



Spark Your Sense

*Awaken your palate
to the aroma and flavor of Japan.*

**SHO
CHU**
Japanese Spirits

What is Shochu?

Shochu is a spirit that makes use of a variety of traditional ingredients from Japan's long history, with many appealing points in terms of aroma and taste. There are two types of shochu: Authentic "Honkaku shochu" (single distillation shochu) and the neutral-tasting "Korui shochu" (consecutive distillation shochu). Honkaku shochu is made from a wide variety of raw, flavorful ingredients. The alcohol by volume (ABV) is usually between 20 and 30 percent, which is not as high as many other spirits in the world. However, the aroma produced by the different ingredients and manufacturing methods makes it a memorable spirit. Let's take a look at some of the most popular types of honkaku shochu.

If we compare its aroma and character to other spirits from around the world, we begin to understand shochu in a global context. Where does shochu stand in comparison to the major spirits available around the world, such as whiskey, gin, rum, and tequila? We have tried to illustrate this, including how it changes with aging, in the chart below. Although this is entirely a matter of perception, it should provide a rough idea of its relative qualities. We can see that shochu appears all over the chart depending on what base ingredients it uses. Furthermore, sweet potato shochu ranges greatly from the brandy pisco to full-bodied spirits like jenever, and rice shochu covers everything from fresh, vodka-like spirits to those more like whisky. Compared to other spirits, shochu has a wide range of aromas depending on the ingredients and age, making it difficult to categorize shochu by aroma. So the more you understand about the characteristics of each ingredient and experience their taste, the more you will enjoy them. Welcome to the unique world of Japanese shochu. We hope you love it!



Signature Cocktail, Shochu Highball



SHOCHU is a pure, clean, and expressive spirit from Japan made from rice, barley, sweet potatoes, etc. The most distinctive feature of shochu is its unique aroma and flavor, depending on the ingredients.

Through the campaign, we have collaborated with top mixologists in Los Angeles to create original SHOCHU cocktails that can be experienced at their bars.

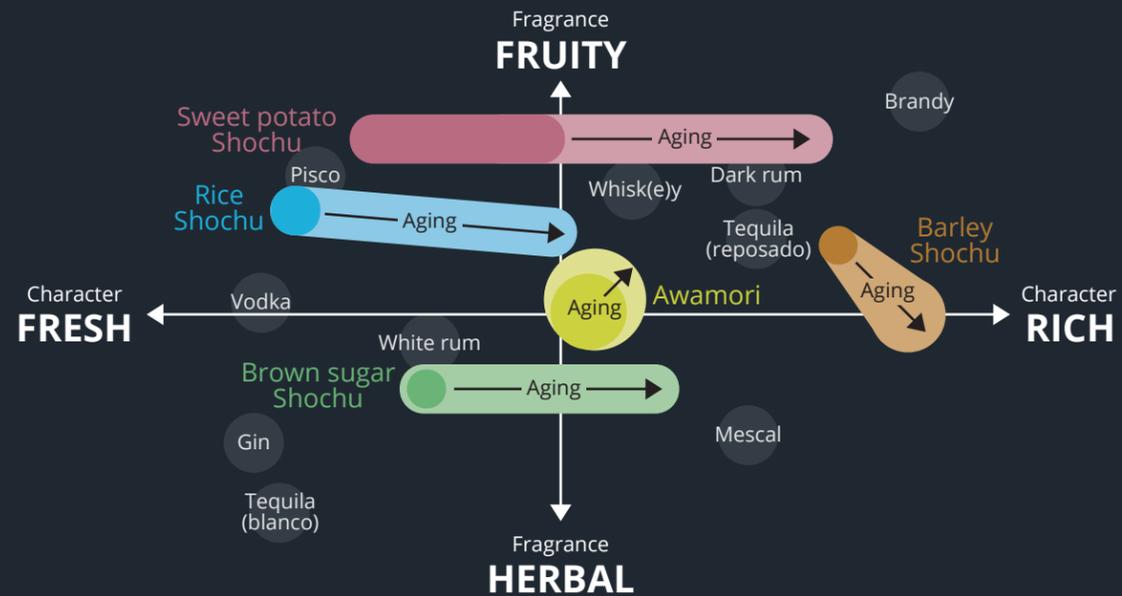
The Shochu Highball is one of the best ways to savor the rich aroma and flavor of SHOCHU. It can be made with very simple ingredients: Sparkling water, ice, and fresh fruits such as citrus.

