



THE JAPANESE LIQUEUR MIZUNARA

TOKYO, JAPAN

The Japanese Liqueur Mizunara showcases all the beauty of the country's indigenous oak tree in a beautiful modifier for cocktails or as a digestif. Meaning "water oak," mizunara is most commonly associated with whisky aging in Japan. Coveted for its unique flavors of sandal wood and temple incense, mizunara is incredibly scarce and as such, is regulated by the government. This liqueur is a blend of neutral grain alcohols infused with mizunara and yomogi (mugwort) independently, then sweetened with millet sugar. The result is a sublime expression of wood smoke and incense that is sure to open up new possibilities for the modern cocktail appreciator.

ALCOHOL
23% ABV

BOTTLE SIZE
375ML

TYPE
MIZUNARA OAK LIQUEUR

INGREDIENTS
MIZUNARA OAK CHIPS
YOMOGI / JAPANESE MUGWART
MILLET SUGAR
NEUTRAL GRAIN SPIRIT



ABOUT YAMAZAKI

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.



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