

SHOCHU

Shochu - Japanese distilled spirits

Shochu, not to be confused with Sake, is one of Japans most popular indigenous alcoholic drink. A distilled beverage made from such ingredients as sugar cane, rice, barley or sweet potato. A strong natural flavour, dependent on the raw ingredient used, it has been described as having a 'nutty' and 'earthy' flavour. Shochu production in Japan is centred on Kyushu, Okinawa and surrounding islands. Shochu usually has an alcoholic content of around 25% but can range up to more than 45%.

In recent years Shochu has experienced a consumer boom; in 2003 shipments in Japan surpassed that of Sake for the first time. It is thought that the rapid increase in popularity is due to its new healthy image, known for its low calories and claims of medicinal benefits and fewer hangovers.

With its strong and distinctive flavour Shochu made from Sweet Potato is best enjoyed neat, on the rocks or diluted with hot or cold water. Shochu made from rice or barley are great to use in mixed drinks; try your favourite juice, cola or lemonade, or even oo-long tea. But for something special, treat yourself to a Chuhai, a mixed drink of Shochu over ice, topped with soda and a dash flavouring - try lemon, lime or pickled plum.

Rice

	<i>Tasting</i>	<i>Glass</i>	<i>Bottle</i>
	30mL	60mL	720mL
<u>Oochi</u> <i>Komatsu Shuzo</i> <i>Saga</i> おおち 27%*		5.5	10 96

	<i>Tasting</i>	<i>Glass</i>	<i>Bottle</i>
	30mL	60mL	720mL
<u>Towakura</u> <i>Unkai Shuzo</i> <i>Miyazaki</i> 雲海 久蔵 25%		4.5	8 75

Mellowed Kozuru Excellence

<i>Komasa Jozo</i> <i>Kagoshima</i> メローコズル 41%*		8	16 165
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Barley

	<i>Tasting</i>	<i>Glass</i>	<i>Bottle</i>
	30mL	60mL	720mL
<u>Iichiko</u> <i>Sanwa</i> <i>Oita</i> いいちこ 25%		5.5	10 96

	<i>Tasting</i>	<i>Glass</i>	<i>Bottle</i>
	30mL	60mL	720mL
<u>Kannoko</u> <i>Satsuma Shuzo</i> <i>Kagoshima</i> 神の河 25%		6	11 110

Iichiko 'Frasco'

<i>Sanwa</i> <i>Oita</i> いいちこフラスコ 30%		9	17 170
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Kicchomu

<i>Nikaido Shuzo</i> <i>Oita</i> 二階堂吉四六 25%		8	15 147
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Hyakunen no Kodoku

<i>Kuroki Honten</i> <i>Miyazaki</i> 百年の孤独 40%		20	37 398
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Sweet Potato

	<i>Tasting</i>	<i>Glass</i>	<i>Bottle</i>
	30mL	60mL	720mL
<u>Kuro Kirishima</u> <i>Kirishima Shuzo</i> <i>Miyazaki</i> 黒霧島 25%		5	9 88

	<i>Tasting</i>	<i>Glass</i>	<i>Bottle</i>
	30mL	60mL	720mL
<u>Ikkomon</u> <i>Takara Shuzo</i> <i>Kagoshima</i> 一刻者 25%		7	13 135

Takeyama Gensui

<i>Komasa Shuzo</i> <i>Oita</i> 竹山源酔 25%		5.5	10 105
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SHOCHU

Awamori - *Okinawa's own distilled Shochu made from rice*

Deigo Blue

Kumejima no Kumesen

Okinawa

久米島の久米仙 35%



	Tasting	Glass	Bottle
	30mL	60mL	720mL
	5.5	10	96

- ▶ Please feel free to ask our friendly staff for more details above.
- ▶ **Conditions apply** : We keep your bottle of Shochu up to two months. Not applicable on Sake.