The many varieties of SHOCHU itself, each with a different flavor, make it so that a simple cocktail is ideal for fully appreciating the variations between them.

The Shochu Highball tastes refreshing, with a clear aftertaste that retains the full flavor of the base spirit, and goes well with a variety of different fruit juices and other ingredients.

Shochu Highballs are perfect for SHOCHU beginners, and since they are made with sparkling water, they can be enjoyed casually, for instance on weeknights when you may want to enjoy a lighter drink.

Where Shochu Stands Among the Spirits of the World



Feature of SHOCHU

Shochu is made using koji, a uniquely Japanese product of fermentation, involved in both the brewing and distilling techniques. The production process results in unique flavors. To mixologists and bartenders from overseas, it feels mysterious, a spirit that has evolved entirely on its own in Japan.



Koji

Brewing with koji gives shochu its aroma, flavor, and oiliness, as well as a unique depth of sweetness

Koji, made by adding the koji mold culture to steamed rice and letting it reproduce, is essential for Japanese fermented foods such as soy sauce and miso. Similarly, koji plays a major role in shochu, which has been developed in a culture of fermentation. Koji is absolutely vital for producing the flavor, oiliness, and sweetness of shochu. Spirits from other places in the world, by contrast, put a lot of emphasis on distillation and aging. Throughout its long history, stills have been the subject of much research, and the associated aging and blending techniques have been explored. Now, the world is beginning to see a reversal. Just as fermentation is drawing attention in the world's culinary industry, the world of spirits is showing growing interest in koji and fermentation: new spirits using koji are being created, and new flavors using previously unknown yeasts are being studied. The knowledge of yeast and koji that the Japanese have been exploring for many years can serve as an important foundation of expertise for the global market.

Distillation

Stainless steel stills give each distillation meaning

While most of the world's stills, such as those for whisky, are made of copper, most shochu stills are made of stainless steel. Direct distillation, in which steam is blown directly into the mash, has become the most common method of distillation. This is because it offers a way to heat mashes of flammable ingredients without burning them. Moreover, the alcohol content of shochu is defined as 45 percent or less. There is no limit on the number of distillations, but they are usually distilled only once and finished at 20-25 percent alcohol by volume. For this reason, shochu is a spirit with many aromatic components, and one that brings out the characteristics of its ingredients well. More than most other spirits, shochu is meant to be had with meals. There is a deeply rooted culture of mixing shochu with hot water and drinking it with food. For this reason, the distillation method unique to shochu is designed to retain a certain amount of oil—and with it, plenty of flavor—to bring out the full body of the ingredients when mixed with hot water.



Batch distillation

Batch distillation effectively brings out the flavor of the ingredients. The alcohol content that can be obtained in a single distillation is low, and distillation may be repeated. Differences in the shape of the still can produce a variety of flavors. The stills used for this kind of distillation are known as “pot stills.” The produce: Malt whiskey, tequila, cognac (brandy), rum, honkaku shochu (potato, barley, rice, brown sugar), awamori, gin (often combined with continuous distillation), and some types of rum.

