



TOROSHIKAYA · ROKUCHOSHI DISTILLERY · KUMAMOTO

TOROSHIKAYA

Rice shochu / oak-cask-aged barley shochu

TOROSHIKAYA is a 38% long-aged blend of Kuma rice shochu and oak-cask-aged barley shochu from Rokuchoshi Distillery.

38%

ABV

720 ml

VOLUME

**100% AGED RICE AND BARLEY
SHOCHU BLEND**

● SPECIFICATION

ORIGIN Kuma GI rice shochu base	STRUCTURE Rice and barley aged-spirit blend
MATURATION 30-year core · 10+ year components	COMPOSITION 100% aged spirits
ALCOHOL 38%	

PRODUCER

Rokuchoshi Distillery

Rokuchoshi Distillery was founded in 1923 in Nishiki, Kuma, Kumamoto. Its expressions begin with the rice-distilling culture protected by the Kuma GI, and its cask programme asks how time can deepen that foundation without obscuring it.

● VERIFIED RECOGNITION

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

REF.	RESULT
2018- 2023	International Taste Institute / iTQi · multiple Three-Star records, Crystal and Diamond Taste Awards