



HAKKAISAN FUBAIKA · HAKKAISAN BREWERY · NIIGATA

HAKKAISAN Fubaika

Japanese rice / rice koji / sake lees

HAKKAISAN Fubaika is a 40% rice shochu from Hakkaisan Brewery, aged in American white oak inside the Yukimuro snow cellar.

40%

ABV

720 ml

VOLUME

**YUKIMURO WHITE-OAK-AGED
RICE SHOCHU · 40%**

● SPECIFICATION

STYLE White-oak-aged rice shochu	KOJI Yellow koji
DISTILLATION Vacuum	MATURATION American white oak · Yukimuro
ALCOHOL 40%	

PRODUCER

Hakkaisan Brewery

Hakkaisan Brewery was founded in 1922 in Minamiuonuma, Niigata. Its Fukasawahara Distillery brings brewing methods from sake into its shochu: yellow koji, sake yeast, staged mashing and sake lees are used differently across the three distinct expressions shown here.

● VERIFIED RECOGNITION

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

REF.	RESULT
2025	TWSC · Highest Gold – HAKKAISAN Fubaika
2025	TWSC · Best Category Award