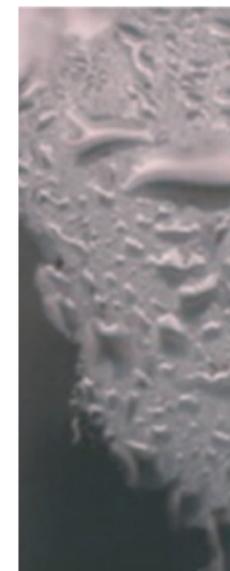
Continuous distillation

A relatively new distillation method that started to see use in the 19th century. Mash can be continuously fed into the still, allowing the efficient production of drinks with high alcohol content. This produces clear drinks that retain little flavor from the original ingredients, such as: Grain whisky, bourbon whisky (pot stills also sometimes used), grape brandy, vodka (pot stills also sometimes used), rum, and korui shochu.

Filtration

The inclusion of oil, left in after filtration, determines the weight and character of the shochu, a technique distinct from other spirits around the world

Compared to other spirits from around the world, shochu has a completely different approach to oil, which brings roundness and depth to the taste. While other spirits compete for a “clean” flavor in terms of how much filtration is used to refine the taste, the taste of shochu is determined by a filtration process that retains as much oil as possible, without excess oil oxidizing and spoiling the taste. If too much oil is removed, the shochu will be “clean,” but its depth of flavor will be reduced. For this reason, shochu producers use various methods such as skimming off the oil with a net and filtering it out with paper, depending on the character of shochu they are aiming for.



Flavor

A unique aroma found only in shochu

The alcohol content of most shochu is between 20 and 30 percent, which is substantially lower than other spirits, which are usually above 35%. Since its alcohol content is low, its aroma can be easily discerned from the moment it's poured. Different flavors can be discerned even with the same ingredients, because despite being a distilled spirit, the differences in the koji and yeast used also have a substantial impact. They produce an aroma unique to shochu, quite unlike that of beer or wine. The flavor of shochu can be described as a multiplication of koji, yeast, and the main ingredient. That structure itself already resembles a cocktail, and produces an aroma that you would not expect from the ingredients alone. By understanding these flavors, you can create cocktails that no one has ever tasted before. These are the kinds of unrealized possibilities that shochu holds.



Alcohol Volume

Even with an alcohol content of 20 percent, shochu's strong flavors allow it to be used in cocktails

As seen by the growing popularity of non-alcoholic "mocktails," health consciousness is driving a worldwide demand for cocktails with less alcohol. Some people think that shochu's low alcohol content makes it unsuitable for cocktails, but if the flavors are strong enough, it can work as a low-alcohol cocktail, which has its advantages. For example, by adding 20ml of 25 percent spirits instead of 20ml of 40 percent spirits, you can create a cocktail that has a gentle fragrance and a soft mouthfeel while keeping the alcohol content in check. However, it's hard to make a cocktail if it is weak in terms of both alcohol and flavor. Such shochu is best enjoyed mixed with hot or cold

 **Shochu / Awamori**
20-30%

 **World spirits**
35-45%

Aging

From a global perspective, shochu is more valuable when it can be spoken of like whisky in terms of aging

Maturation for long periods of time holds new possibilities for shochu. Whether aging is done in tanks, pots, or barrels, they all have one thing in common: As the shochu ages, gas and fungal smells are eliminated, and the flavor becomes more mellow. This is particularly true for rice and barley shochu. When the raw spirit is left in a barrel to age, it develops a character comparable to whisky. However, the value of aged shochu has not been well established in Japan. For example, if shochu is stored in oak barrels in the warm climates of Kyushu and Okinawa, it will mature quickly and take on the aroma of the barrel. As such, it is said that the 30-year aging periods used for whisky in Scotland may not be strictly necessary. There are still many things that remain unclear, such as differences in aging methods and how to identify the peak of maturity, but thinking globally, if there is shochu that can be spoken of like whisky in terms of aging, then its value will surely increase.



Tanks

Typically made of enamel. They do not impart any color, and only the character of the shochu matures, unaffected by any external factors.



Pots

Maturation occurs quickly. The distinctive smell of earthenware can produce a natural sweetness, but sometimes the flavor becomes muddy.



Barrels

Extracts from the barrels seep out and transform as they mix with the raw spirit. Different types of barrels work well with different types of shochu.

