



BAKKAN NASAKESHIMA · HACHIJO KOHATSU · TOKYO

BAKKAN NASAKESHIMA

Barley / barley koji

A full-bodied honkaku barley shochu from Hachijo Island, made with white koji and atmospheric distillation, with roasted grain, cocoa and mellow sweetness.

25%

ABV

700 ml

VOLUME

TOKYO ISLAND BARLEY SHOCHU

● SPECIFICATION

ORIGIN Hachijo Island, Tokyo	GEOGRAPHICAL INDICATION Tokyo Shimazake
KOJI White koji	DISTILLATION Atmospheric distillation
PROFILE Roasted grain · cocoa · mellow sweetness	

PRODUCER

Hachijo Kohatsu Co., Ltd.

Hachijo Kohatsu was founded in 1947 on Hachijo Island. After a fire destroyed the distillery in 1992, a new production site began operating in 1994. That recovery forms an important part of the house's continuity: island history is preserved through a working distillery that has also reconsidered how barley shochu can carry depth and remain food-conscious.

● VERIFIED RECOGNITION

Only results that can be matched to this specific product are shown.

REF.	RESULT
2025	Grand Prix, Barley Shochu – Liquor Stores' Shochu Awards
2024	Grand Prix, Barley Shochu – Liquor Stores' Shochu Awards
2024	Gold, Barley Shochu – Kura Master
2020	Silver, Barley Shochu – Tokyo Whisky & Spirits Competition