



Experience the flavors of barrel-aging with this cask-strength shochu

GOKUJO TSUTSUMI

This is a single-cask, cask-strength shochu, meaning they get only a few hundred bottles from each cask. This amber-tinted shochu's rich depth of flavor is accompanied by a mellow, savory aroma.

Ingredients: rice, rice koji, dietary fiber
 ABV: 40%
 Distillation method: vacuum
 Aged: 10 years



Cold fermentation with ginjo yeast for a rice shochu with an elegant aroma

OKUKUMA ZAKURA

A honkaku shochu made using ginjo yeast (#9 yeast) and fermented slowly at low temperatures. Enjoy the rich flavor and elegant aroma you can only get from rice shochu.

Ingredients: rice, rice koji
 ABV: 25%
 Distillation method: vacuum



Infused with the sweet flavor of Kumamoto's famous banpeiyu

BANPEIYU NO OSAKE

A liqueur made from banpeiyu, the jewel of Kumamoto Prefecture and the world's heaviest citrus. Made without using sweeteners, this drink tastes like a fresh spring breeze.

Ingredients: honkaku shochu (rice, rice koji), fruit juice, flavoring
 ABV: 8%
 Distillation method: vacuum

Tsutsumi Shuzo

堤酒造



Tsutsumi Shuzo

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THE HISTORY OF KUMA SHOCHU

Kuma Shochu: Born from the History, Climate & Culture of Hitoyoshi-Kuma



Abundant Water & Unique Climate

The Kuma Valley is located at the southernmost tip of Kumamoto Prefecture, deep in the mountains of Kyushu. The cool waters of the Kuma River—famed for its rapids—nourish the fields, while the valley's distinctive climate and significant temperature variations create one of the prefecture's prime rice-growing areas. The frequent dense fog in the region allows for fermentation and storage at relatively low temperatures, which helps give Kuma

shochu its refreshing aroma. The soft water from the Kuma River system is ideal for shochu making and helps enhance the gentle sweetness of the rice. The rich aroma and deep flavor of Kuma Shochu can only be produced in the Hitoyoshi-Kuma region.

Tradition & Evolution

Rice shochu production in the Hitoyoshi-Kuma region is believed to have started about 500 years ago. Distillation

techniques were supposedly brought over through trade with southeast and continental Asia. Today, 27 distilleries preserve the traditional techniques honed by their predecessors, offering a variety of flavors that have evolved over time.

In 1995, Kuma Shochu was designated as a Geographical Indication by the National Tax Agency, establishing it as a world-class shochu brand and attracting attention from around the globe.

WHAT IS KUMA SHOCHU?

- Must be made with rice (including rice koji) grown in Japan
- Mash must be made with Hitoyoshi-Kuma water and shochu must be distilled in a pot still and bottled in Hitoyoshi-Kuma.

You must be 20 or older to drink. Do not drink and drive.
 Drinking alcohol during pregnancy and breastfeeding may affect the development of the fetus or infant.
 Drink in moderation. Please recycle.



Upper left: A grand distillery stands surrounded by the expansive countryside scenery of the Kuma Valley.

Upper right: Using groundwater drawn up on the premises, the toji put their all into their work every day to prevent missing even the smallest changes in first- and second-stage fermentation.

Left: The experience cultivated through the handcrafting process supports the production of honkaku shochu.

Right: The distillery is equipped with a vacuum still and other modern equipment.

TSUTSUMI SHUZO (Asagiri)

Developing creative shochu for the next generation without resting on their laurels

HISTORY

Pushing the limits of Kuma Shochu

The present-day distillery's predecessor, Indo Jozojo, was founded in 1878. Twenty years ago, Kazuhiro Tsutsumi of Fusanotsuyu, a shochu distillery connected to the same area of Hitoyoshi, joined management as president and renamed the company Tsutsumi Shuzo while leaving the facilities and toji unchanged. Preserving the traditions of generations is vital in this

old-fashioned distillery but, more than anything, they are fixated on creating new styles of Kuma Shochu for the next generation.

The vision is to take full advantage of the region's resources and utilize the rice, pure air, and the Kuma River's clean water to create an authentic shochu that can only be made here. In order to pass down their traditions and protect their production methods, this distillery makes no compromises

in their quest for new flavors and delicious shochu. Tsutsumi pursues this goal experimenting to see how storage methods and vessels affect the flavor profile of their shochu. Additionally, Tsutsumi also works to develop new products through collaborations with university laboratories. Because Tsutsumi already has everything it needs to make delicious shochu, they can take a more aggressive stance towards making innovative shochu.

ABOUT US

Devoted to developing new products

Tsutsumi's diverse lineup displays the mastery of Tsutsumi's toji. The rice shochu production process of using black koji, sherry casks for aging, sake ginjo yeast, and slow, low-temperature fermentation brings out the unique characteristics of the sweet potatoes, barley, buckwheat, and black soybeans they also use to make shochu.

Beyond shochu, the company is also capitalizing on the know-how it's accumulated since its founding to step into the world of liqueurs and even health drinks. The company has already made four brands of liqueurs that have come into high demand

in recent years. Popular products include Banpeiyu no Osake, which features the refreshing flavor of Kumamoto banpeiyu citrus, and Kumatomato, which is made from tomato pulp and rice shochu. Their health drinks include Kuro Daizu Shibori, which is made by fermenting whole Japanese black soybeans using a proprietary production process and is currently garnering a lot of attention.

These innovative products are possible thanks to the indomitable spirit of the toji who have been unshackled from requirements to stick to tradition. Using this underlying strength, Tsutsumi seeks to promote the Hitoyoshi-Kuma region as a world-class mecca for distilled spirits.

"We create products that fill the needs of our customers," says vice president Arifumi Tsutsumi. The company challenges itself to be the first to develop products around the hottest trends in Tokyo.



The factory retains the stone chamber and tools that have been in use since Tsutsumi's founding. The passion for shochu brewing that's been passed down through generations of toji has cultivated the craft and technique that gives Tsutsumi Shuzo its renowned flavor.



Aged shochu is stored carefully in the factory. As time ticks away, the flavor within will only continue to deepen.