Various Flavors of Japanese Shochus

There are various flavors of Japanese shochu depending on the base ingredients. The most common base ingredients are sweet potato, barley, rice, and kokuto sugar. Each flavor has a distinctive aroma and characteristics.



Sweet Potato Shochu

Sweet potato shochu is aromatic and varied, with a multi-layered profile including fruit notes like lychee and mango, floral notes, and nuances of dairy. Shochu is made using koji and fermented in two stages. It becomes mellower as it ages and is famous for unique aromas depending on the type of sweet potato used. One of the best examples is the "Kogane sengan" sweet potato, which has an aroma reminiscent of chestnuts. Other varieties include the white "Joy White", the orange "Beni hayato", and the plum-colored "Purple Sweet Potato", all of which produce a variety of unique aromas such as citrus, carrot, and yogurt. The main production areas for this type of shochu are Kagoshima Prefecture and southern Miyazaki Prefecture.



Barley Shochu

Barley shochu has a richness and flavor that rivals lightly barrel-aged whiskey or rum. As it matures, the aroma settles down and its flavor develops to become fuller and more intense. Common cask-aged aromas include oak, vanilla, and red fruits. Barley shochu is one of the most popular categories of shochu in Japan, and is made all over the country, but mostly in Oita, Miyazaki and Fukuoka Prefectures.

Japanese Shochus



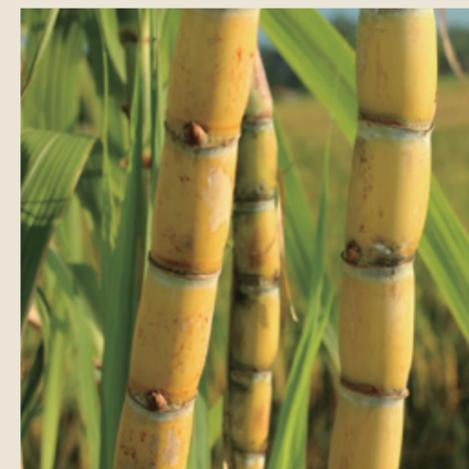
Rice Shochu

Rice shochu has a light yet expressive fragrance like that of ginjo sake, with hints of floral, green apple, citrus, and melon. Rice shochu is of course made from rice, but unlike Japanese sake, it tends to use less refined rice so as to bring out the natural flavor. Some shochu is made from rice lees, a byproduct of Japanese sake, giving it a more concentrated taste and delicious rice flavor. Rice shochu is produced all over Japan, with famous roots in the Hitoyoshi and Kuma regions of Kumamoto Prefecture.



Awamori

Awamori is moderate in both fragrance and character. With age, it develops a richer and fuller flavor and aroma of earth, mushrooms, and vanilla. Awamori is the oldest distilled spirit in Japan, and exclusive to Okinawa Prefecture. It is a 100% rice distilled spirit, part of a tradition that has been passed down for about 600 years. Importantly, when making awamori, Toji uses only black koji. Then, the rice is fermented with 100% rice koji and distilled only once.



Other Shochus

Other types of shochu can be distilled from a wide variety of ingredients. Many of them are local agricultural products made only in certain regions. For example, kokuto shochu is made from rice koji and kokuto sugar in the Amami Islands. Soba shochu is made from buckwheat. Kasutori shochu is made from sake lees. Kuri shochu is made from chestnuts. Shiso shochu is made from shiso. These are all popular because they are distilled without additives, giving them a wonderful aroma and taste.

Enjoy Shochu at home. Authentic Drinking Styles

There are many different ways to drink Shochu in Japan. Here are the most popular authentic approaches to drinking Shochu.



On the Rocks

Shochu is commonly enjoyed on the rocks. You can taste the full aroma and flavor of the shochu with this easy-to-prepare serving method. As the ice melts, the flavors will become mellower. This works well for all shochu, but especially for cask-aged barley shochu or sweet potato shochu. To make shochu on the rocks, high-quality, transparent ice is ideal, and the ice should be made with mineral water or boiled water. Three or four big ice cubes are recommended. Shochu should be poured so it makes contact directly with the ice.



