



THE JAPANESE BITTERS SHISO

JAPAN

The Japanese Bitters Shiso is an elegant solution to the laboriously messy act of shaking the herb into a cocktail. This shiso tincture retains all its brightness and delicacy of without adding bitterness or sacrificing concentration of flavor. Its faintly minty flavor is reminiscent green tea and peach skins. Pair it with rum agricole, dry gin, or whiskey to create entirely fresh takes on your favorite classic cocktails.

ALCOHOL

28% ABV

BOTTLE SIZE

100 ML

INGREDIENTS

ALCOHOL, WATER, BLUE SHISO



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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.

