



MUGISHIRU · TOYONAGA DISTILLERY · KUMAMOTO

MUGISHIRU

Japanese naked barley

MUGISHIRU is a 25% unfiltered honkaku barley shochu from Toyonaga Distillery, made with Japanese naked barley and atmospheric distillation.

25%

ABV

720 / 1800 ml

VOLUME

**UNFILTERED HONKAKU MUGI
SHOCHU**

● SPECIFICATION

STYLE Unfiltered honkaku mugi shochu	BARLEY Japanese naked barley
DISTILLATION Atmospheric	FINISH Unfiltered
ALCOHOL 25%	

PRODUCER**Toyonaga Distillery**

Toyonaga Distillery was founded in 1894 in Yunomae, Kumamoto, close to the headwaters of the Kuma River. Its work begins from the relationship between local materials and the long-established culture of Kuma distilling.

● VERIFIED RECOGNITION

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

REF.	RESULT
2025	TWSC · Gold – MUGISHIRU 25%
2025	Kura Master · Gold – MUGISHIRU 25%
2022	Shochu Prize selected by specialist retailers – Grand Prize