Cold Water Mix

Blending with cold water (mizuwari in Japanese) is recommended for those who would like to enjoy Shochu with food, and is ideal for people who are not partial to strong drinks. The taste will be gentler when the shochu is mixed with water, but the beverage still remains filled with aroma and flavor. This is highly recommended for barley shochu and awamori. The usual ratio of shochu to water is 3-to-2 or 1-to-1. High quality water is crucial, ideally soft water with low mineral content. In Japan, there is another way of mixing shochu and water which is to let it sit overnight to impart a mellower taste.



Hot Water Mix

Mixing shochu with hot water (oyuwari in Japanese) is highly recommended, especially in the cold season. With this style, you can enjoy the aroma and umami flavor of shochu through the steam. This method works well with sweet potato shochu. To prepare it, add the hot water to the cup first and then add the shochu. The hot water should be approximately 158 °F (70 °C) when the shochu is added. The recommended ratio between shochu and water is 1-to-1.



With Sparkling Water

Many people enjoy shochu with sparkling water (sodawari in Japanese), which may remind you of a highball. To make it, pour shochu into an ice-filled glass, then add sparkling water. The recommended ratio of shochu to sparkling water is 1-to-3. Lemon slices are also a good addition if you would like to add more freshness. This method is the most crisp and refreshing.

Approach to Shochu Cocktails

Mr. Shuzo Nagumo, a mixologist, proprietor, and bartender, created the approach to making Shochu cocktails to explore aromas. Important points are “picture the aroma’s color” and “pick up on the main flavors” as well as “the sub flavors buried under the main ones.” The key is to decide whether to bring out the main or sub flavors and what to mix in to bring out the desired effect.



Sweet potato shochu

Drawing on the lychee-like fruity aroma, and the warmth and softness of sweet potato, with a sweet-and-sour lactic nuance

Main flavors

Sweet potato, Floral, Creamy, Fruity

Sub flavors

Chocolate, Cacao nibs, Vanilla, Egg yolk, Blue cheese, Muscat grapes, Lavender, Elderflower, Coriander, Ginger



Awamori

Develops a vanilla flavor through extended aging.

Main flavors

Earthenware pot aroma, Vanillin, Condensed milk, Mushroom aroma, Roasted aroma

Sub flavors

Chocolate, Black walnut, Almond, Espresso (coffee), Vanilla, Butterscotch, Pineapple, Mango, Dashi (soup stock), Wasabi



Rice shochu

Aromas that recall florid ginjo sake, white flowers, herbs, and pale green fruit

Main flavors

Ginjo sake, Floral, Lactic

Sub flavors

Jasmine, Elderflower, Rose, Lime leaves, Hops, Yogurt, Vanilla, Peach, Melon, Japanese pepper



Barley shochu

Savory aroma from standard-pressure distillation = Nuance of toast right out of the toaster Distillation under diminished pressure produces a plainer spirit

Main flavors

Savory aroma of barley, Vanillin (aged)

Sub flavors

Honey, Coffee (caffè mocha), Mascarpone cheese, Marmalade, Chocolate spread, Berry jam, Lemon curd, Egg, Campari and other bitter liqueurs, Pineapple



Kokuto shochu

Distillation under diminished pressure produces an “unripe” aroma, while standard pressure recalls sugarcane and rum. Barrel-aged shochus recall “brown” foods and ingredients.

Main flavors

Vanillin, Lactic, Young grass, Sugarcane

Sub flavors

Mango, Banana, Guava, Passion fruit, Pineapple, Roasted soybean flour, Caramel, Coffee, Tonka beans, Mint



Bar Bohémien

Mixologist : Fabio Casalenuovo

Bar Bohemien's cocktails fuel thoughtful discussions, lively reunions, or romantic dates. Enjoy the rooftop or cozy up inside by the art deco windows.



