

Brown Sugar Shochu

Special Local Liquor



Okinoerabu Island is full of sugar cane fields, and some of this sugar cane is used to make brown sugar shochu, a special type of shochu liquor unique to the Amami Islands and a must-try for adult beverage aficionados.

Fans of brown sugar shochu love its gentle sweetness. The sweet flavors of the brown sugar and the fullness of the rice malt fills the mouth and leaves a light after-taste. The Okinoerabu Island variety is perfectly suited to the local climate and landscape. There are also several brands that are only available on the island. Brown sugar shochu can be enjoyed on the rocks or cut with soda or cold or hot water, and goes great with local dishes such as diamond squid sashimi or wood ear mushroom tempura. Finish off a long and fun-filled day with a glass of this lovely local liquor!

[Link \(Japanese\)](#)