



THE JAPANESE BITTERS YUZU

JAPAN

The Japanese Bitters brings you quite possibly one of the country's most iconic flavors in a concentrated tincture to season your cocktails. The highly aromatic Yuzu is a citrus similar to a grapefruit or sour mandarin. It is used in a variety of condiments and confections throughout Japan and now can be used in its concentrated form to add acidic bitterness to your drinks. Try it in place of orange bitters in a Martini or add droplets to the surface of a Clover Club for added aromatics.

ALCOHOL

27% ABV

BOTTLE SIZE

100 ML

INGREDIENTS

ALCOHOL, WATER, YUZU



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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.

