CHIYONOSONO 8000 GENERATIONS

8000 Generations is a rice-based shochu that could only be made by a sake producer. Its nuanced complexity comes from blending rice distillate with sake kasu (lees) distillate, yielding a floral, fruity nose that is distinctly Ginjo-like.

The founding Honda family were originally rice wholesalers, so Chiyonosono has always paid extra attention to the quality of rice they use whether for sake or for shochu. The future 5th generation president, Yuri Honda, is already making a name for herself as an innovator.

Chiyonosono is located on Kyushu, one of the southern most islands of Japan and a shochu mecca. Their shochu is made using vacuum distillation, in a traditional style that has been prevalent in Japan since the 1500's. Chiyonosono crafts their shochu to be able to be enjoyed straight, on the rocks, or in a variety of low abv cocktails.

CLASSIC CHUHAI COCKTAIL

2 oz Shochu

1 oz Fresh Yuzu juice

4 oz Chilled soda water

1 Slice of Yuzu, lemon, or lime for garnish

Or try with Wakaze Yuzu and simple syrup instead of fruit juice! Strengthen with some Yuzugin!

LOW ABV MARTINI

1.5oz gin or vodka

1.5oz Shochu

½ ounce dry white vermouth

Garnish with olive or lemon peel

ADDITIONAL COCKTAIL SUGGESTIONS: 8000 Generations can be used in a variety of creative and lower-alcohol cocktails. Try in a **Bloody Mary** or a **Shochu Tonic**.

KOMÉ COLLECTIVE

JAPANESE SHOCHU PORTFOLIO

8000 GENERATIONS

A crisp rice shochu made for true sake lovers

- Medium-bodied with hints of honeydew and natural rice flavors.
- Perfect for cocktail mixers.
- Originally a rice wholesaler, Chiyonosono is a distillery and brewery that specializes in rice cultivation and has access to heirloom strains with distinctive textures and aromas.
- ***Floral, Pristine, Adaptable***

ALC: 25%

SIZE: 12 / 750ml

UPC: 835603005363

RIHEI GINGER

Meticulously handcrafted Japanese Shochu made with local ginger

- 4th generation family-run distillery that honors the traditions of their 100-year-old past while taking on a modern 21st century twist.
- Craft spirit enthusiasts will enjoy sipping on Rihei Ginger, and it is also excellent in a wide range of classic & modern cocktails.
- 20% ginger, 30% rice & 50% barley.
- ***Citrus, Spicy, Botanical***

ALC: 38%

SIZE: 12 / 750ml

UPC: 811001031005

PURPLE & PEAR

A Flavorful & Rich Shochu

- The perfect addition to creative cocktails.
  Filled with floral and pear notes from the expressive yeast and balanced by layers of soft umami from the purple potato base.
- Produced by Kyoya Distillery, one of the oldes distilleries in Kyushu with deep roots in premium shochu.
- ***Golden Pear, Sesame, Chesnut***

ALC: 40%

SIZE: 12 / 720ml

UPC: 835603007459