



THE JAPANESE BITTERS SAKURA

JAPAN

Created from a macerated blend of pesticide free Yae cherry blossoms and leaves, The Sakura Bitters is an incredibly adaptable cocktail accent. Packed with floral salinity and stewed sour cherries, this tincture will add a fruit focused umami to your favorite Gin Highball, Manhattan, or Negroni variation.

ALCOHOL

27% ABV

BOTTLE SIZE

100 ML

INGREDIENTS

**ALCOHOL, WATER, SAKURA FLOWERS,
SAKURA LEAVES, SALT**



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After many years in the spirits industry, founder and producer Yuki Yamazaki developed his vision to create his own brand of high-quality 100% Japanese bitters. In 2015, after travelling to Dutch Schiedam in the Netherlands, Yamazaki adapted alcohol production at the Herman Jansen distillery, which has a 250-year history. Upon returning to Japan with the knowledge and experience that he gained globally, Yamazaki spent 2 years perfecting his Shiso, Yuzu and Umami bitters. Now based in Tokyo, he continues to expand his range of distinctly Japanese cocktail ingredients with exceptional clarity.

