

## MAP OF JAPAN

## MAP OF KYUSHU OKINAWA

# SHOCHU SUNDAY

## WHAT IS SHOCHU???

Shochu is a clear, single-distilled spirit from Japan that uses koji in the fermentation process. The flavor varies greatly depending on the base ingredient and the distillation methods.

There's something for everyone so let's find your favorite!

## SO, WHAT'S KOJI?

Koji is the lifeblood of Japanese food and drink. It's a crucial fermentation tool that breaks down starches for condiments like soy sauce and miso, and drinks like sake and shochu.

It is the "National Mold" of Japan, and is the key to umami, which makes shochu an especially food-friendly spirit.

## WHAT IS SHOCHU NOT?

Shochu is not sake. Sake is brewed, like beer, has a lower ABV (~14-20%) closer to wine, and is generally enjoyed straight.

Shochu is distilled, has a higher ABV (~23-40%), and generally enjoyed with some dilution, like pouring it on ice, or adding hot water.

Shochu is not soju. While there are some similarities between traditionally made soju and shochu, soju is Korean, while shochu is Japanese.

## OVER 90% of SHOCHU PRODUCTION

(and much of its consumption) happens down south in Kyushu. Each region has styles they are particularly known for, and they are deeply rooted in tradition and terroir.

Like Champagne, there are even four GIs for specific styles:



Iki Shochu mugi shochu



Satsuma Shochu imo shochu



Kuma Shochu kome shochu



Ryukyu Awamori rice spirit

AMAMI ISLANDS



RYUKYU AWAMORI

OKINAWA

## Be IN THE KNOW!

Follow Koharu @lilspring for updates on the schedule and limited bottle pours!

dip your toe in with some...  
COCKTAILS etc

**WHITE PEAK CHUHAI** 17  
Shiro + Hyaku rice shochu, anise, fir, soda

**MUGI CHOCO CHUHAI** 17  
Mugi Hokka barley shochu, amaro, cacao, soda

**AGED SHOCHU OLD FASHIONED** 20  
iichiko Special barley shochu, calvados, bitters

**SAIGO'S COFFEE** ☕ 20  
Tenshi no Yuwaku sweet potato shochu, coffee, kinako cream, cinnamon

**DASHI - WARI?** ☕ 16  
Motoko rice shochu, katsuo dashi chaser

**OKINAWAN BOILERMAKER** 14  
Orion Japanese Lager, shot of frozen awamori

a deeper dive  
**SHOCHU BY THE POUR** [2 oz]  
see the chart on the right!

can't decide?  
**SHOCHU FLIGHTS** [1 oz x 3]







**KOME** 24  
Shiro, Motoko, Mugon

**IMO** 24  
Yamaneko, Satoh Kuro, Tenshi no Yuwaku





**GOOD CLEAN FUN** 24  
Hyaku, Mizu Green Tea, Dassai

**BRING ON THE FUNK** 24  
Jakuunbaku, Shiranami Genshu, Seifuku Awamori

## BASE INGREDIENTS

-  rice - kome, awamori, sakekasu
-  barley - mugi
-  sweet potato - imo
-  sugarcane - kokuto
-  soba
-  other

## HOW TO SAVOR

-  neat
-  on the rocks
-  with soda
-  with hot water (oyuwari)

