



SOBA-OSHO · SATSUMA MUSOU · KAGOSHIMA

SOBA-OSHO

Buckwheat-based shochu

SOBA-OSHO is a 25% long-aged soba shochu from Satsuma Musou in Kagoshima, with an eight-year maturation stated by specialist retailers.

25%

ABV

720 / 1800 ml

VOLUME

**EIGHT-YEAR LONG-AGED SOBA
SHOCHU**

● SPECIFICATION

STYLE Long-aged soba shochu	MATURATION 8 years
MAKING Satsuma Musou	DISTRIBUTION Sake Craftsmen Guild
ALCOHOL 25%	

PRODUCER

Satsuma Musou

Satsuma Musou makes both MOGURA and SOBA-OSHO in Kagoshima. "Sake Craftsmen Guild" identifies the distribution and development network, not the producer; these pages keep the maker and the individual product distinct.