



OKA BRAND VODKA

KUMAMOTO, JAPAN

Oka Vodka is made from Japanese rice in Kumamoto, the rice basket of Kyushu. Unlike most vodka that is made on a column still for mass production, Oka Vodka is made on a pot still at a traditional producer with a history spanning almost 150 years in Kumamoto.

The vodka is then filtered by using locally made Japanese bincho tan, an artisanal charcoal which has been measured as the purest carbon charcoal in the world. Traditionally at vodka's origin in Russia, birch charcoal filtration is used, but Oka Brand found that using bincho tan resulted in a superior texture and flavor for their vodka.

To add further body, Oka Vodka is made at a more robust 86 proof instead of the common 80 proof of its contemporaries. Flavors of sweet rice and harmonious minerality are carried along with a slight floral bouquet often found in the *ginjo* sakes. Oka Vodka is truly the result of exacting detail, creativity, and uncompromising Japanese craftsmanship.

ALCOHOL

43% ABV

DISTILLED FROM

RICE

FERMENTATION

SAKE BREWER'S YEAST

DISTILLATION

**5X IN COPPER LINED STAINLESS
STEEL POT STILLS**

SPECIAL NOTE

**THE KANJI FOR THE NUMBER 86
IS ON THE FRONT OF THE BOTTLE
REPRESENTING THE ABV.**

SIZE

900 ML

STYLE

JAPANESE VODKA

WATER SOURCE

SOFT WELL WATER

FILTRATION

BINCHO TAN CHARCOAL



OKA BRAND

OKA BRAND is a family of brands, created for your enjoyment. OKA BRAND specializes in unique Japanese ingredients and age-old production techniques, all while bringing a modern flair to its versatile array of products. Having created the first Sake-based Bermutto, delicious portable single-serve sakes, and stellar Yuzu Liqueur, OKA now set their sights on must have bar staples. OKA BRAND is proud to introduce their Vodka, Yuzu Vodka, and Gin, all made in Japan with innovative, uncompromising craft.

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