



HAKKAISAN · RICE SHOCHU · NIIGATA

HAKKAISAN Rice Shochu Yoroshiku Senman Arubeshi

Japanese rice / rice koji / sake lees

HAKKAISAN Rice Shochu Yoroshiku Senman Arubeshi is a 25% rice shochu from Hakkaisan Brewery, made with yellow koji and sake yeast.

25%

ABV

200 / 720 / 1800 ml

VOLUME

YELLOW-KOJI RICE SHOCHU · 2+ YEARS

● SPECIFICATION

STYLE Honkaku rice shochu	KOJI Yellow koji
MAKING Sake yeast and staged mashing	MATURATION 2+ years
ALCOHOL 25%	

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.