Maewari makes shochu milder.

"Maewari" is adding water to shochu a day before you drink it. By doing this, the shochu and water are mixed well, and you can enjoy a milder taste of the beverage. Enjoy with style, with the Satsuma-yaki shochu senbei.

How to Enjoy Shochu

The most basic way is to add hot water. Add as much hot water as you would like. For example, if you use 1/3, the mild taste of shochu is not overpowering and allows it to complement any dish, whether Japanese or Western.

Delicious Recipe

To enjoy the subtle taste of ryukyu kara-ichigo shochu with green tea, prepare a thick, cold glass of green tea, and pour a glass of shochu on top.

SH O C H U

Shochu

Local shochu has its own rich flavor.

There are many kinds of shochu, depending on its ingredients and brands. For example, there is sweet potato, rice, wheat, soba, and black sugar shochu. Popular amongst both men and women for its scent and mild taste, one can enjoy shochu in many ways; with hot water, cold water, or on the rocks.

Kagoshima Prefecture Brewing Cooperative/Kagoshima Branch Office
8-15 Kinokawa, Kagoshima City
TEL.099-222-1425
$700ml from 1000 yen, $1.8L from 1450 yen

Various Ingredients! Various tastes!

Lotus root tempura
Green soybean tempura
Jelly ear tempura

To fully taste the ingredients, you should try them in a la carte dishes. They are also good as gifts for friends living outside the prefecture.

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Delicious Recipe

Fry with sesame oil, and enjoy once the steaming taste of soy sauce would. Enjoy with rice and drinking snack.

1. Fry Satsuma-age in hibachi, smearing oil in a frying pan, turning in dish, and lightly press Satsuma-age.

2. Turn the Satsuma-age over, sprinkle some corn sugar on top. Enjoy it to your preference.

Satsuma-age

A nutritious fish-based local specialty, with many types.

A traditional food of Kagoshima, Satsuma-age is said to have come during Satsuma Lord Nariaki Shimadzu’s rule via Ryukyu (Okinawa).

A Ryukyu dish called “chikilagi”, fried ground fish patties, was introduced and improved by the people of Satsuma to become a local favorite. Many foods, such as carrots, sweet potatoes, and Satsuma roots are used as ingredients, and this simple delight can also be enjoyed as a snack.

Kagoshima Prefecture Fish Paste Cooperative
37 Jonan-cho, Kagoshima City
TEL.099-222-0297