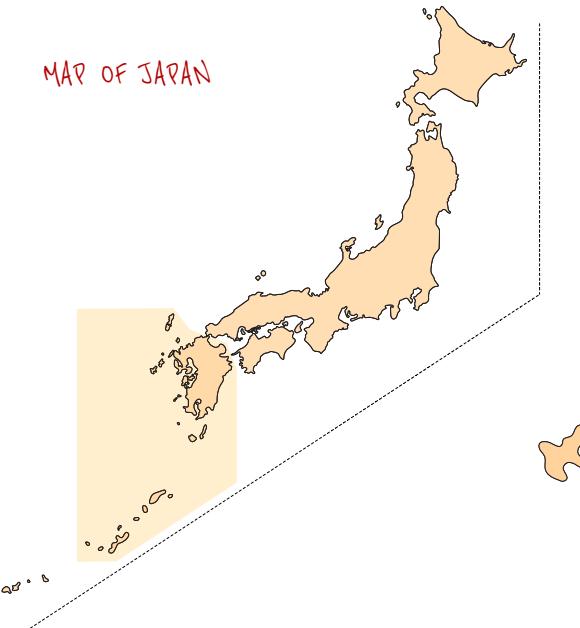


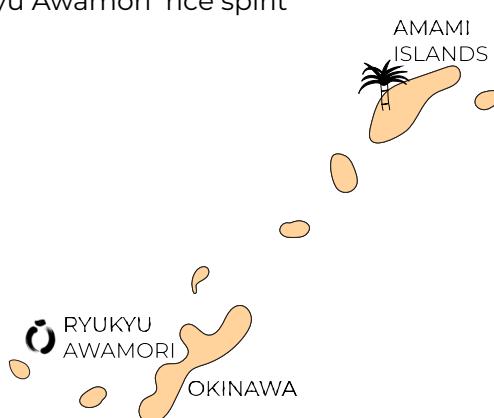
MAP OF JAPAN



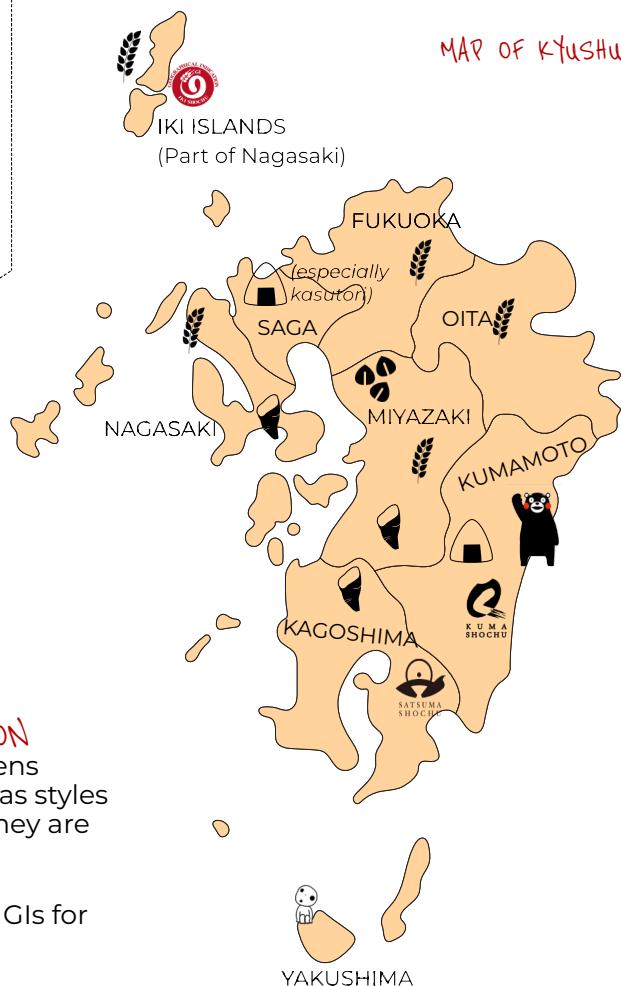
OVER 90% of SHOCHU PRODUCTION
(and much of its consumption) happens down south in Kyushu. Each region has styles they are particularly known for, and they are deeply rooted in tradition and terroir.

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



MAP OF KYUSHUOKINAWA



BE IN THE KNOW!

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

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.

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

Tensi 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, Tensi 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)

