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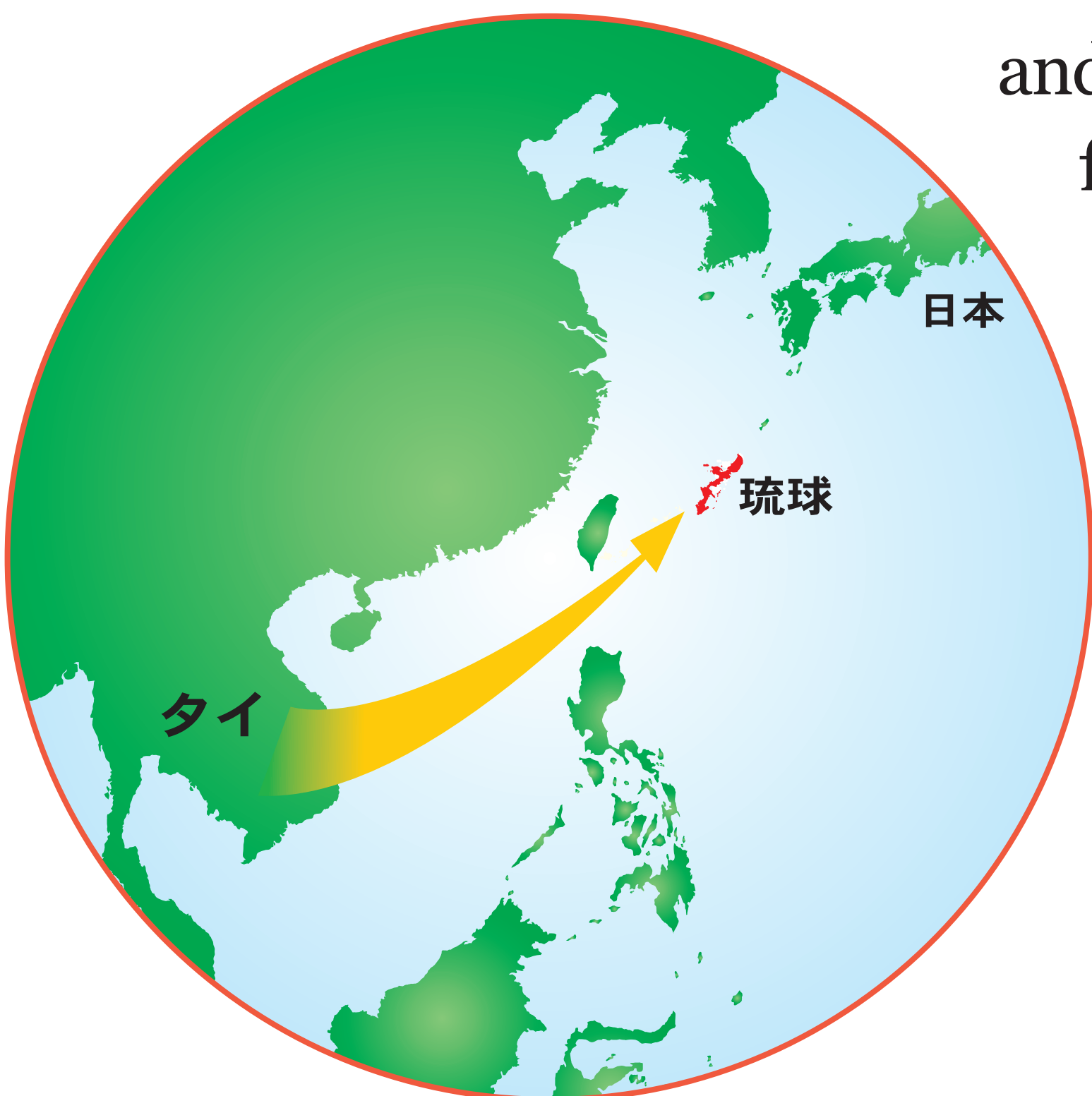
Rice from Thailand



The main ingredient of Awamori is the high-quality Indica rice imported from Thailand.

This long-grain, hard Indica rice is easy to ferment and helps to bring out Awamori's distinctive flavor. It is said that the Awamori brewing technique was transmitted to Okinawa in the first half of the 15th century through trade with Siam (present-day Thailand).

Even today, despite restrictions on rice imports, Okinawa continues to import Indica rice from Thailand to preserve the tradition of Awamori brewing.



2

Washing & Steaming Rice



[Washing] The raw ingredient, Indica rice, is thoroughly washed to remove all the bran on its surface, and then soaked in water to absorb sufficient moisture.



[Steaming] After draining, the rice is steamed in a rotating drum at 120°C for about one hour. Steaming helps break down starches and proteins into a form that can be easily utilized, allowing black koji mold to grow and promoting saccharification (the conversion of starch into sugar).

"Koji" Black yeast

3 “Koji” – Black Yeast



Black koji mold is sprinkled over the steamed rice and allowed to grow for two days at a temperature of 35–39°C.

The black koji mold used exclusively for Awamori enhances both its deep flavor and acidity, and thrives in Okinawa’s hot and humid climate, thereby enabling safe and stable brewing.

"Moromi" (Main mash)

4

“Moromi”(Main Mash)



The koji is transferred to the fermentation room and left to mature for one day. Water and yeast are then added to the koji, and fermentation takes place in the mash tank. After about 14 days, the mash (“moromi”) reaches an alcohol content of around 18%.

5 Distillation



The matured mash is distilled in a unique Okinawan single distillation pot still, to bring out the full richness and aroma of the ingredients. Through this process, the alcohol is extracted, becoming the raw Awamori spirit.

6

Storage for Maturing



The freshly distilled Awamori is transferred to storage tanks such as stainless steel or enamel vessels and left to mature for about three months. Awamori that has been aged for more than three years is called “Kusu” (aged Awamori).