



THE JAPANESE BITTERS

JAPAN

旨味

UMAMI 27% ABV

Alcohol, Water, Kelp, Shiitake
Mushroom, Dried Bonito, Yuzu

紫蘇

SHISO 33% ABV

Alcohol, Water, Shiso Leaf

柚子

YUZU 33% ABV

Alcohol, Water, Yuzu

SPECIAL NOTES

JAPAN'S MOST POPULAR CRAFT BITTERS



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Having tended bar in some of the most respected establishments in Tokyo, London and Toronto founder Yuki Yamazaki had been producing homemade bitters throughout his career. In 2015 he traveled to the Netherlands to work at Herman Jansen Distillery to learn the art of distillation. With this new knowledge, Yamazaki san returned to Tokyo and with the support of Hombo Distillery created the now iconic The Japanese Bitters Co.

