

# THE SHOCHU VALLEY, KUMA

Rice shochu has come to its completion

Kuma shochu is a proud brand of geographical indication.

Kuma shochu boasts its 500 years of history.  
When you look into a glass filled with shochu,  
you can see the love of those who came before us  
and the devotion of each distiller.

## Kuma shochu All 28 distillers



**(株) 塚酒造**  
Tsutsumi Distillery (Inc.)  
390-4 Ohara-Mirami, Asagiri-cho, Kuma-gun  
TEL.0966-45-0264



**松の泉酒造(資)**  
Matsunozumi Distillery (LP)  
169-1 Kamikita, Asagiri-cho, Kuma-gun  
TEL.0966-45-1118



**球磨焼酎(株)**  
Kuma Shochu (Inc.)  
5-1 Fumoto-cho, Hitoyoshi-shi  
TEL.0966-22-6930



**(資) 宮元酒造場**  
Miyamoto Distillery (LP)  
790 Kurohiji, Taragi-machi, Kuma-gun  
TEL.0966-42-2278



**(資) 大石酒造場**  
Oishi Distillery (LP)  
1053 Iwano Mizukami-mura, Kuma-gun  
TEL.0966-44-0001



**肩の露(株)**  
Fusanotsuyu (Inc.)  
568 Taragi, Taragi-machi, Kuma-gun  
TEL.0966-42-2008



**木下醸造所**  
Kinoshita Distillery  
785 Taragi, Taragi-machi, Kuma-gun  
TEL.0966-42-2013



**(有) 淵田酒造本店**  
Fuchida Distillery (LP) Main office  
422-1 Isshoi-kou, Kuma-mura, Kuma-gun  
TEL.0966-32-0005



**(資) 宮原酒造場**  
Miyahara Distillery (LP)  
581 Fukada-higashi, Asagiri-cho, Kuma-gun  
TEL.0966-45-0178



**(有) 林酒造場**  
Hayashi Distillery (LC)  
3092 Yunomae-machi, Kuma-gun  
TEL.0966-43-2020



**(資) 高田酒造場**  
Takada Distillery (LP)  
756 Fukada-higashi, Asagiri-cho, Kuma-gun  
TEL.0966-45-0200



**(資) 大和一酒造元**  
Yamato Distillery (LP)  
2144 Shimotayashi-cho, Hitoyoshi-shi  
TEL.0966-22-2610



**高橋酒造(株) 多良木工場**  
Takahashi Distillery (Inc.) Taragi Factory  
813 Okuno, Taragi-machi, Kuma-gun  
TEL.0966-42-2366



**六調子酒造(株)**  
Rokuchoshi Distillery (Inc.)  
1013 Nishi, Nishiki-cho, Kuma-gun  
TEL.0966-39-1130



**(資) 福田酒造商店**  
Fukuda Shuzo (Distillery) Shoten (LP)  
137-2 Nishida-shimomachi, Hitoyoshi-shi  
TEL.0966-22-2507



**(株) 恒松酒造本店**  
Tsunematsu Distillery Main Office (Inc.)  
1022 Taragi, Taragi-machi, Kuma-gun  
TEL.0966-42-2381



**(有) 松下醸造場**  
Matsushita Distillery (LC)  
2582 Iwano Mizukami-mura, Kuma-gun  
TEL.0966-44-0010



**(資) 淵田酒造場**  
Fuchida Distillery (LP)  
22 Kouya-machi, Hitoyoshi-shi  
TEL.0966-23-3055



**(株) 鳥飼酒造**  
Torikai Distillery (Inc.)  
2 Nanoka-machi, Hitoyoshi-shi  
TEL.0966-22-3303



**(資) 寿福酒造場**  
Jufuku Distillery (LP)  
28-2 Tamachi, Hitoyoshi-shi  
TEL.0966-22-4005



**(資) 松本酒造場**  
Matsumoto Distillery (LP)  
347-3 Menda-higashi, Asagiri-cho, Kuma-gun  
TEL.0966-45-2106



**深野酒造(株)**  
Fukano Distillery (Inc.)  
333 Gonoharu-machi, Hitoyoshi-shi  
TEL.0966-22-2900



**(有) 那須酒造場**  
Nasu Distillery (LC)  
