



THE JAPANESE BITTERS UMAMI

JAPAN

Umami is one of the essential accenting flavors of Japanese cuisine and now can be applied directly to your favorite cocktail in need of some savory balance. The Japanese Bitters Umami is dashi through the lens of cocktail making. It is packed full of savory, smokey, salty goodness that is sure to add depth to your next drink. Try this in a Bloody Mary riff or add a savory kick to your favorite Whisky Old Fashioned.

ALCOHOL

27% ABV

BOTTLE SIZE

100 ML

INGREDIENTS

**ALCOHOL, WATER, SEAWEED, BONITO,
SHIITAKE MUSHROOM**



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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.

