



GOHEI · HIMEIZUMI SHUZO · MIYAZAKI

SOBAKURO GOHEI

Buckwheat / rice koji

SOBAKURO GOHEI is a 25% honkaku buckwheat shochu from Himeizumi Shuzo, made with buckwheat, rice koji, black koji and atmospheric distillation.

25%

ABV

900 / 1800 ml

VOLUME

HONKAKU SOBA SHOCHU

● SPECIFICATION

STYLE Honkaku soba shochu	BASE Buckwheat / rice koji
BARLEY Not used	KOJI Black koji
ALCOHOL 25%	

PRODUCER

Himeizumi Shuzo

Founded in 1831, Himeizumi Shuzo makes its spirits in Hinokage, Miyazaki. The house is known for hand-led production and an old fermentation cellar; SOBAKURO GOHEI stands alongside its sweet-potato sibling as a distinctly different expression of the same place.