Shochu is a distilled alcoholic beverage native to Japan. It contains 25% alcohol by volume and is produced by distillation of various grains, including barley and rice. Due to its geographical and climatic conditions, Shochu is typically consumed during meals, especially with food. The production of Shochu is also closely related to the social and cultural practices of Japan. The traditional methods of making Shochu involve the fermentation of rice or barley with water and yeast, followed by distillation to achieve the desired alcohol content. The specific processes and ingredients used can vary depending on the region and the type of Shochu being produced.