Ohishi Distillery
Mizukami-Mura, Kumamoto, Japan - Founded in 1872

Ohishi Distillery is the closest distillery to the source of the Kuma River. The Kuma River is one of the 3 fastest flowing in Japan and is renowned for its superior water quality. Ohishi Distillery is blessed with fertile soil and clear underground water, elements of an environment in which it upholds tradition but is always open to experimenting with new approaches.

They use 60% of rice grown in their own fields (hinoikari). They also incorporate a “gohyakumangoku” (5 million stones) rice and mochi rice. The gohyakumangoku rice is grown in Ubuyamamura using an organic farming method that involves the use of koi carp to control weeds in paddy fields. They combine it with mochi rice sourced locally from Kumamoto Prefecture as a main ingredient.

Ohishi Whisky Sherry Cask
UPC - 8-01053-40056-0
SCC - 10801053400567

Sherry Casks cost on average about 8x10 times that of their bourbon counterparts. This is why most companies will do a “double matured” or a “sherry finished” whisky. Ohishi Whisky Sherry Cask is fully matured in first and second fill sherry casks so that the full richness of sherry maturation combines with the elegant distillate to produce a superior whisky from Japan. It is the only fully matured sherry cask whisky from Japan that has a suggested retail of $69.99.

Flavors include raisins, allspice and with umami. It has rich sherry and oak on the nose. The finish is long and evolving.