695 Kume, Taragi-machi, Kuma-gun  
TEL.0966-42-2592



**高橋酒造(株)**  
Takahashi Distillery (Inc.)  
498 Gonoharu-machi, Hitoyoshi-shi  
TEL.0966-24-5155



**緞月酒造(株)**  
Sengetsu Distillery (Inc.)  
1 Shinmachi, Hitoyoshi-shi  
TEL.0966-22-3207



**常楽酒造(株)**  
Joraku Distillery (Inc.)  
2577-13 Isshiki, Nishiki-cho, Kuma-gun  
TEL.0966-38-4371



**(名) 豊永酒造**  
Toyonaga Distillery (GP)  
1873 Yunomae-machi, Kuma-gun  
TEL.0966-43-2008



**抜群酒造(資)**  
Batsugun Distillery (LP)  
1622 Kurohiji, Taragi-machi, Kuma-gun  
TEL.0966-42-2172

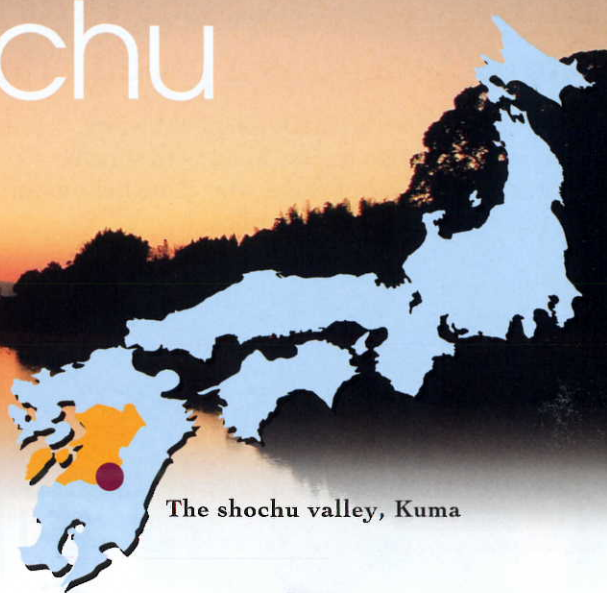
## Kuma Shochu Makers' Association

5-1 Fumoto-cho, Hitoyoshi-shi, Kumamoto Prefecture

Tel.0966-22-5059 Fax.0966-24-2164

E-mail office@kumashochu.or.jp <http://www.kumashochu.or.jp/>

# The origin of authentic shochu Kuma shochu,



The shochu valley, Kuma



## BRAND

Geographically Designated Brand  
Kuma Shochu is the representative brand which proudly adopts the name of the area.

Like Scotch whiskey, Bordeaux and Chablis wine and Cognac brandy, Kuma shochu is one of the few brands which are protected as a geographical indication by the WTO. Enjoy the world-class taste and aroma.



## RICE

Luxurious shochu, obtained from rice which is the staple food of Japan



The Kuma, the clear stream, feeds verdant paddy fields gathered around the river basin. One of the foremost rice-producing areas has produced high quality rice shochu. Rice, the staple food of Japan, being the raw material, the shochu makes a good match with meals and complements any cuisine.

## HISTORY

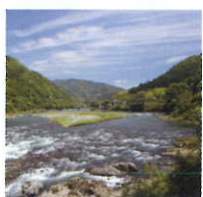
Nurtured in the legendary Kuma area for 500 years  
Over time, the taste and aroma were refined by the people.



It was brought to Hitoyoshi from the Asian continent during the Warring States period (around the 16th century.) Since then it has boasted a time-honored tradition and its taste and aroma are continuously being refined by the persistent efforts of master distillers.

## NATURE

Deep in the mountains of Kyushu  
Blessed with clear water and bountiful harvests



Subtle and profound mountains, The Kuma River, one of the three most rapid streams in Japan. Blessings of the earth are nurtured in the harsh climate. These are the factors which create the gentleness, beauty and vitality of Kuma shochu.

## VARIETY

Twenty-eight distinct distillers  
Particular tastes created by the skill of distillers



A variety of taste from light to heavy. It is guaranteed by the skill and particularity of distillers. You will enjoy the characteristic of each taste to your heart's content and discover your favorite.