Green Tea Shochu Highball

Shochu Kagura Kurouma Shochu Gold / Barley SHOCHU

How to Enjoy With scents of lemon and mint followed by green tea, rosewater, and ginger, this perfectly sweet highball complements the delicious flavor of Shochu.

Ingredients

- 2 oz Kagura Kurouma Shochu Gold
- 3/4 oz Lemon
- 3/4 Jasmine green tea syrup
- 1 drop Rosewater
- Topped with soda water
- Garnished with mint and lemon twist



Island Spud

Shochu Aka Kirishima / Sweet Potato SHOCHU

How to Enjoy Notes of pineapple and melon hit you immediately on the nose, ends with a tart and puckery finish. This is a winter island cocktail.

Ingredients

- 2 oz Aka Kirishima
- 3/4 oz Pineapple
- 3/4 Lime
- 1/4 Apricot liqueur
- 1/4 Honey syrup
- Angostura bitters
- Garnished with dried apricot



Big Bar

Mixologist : Abigail Smith

Big Bar in Los Feliz offers hand crafted cocktails, fresh juice, homemade syrups, and a lot of team spirit. Named Best Bar Team twice by TimeOut LA.



Apple Sherbet Shochu Highball

Shochu Kagura Kurouma Shochu Gold / Barley SHOCHU

How to Enjoy Start with the tart crispness of granny smith apples, softened by vermouth & enhanced w/ Shochu, inspired by Asia's culture of after-work drinks.

Ingredients

- 1.5 oz Kagura Kurouma Shochu Gold
- 0.75 oz Dolin Dry Vermouth infused with Grannysmith Apple
- 0.25 oz Grannysmith Apple Sherbet



Ai Shiter-Root

Shochu Kuro Kirishima / Sweet Potato SHOCHU

How to Enjoy Take in the aroma of the cocktail, appreciate how the aromatics of Shochu and components of the cocktail interplay, take a sip, have a bite of your lotus chip and/or enjoy with spicy food. BONUS: if you happen to have mustard stuffed lotus root on hand.

Ingredients

- 2oz Kuro Kirishima
- 0.5oz Gancia Extra Dry Vermouth
- 0.5oz shy of Mustard tarragon syrup stir into DOF glass w/ big rock
- Lotus chip + tarragon sprig

Death & Co

Mixologist : Kevin Nguyen

Multiple award-winning New York cocktail bar, with outlets in Denver and Los Angeles! Washington D.C coming 2023.



Wolf Song Shochu Highball

Shochu Kuro-Koji Asahi Mannen / Sweet Potato SHOCHU

How to Enjoy The juiciness of fresh cantaloupe and smoky spice of curry leaf accent the savory, floral qualities of Kuro-Koji Asahi Mannen Imo Shochu.

Ingredients

- 2 oz Kuro-Koji Asahi Mannen, frozen
- 5 oz Chilled soda water
- 1 large wedge of Cantaloupe
- 2-3 Fresh curry leaves
- Large block of ice



Double Vision

Shochu iichiko SAITEN/ Barley SHOCHU

How to Enjoy The tropical flavor of lychee and crisp bittersweet grapefruit form the backbone of this refreshing Shochu-based daiquiri, reinforcing the fruitiness and florality of iichiko SAITEN.

Ingredients

- 1.5 oz iichiko SAITEN
- 0.5 oz Singani 63
- 0.25 oz Lichi Liqueur
- 0.75 oz Lime juice
- 0.5 oz Grapefruit juice
- 0.5 oz Honey syrup

Jonah's Kitchen + Bar

Mixologist : Shun Sakaguchi

Authentic + modern Latin-Caribbean restaurant with a chill Tiki-style craft cocktail bar in the back.



