Gokuraku Shizuka Kumashochu



Gokuraku Shizuna is a Kuma rice shochu made exclusively from Hinohikari rice grown in Yunomae. Distilled at atmospheric pressure and aged for an extended period in tanks, it develops a rich and indulgent character, marked by the gentle sweetness of rice and delicate roasted aromas.

A long-aged Kuma shochu, smooth and deeply flavorful.

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72cl - Alc. 25% vol.

Product Type: Shochu
Category: Kome (rice)
Alcohol: Alc. 25% Vol.
Format: 72cl bottle
Producer: Hayashi Shuzojo
Region: Kumamoto
Rice type: Riz de Kumamoto

Detailed Tasting Notes:
The nose is generous and deeply expressive of rice. It combines a comforting cereal sweetness with notes of steamed rice, toasted grain, and delicately roasted oil. Rich and aromatic, it remains refined thanks to its extended maturation.

On the palate, Gokuraku Shizuna stands out for its roundness and the natural richness of Hinohikari rice. The texture is supple, full-bodied, and velvety. A clean sweetness appears on the attack, followed by flavors of grain, toasted rice, and a distinctive aromatic note often described in Japanese sources as “fragrant oil.” The maturation softens the distillate and brings remarkable harmony without diminishing the robust character imparted by atmospheric distillation.

The finish is both flavorful and refreshing. The sweetness never becomes heavy, gradually fading into a clean, lightly toasted aftertaste that naturally invites another sip. This balance of richness, sweetness, and freshness defines the character of this cuvée.

Serving Suggestions:
Enjoy Gokuraku Shizuna neat or over ice to fully appreciate its texture and toasted rice aromas. It can also be enjoyed diluted with cold water, hot water, or sparkling water. The official Kumamoto spirits database recommends serving it on the rocks, as a mizuwari (with cold water), oyuwari (with hot water), or mixed with sparkling water.

For a diluted serve, the producer recommends a ratio of one part shochu to one part water, or one part shochu to 0.7 parts water. This reveals a lighter, more elegant profile while maintaining the spirit’s distinctive character. Its depth and structure also make it an excellent companion to meat dishes and game.

About the Distillery:
Hayashi Distillery is located in Yunomae, in the Kuma region of southern Kumamoto Prefecture. Its origins date back to the middle of the Edo period. According to family records, the distillery was already producing shochu in 1682, when the site served as a temporary residence for the lord of the Sagara domain. Today, it is regarded as

one of the oldest, and also one of the smallest, Kuma Shochu distilleries.

Production is currently overseen by the fifteenth generation of the Hayashi family. The distillery preserves techniques handed down through the generations while incorporating modern innovations. It uses locally grown Kuma rice and pure local water, including the well water that has flowed continuously since the distillery's founding.

Production begins when snow covers Mount Ichifusa and continues through the end of winter, with the new shochu ready as spring arrives. This traditional rhythm, closely tied to the local climate, remains central to the distillery’s identity.

For Gokuraku, the distillery employs atmospheric distillation, a traditional method that preserves the natural richness of rice and produces a full-bodied, highly aromatic distillate. The shochu is then matured for more than three years before being reduced to 25% ABV with water, the traditional strength favored in the region. This process preserves the spirit’s distinctive sweetness and toasted aromas while creating a softer, more approachable texture.

The name “Gokuraku,” meaning “Paradise,” reflects the distillery’s philosophy: the pursuit of perfect harmony between flavor, aroma, and drinking pleasure.