

Seifuku Awamori Shiiquasa



Shiiquasa is a citrus fruit grown in southern Japan, mainly in Okinawa. It is a fruit similar to a lime, harvested for its sweet, tangy juice, which is used mainly as a condiment.

A comforting texture

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72cl - alc 12% vol.

Product Type: Liqueur
Alcohol: Alc. 12% Vol.
Format: 72cl bottle
Producer: Seifuku Shuzo
Region: Pref. of Okinawa
Tasting temp.: Cold to room temp.
Ingredients: Shiiquasa, Awamori, Natsumikan

Detailed tasting notes : The nose is rather puzzling, evoking certain white wines! On the acidity, very light citrus notes, and a pleasantly smoky awamori background. A beautiful impact on the palate with citrus astringency and aromas halfway between clementine and mandarin. The vesicles are still whole, which makes tasting fun! Then more mineral, even salty, notes and aromas of fresh, wild herbs appear. A liqueur with lots of character and a soft, pleasant finish.

Suggested pairings : Enjoy as an aperitif, dessert or digestif. Serve chilled, at room temperature, on the rocks, or diluted with a soft drink. It can also be lightly frozen to enhance its texture.

About the brewery : The brewery, originally called Kanna Sakaya, began brewing sake in 1942 in Ishigaki. In 1975, it introduced printed bottles for awamori, and in 1981, launched the first vacuum-distilled awamori. In 1992, the company became Seifuku Sake Brewery and won several awards, notably for its “old sake”. In 2001, it adopted direct-fire pot distillation, relaunching its product under the name “Direct-Fire Keifuku”. Over the years, many innovative products, such as “Hitotoki no Chura” (unfiltered awamori), yuzu and ginger liqueurs, and various awamori-based vinegars, have been marketed. In 2019 and throughout the Reiwa years, Seifuku continues to distinguish itself, winning several prestigious awards for its creations, including “Seifuku Vintage 43 Degrees”. The company continues to expand with the launch of new products, such as agricultural rum in 2023.