

# SHOCHU

IMPORTED FROM JAPAN



## Ginza No Suzume

### *Barley Shochu*

This smooth, crisp barley spirit has a light lemon fragrance and vibrant fruity flavor.

Brewery: Yatsushika  
Prefecture: Oita  
Distillation: Single  
Alcohol: 20%  
Format: 12/750ml



## Yufuin

### *Barley Shochu*

This high quality, small production Japanese barley spirit has a clean dry taste and classic barley fragrance.

Brewery: Yatsushika  
Prefecture: Oita  
Distillation: Single  
Alcohol: 20%  
Format: 6/750ml



## Fukiage Kura "Strong Wind"

### *Oak Aged Barley Shochu*

Aged in white oak for three years, this shochu has a flavor profile similar to whiskey, but is light and delicate.

Distillation: Single  
Alcohol: 24%  
Serving Temperature: Chilled, on the rocks, with warm water  
Format: 6/750ml



## Kagemusha

### *Sweet Potato Shochu*

A very delicate and smooth Imo Shochu that is easily paired with a wide variety of foods.

Alcohol: 24%  
Prefecture: Oita  
Serving Temperature: On the rocks, with water, hot water  
Format: 6/750ml



## Hama No Imota

### *Sweet Potato Shochu*

This is a soft, earthy Shochu with a faint sweet potato aroma.

Brewery: Chiyomisubi  
Prefecture: Tottori  
Distillation: Single  
Alcohol: 24%  
Format: 6/750ml



## Kaikouzu

### *Sweet Potato Shochu*

Made from the famous Kurikogane sweet potato, this distinctive shochu is full-bodied and smooth with a light sweetness.

Brewery: Fukaige/Ozeki  
Prefecture: Kagoshima  
Distillation: Single  
Alcohol: 24%  
Format: 12/750ml



## Aka Oni "Red Devil"

### *Barley Shochu*

Clean, neutral and smooth with a subtle, sweet fragrance of fruits and oranges.

Brewery: Inoue Shuzo  
Prefecture: Kyushu  
Distillation: Single  
Alcohol: 20%  
Format: 12/750ml