

## Yakushima Densho Gura Shochu Distillery

*Shochu* is distilled liquor especially popular in Kyushu. It is typically made from rice, barley, buckwheat, and sweet potatoes or brown sugar. On Yakushima, it is generally made from sweet potatoes, which gives it a distinctive smell and smoky flavor.

The quality of *shochu* depends greatly on water conditions which makes the island of Yakushima, with its pristine waters, a logical choice to set up a distillery. The Yakushima Densho Gura Shochu Distillery, the main liquor producer on the island, was founded by the Hombo Company and started producing *shochu* on Yakushima in 1960. At the distillery, visitors can learn about the *shochu* brewing process, while the shop offers tastings of a variety of *shochu* as well as other liquors, such as sangria and whiskey made from local products.