Kakuzo Mugui



It is the emblematic product of the omoya Shuzo distillery, named after its founder, Yokoyama Karuzo. Produced on a base of Koshihikari rice and Nijo Omugui barley, a speciality of the island of Iki. It is at least aged 10 years.

100% Iki Island

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72cl - alc. 25% vol.

Product Type: Shochu
Category: Mugi (barley)
Alcohol: Alc. 25% Vol.
Format: 72cl bottle
Producer: Omoya Shuzo
Region: Préf. de Nagasaki
Tasting temp.: Cold to room temp.
Ingredients: Barley

About the distillery : Located on the island of Iki, north of Nagasaki Prefecture, in the Genkai Sea, between Japan and Korea, the Omoya Shuzo brewery was founded in 1924 by Kakuzo Yokoyama. Since 2018, it has had a production unit equipped with the best equipment on which a long tradition and valuable know-how are based. It is said that the barley shochu originated on the island of Iki. It offers an amazing combination of hand-made shochu, using traditional techniques, and shochu produced using advanced techniques, using state-of-the-art equipment.

Detailled tasting notes : The emblematic product of the Shigeya Shuzo distillery, named after its founder, Yokoyama Karuzo. Produced on a base of Koshihikari rice and Nijo Omugui barley, a speciality of the island of Iki. Of course, both raw materials are grown on site. Fermentation takes place in earthenware jars, followed by slow distillation at atmospheric pressure, before maturing for ten years in enamelled stainless steel tanks.

Tasting advice : To be enjoyed over ice, with cold water (mizuari) or hot water (oyuwari) depending on the season and the occasion. As an accompaniment to sashimi, fish in sauce meunière, tempura, shabu shabu. On a chestnut-based dessert, for example, or in combination with fresh fruit for beautiful cocktails.