

Welcome to Joraku Sake Brewery Japan



Since our founding in 1912 in the picturesque Kumamoto Prefecture, Joraku Sake Brewery has been dedicated to crafting exceptional spirits that reflect Japan's rich heritage and natural bounty. Nestled in an area where the famed Kuma River, one of Japan's three great rapids, flows, we embrace the philosophy of "local production for local consumption," ensuring that the ingredients we use are sourced primarily from the Hitoyoshi Kuma region and other select areas of Kumamoto Prefecture.

Our diverse lineup of products includes **rice shochu, barley shochu, potato shochu, liqueurs, and whiskey**, each crafted with meticulous care and a deep respect for tradition. By carefully selecting the finest domestic raw materials, we deliver premium quality and authentic flavours that pay homage to Japan's storied brewing culture.

In recognition of the cultural significance of traditional Japanese brewing methods, Japan's sake brewing practices, including shochu and awamori, were recently registered as an **intangible cultural heritage by UNESCO**. This milestone reinforces our commitment to sharing the spirit of Japan with the world.

We invite you to explore our exquisite offerings and

experience the unique essence of Joraku Sake Brewery. We would be delighted to collaborate with you to bring the flavours of Kumamoto to India. Please feel free to reach out to us for more information.

Thank you for your support, and we look forward to connecting with you.

Sincerely,
Joraku Sake Brewery Japan

Product introduction

Rice Shochu:

Carefully selected rice from Kumamoto Prefecture and Junmai Kuma shochu made with the clear water of the Kuma River is slowly stored and aged in oak barrels in the season with temperature differences unique to the Hitoyoshi Kuma Basin.



Sweet potato shochu:

Sweet potatoes (golden senkan) are grown by contract farmers in Kumamoto Prefecture, rice malt (black koji) from Kumamoto, and the brewing water is the underground water of the clear Kuma River.

It is a product with the image of the strength and kindness of the earth in the land of fire. By preparing plenty of koji, this authentic sweet potato shochu brings out the original sweetness and aroma of sweet potatoes.



Wheat shochu:

We are particular about 100% domestic barley, which is carefully selected as a raw material, and it is a pure barley shochu that takes advantage of the original characteristics of barley. The water supply time for the prepared rice is longer than usual, and the coarseness of the shochu is suppressed in pursuit of ease of drinking. Wheat koji is prepared for the moromi, and it has a transparent and soft mouthfeel with a refreshing aroma unique to pure barley.

It is an authentic barley shochu with the flavour of barley.

We have received many honourable mentions at the Kumamoto Regional Tax Bureau Liquor Appraisal Competition.



Plum wine:

Plum wine made from plum fruits from Hitoyoshi Kuma in Kumamoto Prefecture and slowly soaked in a clear and refreshing authentic Kuma shochu to make it mellow. The nostalgic taste that has been made by local families for a long time has been carefully prepared by hand by the brewery of Kuma Shochu and reproduced, making it a gem unique to the rice shochu kingdom.



Whisky:

A blend of whiskey distilled with German malt and domestic rice and vodka made with authentic rice shochu aged and stored in oak barrels for a long time. Based on the development concept of "whiskey that enhances meals," the taste is finished in a way that makes the most of the delicate and refined sweetness derived from rice.

大正純米割麦 本格焼酎蒸気が削れたウイスキー
THE JORAKU RICE WHISKY



熊本入道、阿蘇盆地の麓元から
初のウイスキー

700ml 40.43%

大正純米割麦の本格焼酎蒸気が削れたウイスキー。阿蘇盆地の麓元から初のウイスキー。熊本入道、阿蘇盆地の麓元から初のウイスキー。熊本入道、阿蘇盆地の麓元から初のウイスキー。

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