



Main Fermentation

(6 to 14+ days)



一次即下 蒸留前
二次前
二次即下
三次前

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
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NO. 88
460Q S34.12.16

NO. 69
640Q H15.8.23

NO. 54
490Q S34.12.16

NO. 55
520Q S34.12.16

NO. 56
520Q S34.12.16

NO. 57
440Q S34.12.16

NO. 51
418.8.23

NO. 52
420Q S34.12.16

4.12.16

Distillation
(2 to 3 hours)



Aging

(3 months to 40+ years)



No 85
2530
PHIL 4.4

43

47882

昭和35.2.11

44

44381

昭和33.5.4

廻室





Filtration & Dilution

(1 day)





高橋

山崎の蔵

高橋

山崎の蔵

Bottling
(<1 day)





Great, how do we drink it?



Straight
On the Rocks



Atsukan.
heated directly.



Oyuwari.
w hot water.





Mizuwari or Chu-hai.

Mixed with water or fruit juice

Maewari.

Blended w water & rested for 24+ hours.



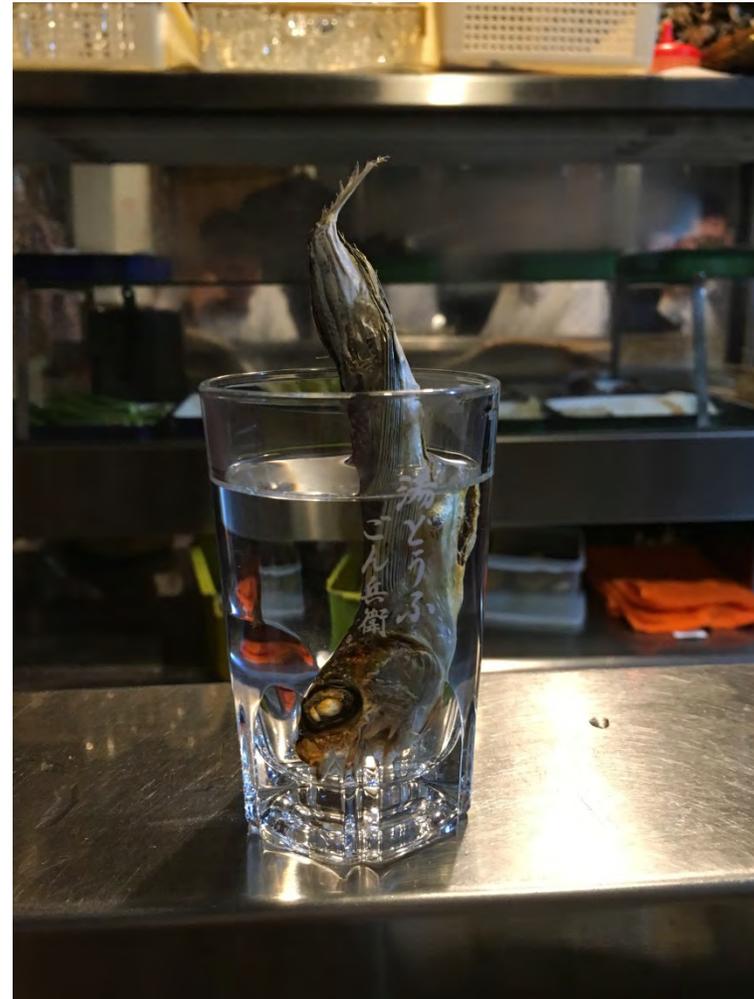
Add a fruit garnish.

"umeboshi" pickled plum

Enjoy shochu & awamori how you like.

But maybe wait to drink it

Yudofu Gonbe style.

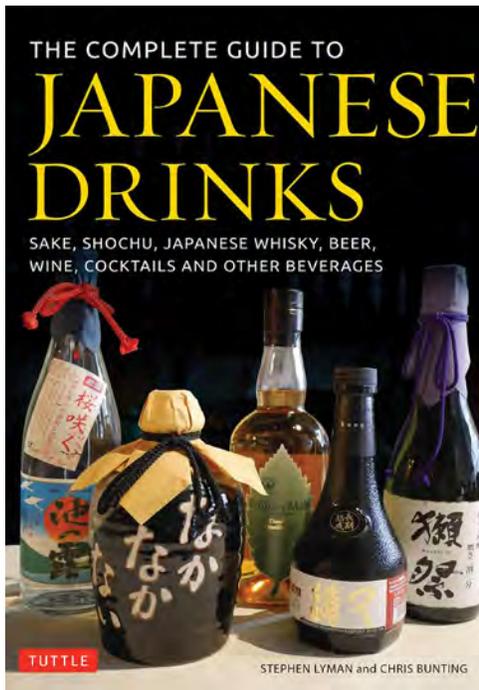


A wise toji once told me ...



Honkaku Shochu

本格焼酎



Stephen Lyman
Author, podcast host



@JapanDistilled



Available Everywhere



Podcasts are Enjoyed

THE COMPLETE GUIDE TO

JAPANESE DRINKS

SAKE, SHOCHU, JAPANESE WHISKY, BEER,
WINE, COCKTAILS AND OTHER BEVERAGES



TUTTLE

STEPHEN LYMAN and CHRIS BUNTING

a (not so) brief history of Japanese Drinks

Japan Society
10 March 2020

Stephen Lyman
author



@Shochu_Danji

