

Liqueurs

SHIRAUME GINJO UMESHU

A luxurious plum liqueur made by preserving plums in the finest Ginjo sake.

Ingredients : *Plums, sake (Ginjo), alcohol, sugar*

Tasting notes : *A voluptuous bouquet of confit cherries and plums is followed by a sweetness in the mouth, with generous notes of plum and almond. Shiraume Ginjo Umeshu gives a fresh, lingering finish.*

Serving temperature : 5-15°C

ABV 14%



Longitude Line

UMESHU COCKTAIL

Ingredients

For 1 cocktail - 10 minute preparation

30ml of 135° EAST Gin • 10ml of Akashi-Tai Umeshu
10ml of Hibiscus syrup • 15ml of Fresh lime juice
10ml of Egg white or Aquafaba

Method

Dry shake (no ice), then shake with ice.
Garnish - Dried hibiscus flowers.



Liqueurs

GINJO YUZUSHU

A refreshing liqueur made with fresh yuzus from the Hyogo prefecture.

Ingredients : Yuzu, sake (Ginjo), alcohol, sugar

Tasting notes : Supple and fruity, with refreshing aromas of grapefruit, it offers intense citrusy flavours and a sweetness that is perfectly balanced by the tanginess of the yuzu. The finale is invigoratingly cooling and aromatic.

Serving temperature : 5-15°C

ABV 10%



Yuzurita

YUZUSHU COCKTAIL

Ingredients

For 1 cocktail - 10 minute preparation

40ml of Tequila • 10ml of Triple sec liqueur • 20ml of Akashi-Tai Yuzushu liqueur • 1/2 Egg white • 20ml of Lemon juice • 5 grams of Salt • 5 grams of Shichimi

Method

In small plate mix together the salt and the shichimi. Rub a slice of lemon and cover the edge of the glass in salt. In a shaker, put all the ingredients together, add ice then for 10 seconds. Filter in a glass.

Garnish - Add a yuzu (or lime) zest as garnish

