



Extended aging in oak barrels yields amber color and sweet aromas

KYUDAIME MIYAMOTO

Aging base Kyudaime spirit on oak for long periods yields whiskey-like color and sweet, rich aromas. It's an exceptional drink that goes down smoothly and is great on the rocks or with water.

Ingredients: rice, rice koji
ABV: 35%
Distillation method: vacuum
Aged: 10+ years



Flagship shochu aged for 5 years

KYUDAIME

The subtle flavor of the ingredients shines through. Great mouthfeel, a well-balanced flagship shochu. Enjoy the refined flavors that come from 5 years of aging, either on the rocks or with hot water.

Ingredients: rice, rice koji
ABV: 25%
Distillation method: vacuum
Aged: 5 years



Enjoy the mellowness produced by aging and the aromas of atmospheric distillation

KYUDAIME JOATSU

Made with 100% Hinohikari rice cultivated under contract for brewing. Aged for 10 years. Unique aromas of atmospheric distillation, smoothness from aging, and a refined, easy-to-drink flavor.

Ingredients: rice, rice koji
ABV: 25%
Distillation method: atmospheric
Aged: 10 years

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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.

Miyamoto Shuzojo

宮元酒造場



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.



Top right: The distillery stands protected from the Kuma River by an embankment. The spacious grounds are home to numerous aging tanks. The old brick boiler they used to use still stands within the distillery.
Top left: Making koji in the koji room. The koji tables have been in use for around 80 years.
Left: Distilling is still done using traditional tools.
Right: "Delicious shochu comes from delicious rice" is the fundamental idea here. Miyamoto cares deeply about the ingredients it uses.

MIYAMOTO SHUZOJO (Taragi)

Preserving traditions, pursuing quality, building an independent sales network

HISTORY
Everything done by hand

An exterior wall at the Miyamoto Shuzojo distillery reads "Making Distiller Traditions." Founded over 300 years ago as a general store, Miyamoto was granted permission to make shochu in 1810 by Lord Sagara Yorinori, 32nd head of the Sagara family. As the second oldest Kuma Shochu distillery, Miyamoto has a long history and

continues to uphold four traditions: making koji in a stone koji room, steaming rice in wooden barrels, brewing in clay pots, and traditional single distillation. Locals affectionately call Miyamoto Shuzojo "Chaya" (tea house), a name that remains from its founding days. This historic nickname is preserved as the brand name of Miyamoto's Chaya barley shochu.

Miyamoto's flagship Kyudaime brand

was first made in 1994. Kyudaime is made with table rice, and spends five years aging in ceramic *kame* jars before bottling. Multiple variations of Kyudaime have been made, like Kyudaime Miyamoto that is aged in oak casks and Kyudaime Kame Chozo that is aged even longer in *kame* pots and sold in limited quantities every July.

ABOUT US
Available only at good liquor stores

Kyudaime is made with Kumamoto table rice grown under contract. Early in the mornings during brewing season, the sweet-smelling steam from the rice cooking in wooden barrels spreads throughout the neighborhood. Everything is done by hand: the head brewer checks the temperature of the rice before bringing it to the koji room, where the koji is carefully mixed. The total production volume is limited, and since most is put aside to be aged to enhance its flavor, the final amount shipped is small. Most shochus produced at Miyamoto Shuzojo are hard to find.

Miyamoto also doesn't sell through wholesalers, and instead their shochus are only available at authorized retailers. The distillery does not sell online either, so designated stores are the only place you'll find Miyamoto shochu. The 10th generation president has spent years traveling throughout Japan and visiting retailers in order to build strong relationships, which has allowed him to maintain stable pricing for his shochus. Miyamoto is confident in his products, knowing that if you care about your ingredients, put in the time and effort, and consistently improve quality, the customers realize and appreciate what you make.

High quality table rice is steamed in wooden barrels. When the breezes blow, the entire neighborhood is enveloped in the sweet scent of cooking rice. Miyamoto believes in making things by hand and avoiding mechanization.



Left: Many documents, like this family tree, are from Miyamoto's days as a general store and tell the history of the company. **Center:** In 1971, the entire settlement was relocated due to construction of a levee. **Right:** A monument on the property tells the history of the Miyamoto family.



The primary brewing process done in ceramic jars takes about a week. The secondary fermentation takes about two weeks.