO SHUZO/OURA SHUZO

4113-1 Otobo-cho,
Miyakonojo-shi
Tel. 0986-37-3392
10:00-19:00

① Entry: Free, Parking: Available, Products for sale.
② 20 minutes by car from Miyakonojo Interchange, Miyazaki Expressway



⑦ Kanematsu Honen - The Deity of Shochu --- Next to AKASHI SHUZO

757-10 Kurishita,
Ebino-shi Oaza
Tel. 0984-35-0987

① Parking: Available
② 15 minutes by car from Ebino Interchange, Miyazaki Expressway



⑧ Hands-on Mini Brewery: Shochu Dojo --- SAKURANOSATO SHUZO

888 Gounohara-ko,
Kitago-cho Oaza, Nichinan-shi
Tel. 0987-55-4134
10:00-16:00

① Entry: Free (Reservations required for groups), Shochu-making experience: Free (Reservations required), Parking: Available, Tasting: Available, Products for sale.
② 35 minutes by car from Tano Interchange, Miyazaki Expressway



⑨ Nichinan Shuzo Hall --- 13 Breweries in Nichinan

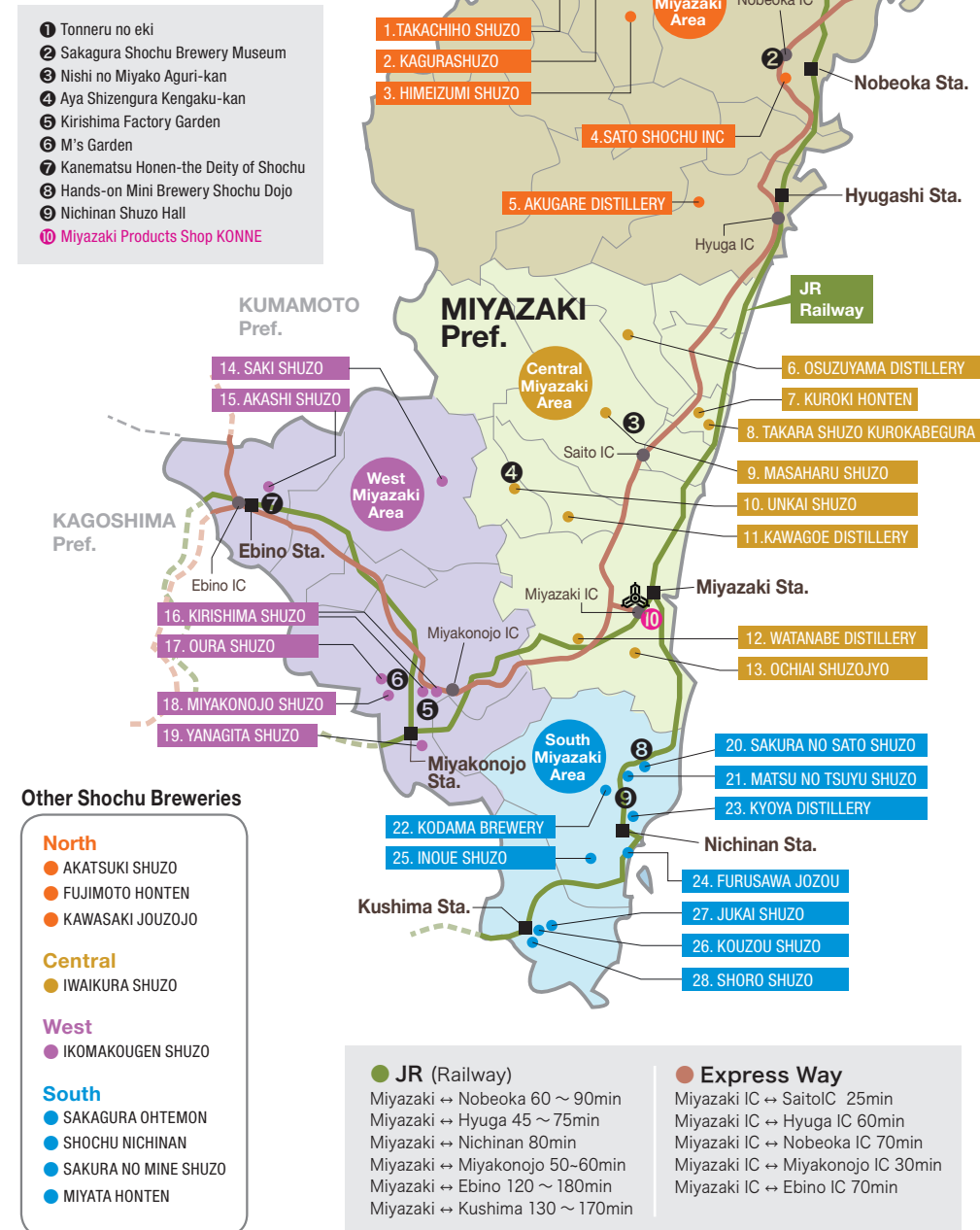
1-10 Obi 2 chome, Nichinan-shi
Tel. 0987-25-1677
Tue, Wed, Fri: 9:00-17:00
Weekends, Holidays: 10:00-16:00

① Entry: Free, Parking: Available, Tasting Available, Products for sale.
② 35 minutes by car from Tano Interchange, Miyazaki Expressway



Miyazaki Shochu Map

- Places listed in boxes are written about in this book.
- Miyazaki Prefectural Office is marked on the map.
- The numbers on the map refer to shochu-related spots in the prefecture:



Miyazaki Products Shop KONNE

The prefectural branch of Miyazaki Products KONNE stocks a wide selection of authentic Miyazaki shochu from all over the prefecture, including a lot of rare brands! The Shinjuku Miyazaki-kan in Tokyo has a shop on the 1st floor, and a restaurant upstairs where you can enjoy several different brands of shochu.



Miyazaki Products Shop KONNE

1st Floor, Building 8, Miyazaki Prefectural
Government Office, Miyata-cho 1-6,
Miyazaki-shi, Miyazaki Prefecture
Tel: 0985-22-7389
Mon-Fri 9:00-19:00



Shinjuku Miyazaki-kan KONNE

Shinjuku Southern Terrace, Yoyogi 2-2-1,
Shibuya-ku, Tokyo-to
Tel: 03-5333-7764
Shop: 9:00-19:00
Lunch: 11:00-15:00 Dinner: 17:00-23:00

Access to Miyazaki

■ Air

NRT ↔ KMI 100min
HND ↔ KMI 90min
NGO ↔ KMI 75min
ITM ↔ KMI 65min
KIX ↔ KMI 65min
FUK ↔ KMI 45min
OKA ↔ KMI 80min

■ JR (Railway)

Hakata ↔ Miyazaki 5h
[Limited Express]
Hakata ↔ Miyazaki 3h50min
[Shinkansen & Limited Express]

■ Express Bus

Hakata ↔ Miyazaki 4h40min