Tajin Shochu Highball

Shochu Kinjo Shiro / Rice SHOCHU

How to Enjoy Enjoy the ease and the lightness of a Japanese style highball drink with a staple Japanese rice Shochu, with an accent of Mexican Tajin on the rim.

Ingredients

- 2 oz Kinjo Shiro
- 4 oz Soda Water Highly carbonated is preferred.
- Lime Slice
- Tajin on the rim



Cross-Cultured

Shochu Kagura Kurouma Shochu Gold / Barley SHOCHU

How to Enjoy Distinct flavor of barley with a hint of Mezcal, this is a hybrid of popular shochu drinks "chawari" and "sour" with a staple mexican cocktail Paloma.

Ingredients

- 2 oz Barley tea infused Kagura Kurouma Shochu Gold
- 0.25 oz El Silencio Mezcal
- 1 oz Pink Grapefruit juice
- 0.25 oz Lemon juice
- 0.25 oz Agave syrup
- Hard shake, on the rocks

kodō

Mixologist : Sam Walton

Kodo is an AIA award winning Japanese Bistro and Sushi restaurant located in DTLA and helmed by Chef Alex Suzuki.



Green Leaf Shochu Highball

Shochu IKKOMON / Sweet Potato SHOCHU

How to Enjoy Enjoy slowly and savor the grassy pandan flavors paired with the funk of the sweet potato shochu. Pairs well with lightly fried dishes.

Ingredients

- 1.5 oz IKKOMON
- 0.5 oz Pandan Syrup
- 0.25 oz Lime
- Top with Soda Water



Thoroughbred Tea

Shochu AOKAGE FORTY-ONE / Barley SHOCHU

How to Enjoy Enjoy over ice on a hot or cold day, paired with Grilled/Fresh White fish, shellfish.

Ingredients

- 1 oz AOKAGE FORTY-ONE
- 0.5 oz Green Tea
- 0.5 oz Yuzu Liqueur
- 0.5 oz Tensaito
- 0.5 oz Lemon

Redbird

Mixologist : Tobin Shea

The menu features Bar Director Tobin Shea's well-balanced, bespoke renditions of the classics, garnering awards from Time Out & Tales of the Cocktail.



Skyscraper Shochu Highball

Shochu Nankai / Kokuto SHOCHU

How to Enjoy The highball is refreshing and a great way to start the evening. It allows the shochu to be the star. The carbonation helps it become an aroma angel.

Ingredients

- 1.5 oz Nankai
- 0.75 oz Tokaj wine
- 0.25 oz Calamansi Vinegar
- 0.25 oz Simple Syrup



Beach Cruiser

Shochu IKKOMON / Sweet Potato SHOCHU

How to Enjoy The Shochu is to be part of a synergy of ingredients all highlighting each other. Its rich umami flavors stand out amongst other tropical ingredients.

Ingredients

- 1 oz IKKOMON
- 5 oz Japanese Rum
- 0.25 oz Allspice
- 0.25 oz Cinnamon Liqueur
- 1 oz Coconut Water
- 0.75 oz Coconut Milk Orgeat
- 0.5 oz Lemon

The Normandie Club

Mixologist : Jeremy Hicks

A community cocktail bar featuring a unique cocktail program that showcases cocktails complemented by a signature service philosophy.



Ume Shochu Highball

Shochu Kinjo Shiro / Rice SHOCHU

How to Enjoy A highball with familiar Japanese flavors that allow the rice to shine through.

Ingredients

- 2 oz Kinjo Shiro
- 1 oz Lemon
- 1 oz Plum honey
- 1/4 oz Dry curacao
- Soda



Our Manhattan

Shochu AOKAGE FORTY-ONE / Barley SHOCHU

How to Enjoy A Manhattan riff allowing the complexity and natural umami of the Shochu to create a well balanced and delicate cocktail.

