













Shochu

2019/9/6

	Name	Label		Alcohol %	distilling way	Bottle	Aging	Ingredients : Origin	Carton box for 1bottle	Content (ml)	Notes
1	Sakyu Yam Gold 30			30.0 ~30.9	Vacuum	Amber Frost	Bleded Ave 5-6 years	Yam: Tottori Rice: Japan Rice koji: Umetsu Sake lees: Umetsu	Yes Extra charge	1800 720 180	Delicate sweetness and bitterness of yam. Flavor is clear and without strong characters. Drink straight, on the rocks, adding hot
2	Sakyu Yam 25			25.0 ~25.9	Atomos-feric	Black	Bleded Ave 5-6 years	Yam: Tottori Rice: Japan Rice koji: Umetsu Sake lees: Umetsu	Yes Extra charge	1800 720 500 180	Delicate sweetness and bitterness of yam. Drink straight, on the ricks, adding hot water.
3	Sakyu Yam Black 41			41.0 ~41.9	Atomos-feric	Black	9 (2010)	Yam: Tottori Rice: Japan Rice koji: Umetsu Sake lees: Umetsu	Yes Extra charge	1800 720 180	Strong and heavy taste. You will be obsessed with this.
4	Sodachi Rice 25			25.0 ~25..9	Vacuum	Amber	Bleded Ave 8-10 years	Rice: Japan Sake lees: Umetsu	Yes Extra charge	1800 720 180	Soft flavor from rice and sake lees.
5	Tottori Pocket Black			38.0 ~38..9	Vacuum	White Pocket	10	Rice: Japan Sake lees: Umetsu	No	200	Soft flavor from rice and sake lees. Aged for long time. 15 years. Bottle of cool form.
6	Tottori Pocket White			25.0 ~25..9	Vacuum	White Pocket	10	Rice: Japan Sake lees: Umetsu	No	200	Soft flavor from rice and sake lees. Aged for long time. 15 years. Bottle of cool form.

Distilling way 1: Atomospheritic distillation./ 2: Vacuum distillation

Ume-sake & Umeshu

2019/9/6

	Name	Label		Alcohol	Liquor soaked in	Bottle	Aging year	Ingredients	Carton box for 1bottle	Content (ml)	Notes
1	Umesake Nokyo			10 ~12	Sake	White Frost	4 ~ 5	Ume fruit : Tottori Sake : Umetsu Beat sugar : Japan	Yes Extra charge	1800 500 180	Very rich and deep taste coming from Nokyo ume and long aging. Drink chilled, warmed, adding sparkling water or hot water.
2	Umesake Nokyo Ori			10 ~12	Sake	White Frost	4 ~ 5	Ume fruit : Tottori Sake : Umetsu Beat sugar : Japan	No	1800 500	Ori is sediment. The sediment of small flesh of well matured Ume fruit.
3	Umesake Hanatenjin			9 ~11	Sake	Black	4 ~ 5	Ume fruit : Tottori Sake : Umetsu Beat sugar : Japan	Yes Extra charge	375	Very rich and deep taste coming from Nokyo ume and long aging. Drink chilled, warmed, adding sparkling water or hot water.
4	Umeshu Kotonoura			20.9 ~20.9	Shochu (Distilled liquor made from rice)	Black	More than 10	Ume fruit : Tottori Shochu : Umetsu Beat sugar : Japan	Yes Extra charge	500	Aged more than 5 years. Strong juicy taste of ume fruit with alcohol. Drink chilled, on the rocks, adding sparkling water.