



The UME is a popular fruit that has been enjoyed in Japan since ancient times and is deeply rooted in the Japanese lifestyle and psyche.



This CHOYA UME LIQUOR 23° , 23.6% alc/vol. is NOT same with the one we have in Japan. The Japanese CHOYA UMESHU is wine, 14% alc/vol. However, the flavor is same.

The CHOYA 23° UME LIQUOR with UME fruit is luxury taste and elegant aroma will bring you the most blissful moment of a day.

HOW TO DRINK(standard):
CHOYA ON THE ROCKS

Chill your favorite glass or mug and fill it to the brim with ice. Pour in UME-fruit liqueur and stir well. The UME-fruit liqueur acclimatizes to the ice bringing out the UME rich aroma. The ice and glass bring out the UME-fruit liqueur's rich tone and delicious taste making this a simple yet luxurious way of enjoying it.

CHOYA SODA

Put ice and UME-fruit liqueur in a big glass, pour in a proportional amount of soda and there you have it! The sparkling ice will stir up the delicious taste of the brandy for a refreshing drink.

PRODUCT: CHOYA UMESHU 23 UME LIQUOR

CASE: 750ml x 6

Stock#: +087288

Price: \$39.52 / bottle (whole sale price)



Distributor of Traditional Japanese umeshu CHOYA UME SHU (UME-Fruit Liqueur)
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