Ingredients

- 1/2 oz AOKAGE FORTY-ONE
- 2 dashes Orange bitters
- 1 oz Chai sweet vermouth
- 1 oz Cognac
- 1/4 oz Benedictine
- 1/4 oz Demerara
- Orange and Lemon twist garnish

Thunderbolt

Mixologist : Tom G. Liu

Thunderbolt is a neighborhood cocktail bar with great food, located at the intersections of Historic Filipinotown, Echo Park, and DTLA.



Soba Shochu Highball

Shochu iichiko SAITEN / Barley SHOCHU

How to Enjoy Pour over ice in a tall glass and enjoy a bubbly complex highball featuring the complex nutty flavors of a barley distilled shochu and buckwheat tea.

Ingredients

- 1.5 oz iichiko SAITEN
- 0.75 oz Lemon cordial
- 3 oz Buckwheat Tea
- 2.75 oz Water
- 10 drops Saline
- Force carbonated



South by South Sea

Shochu Nankai / Kokuto SHOCHU

How to Enjoy A light drinking Sazerac style cocktail that highlights the cherry and chocolate notes found in this black sugar distilled shochu.

Ingredients

- 2 oz Nankai
- 1 Tsp Black Sugar Red Date Logan syrup
- 1 Tsp Maraschino
- 2 Dash Peychauds
- 1 Dash Chocolate bitters
- Rinse of Absinthe
- Spritz of cacao rum

1212 Santa Monica

Mixologist : Julian Martinez

A two-story fusion of the modern and traditional that's defining the new California style.



Prickly Pear Shochu Highball

Shochu Aka Kirishima / Sweet Potato SHOCHU

How to Enjoy Enjoy the aroma of sweet potato and rice as the main ingredient. Sweet potato shochu with added tropical fruits and Japanese essence.

Ingredients

- 2 oz Aka Kirishima
- 1 oz Prickly pear puree
- 1 oz Fresh sweet & sour juice
- 3 oz Lime-flavored soda



La Perilla

Shochu Kinjo Shiro / Rice SHOCHU

How to Enjoy Enjoy this cocktail chill straight up in a coupe glass.

Ingredients

- 2 oz Kinjo Shiro
- 1 oz Velvet Falernum liqueur
- 0.5 oz Yuzu juice
- 0.5 oz Fresh lime juice
- 0.5 oz Simple syrup
- 5 Fresh Shiso leaves

Wolf & Crane

Mixologist : Jason Valdez

A neighborhood bar at the heart of Little Tokyo in DTLA with one of the largest selections of Japanese Whisky & deliciously crafted cocktails.



Changing Tides Shochu Highball

Shochu AOKAGE FORTY-ONE / Barley SHOCHU

How to Enjoy A tropical escape with passionfruit aromatics & rice notes rounding out the finish of this cocktail. A lingering nuttiness leaves you wanting more.

Ingredients

- 1.5 oz AOKAGE FORTY-ONE
- 0.25 oz Dark Rum
- 0.75 oz Lemon
- 0.75 oz Passionfruit
- Top with Soda Water
- Garnish with Mint



Inazuma

Shochu Kuro-Koji Asahi Mannen / Sweet Potato SHOCHU

How to Enjoy A complex sipping cocktail that starts of sweet & ends with a chocolate bitterness to accent the sweet aromatics of Shochu & orange fragrance.

Ingredients

- 1 oz Kuro-Koji Asahi Mannen
- 1 oz Cacao Infused Campari
- 1 oz Sweet Vermouth
- Orange Oil
- Served Up with a Cherry

About JFOODO

JFOODO, The Japan Food Product Overseas Promotion Center, was established on April 1, 2017 within JETRO, Japan External Trade Organization. JFOODO will devote its resources to the branding of Japanese agricultural, forestry, fishery and food products. Please check JFOODO Shochu official website and Instagram.

JFOODO official website
<https://www.jetro.go.jp/en/jfoodo/>

JFOODO Shochu official website
<https://shochu-jfoodo.jetro.go.jp/index.html>

JFOODO Shochu official Instagram
https://www.instagram.com/shochu_japan/



Shochu Website



Shochu Instagram

