

Jabara Shu



Jabara-Shu is a refreshing, tangy liqueur made from the rare Jabara citrus fruit grown in Wakayama, offering a thirst-quenching touch ideal for aperitifs, desserts and digestifs.

Refreshing, tangy, thirst-quenching

72cl - Alc. 16% Vol.

Product Type: Liqueur

Category: Plum

Alcohol: Alc. 16% Vol.

Format: 72cl bottle

Producer: Yoshimura Hideo Shuten

Region: Pref. of Wakayama

Tasting temp.: Cold

Ingredients: Nanko, alcohol, sugar, sake

Detailed tasting notes: Jabara is a rare Japanese citrus fruit, endemic to and grown only in the village of Kitamura, in Wakayama. Small in size, and a descendant of Yuzu, it's a very interesting citrus fruit for cooking too. Macerated with Sake, it forms the basis of a fresh, refined liqueur: Jabara-Shu. Etymologically, Jabara means “to chase away bad things”, certainly for its anti-inflammatory properties, its zest has many virtues. Light and tangy, this liqueur is truly thirst-quenching.

Pairings: Ideal as an aperitif, dessert or digestive. Serve chilled.

About the brewery: Wakayama is located south of Osaka, by the sea, well known for its fishing and fruit production, especially citrus and plums. Yoshimura Hideo Shuten, founded in 1915 and based in northern Wakayama, produces excellent sakes, but above all exceptional liqueurs. Plum liqueur: Umeshu, is a traditional family drink, deeply rooted in Japanese culture and generally made with green plums, but Maison Yoshimura works very closely with local farmers to ensure that Ume (plum) Nanko-Ume and Jabara (citrus) are at optimum ripeness for its liqueurs.