



HAKKAISAN · KASU-TORI SHOCHU · NIIGATA

HAKKAISAN Kasu-tori Shochu Yoroshiku Senman Arubeshi

Fresh sake lees

HAKKAISAN Kasu-tori Shochu Yoroshiku Senman Arubeshi is a 40% kasu-tori shochu from Hakkaisan Brewery, matured for at least three years.

40%

ABV

720 ml

VOLUME

**THREE-YEAR GINJO KASU-TORI
SHOCHU · 40%**

● SPECIFICATION

STYLE Ginjo kasu-tori honkaku shochu	MATERIAL Fresh sake lees
DISTILLATION Vacuum	MATURATION 3+ years
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
2022	TWSC · Highest Gold – 40% kasu-tori shochu
2022	Kura Master · Platinum and Jury Prize
2023	TWSC · Hall of Fame