

copy of Yonaguni Ku-su



An Awamori with a spicy, floral nose reminiscent of rice powder. On the palate, it is marked by fruity notes of lychee and exotic fruits, with great freshness. The finish is equally fresh, long, and spicy.

Spicy, floral, and exotic

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70cl - alc. 30% vol.

Product Type: Awamori

Alcohol: Alc. 30% Vol.

Format: 70cl bottle

Producer: Sakimoto Shuzo

Region: Pref. of Okinawa

Tasting temp.: Cold to room temp.

Ingredients: Long Thai rice

About the distillery : The Sakimoto Shuzo distillery is located on the small island of Yonaguni, certainly the most remote place of the main Japanese islands. It is 2,000 km southwest of Tokyo and only 100 km from Taiwan. In the past, Yonaguni was, together with the surrounding islands, an integral part of the Ryukyu Kingdom, a micro-archipelago that made the junction between Japan and the Chinese continent, an area then very active commercially. The producer, M Sakimoto, is one of the 1300 inhabitants of this 26 km² piece of land, and one of the last three distillers of the island. Since 1927, Sakimoto Shuzo has been producing remarkable awomori by following an ancestral production process that notably uses stills unique to the island, with direct heating. It is also one of the last producers of Hanazake, a very special version of awamori, a 60% drink used during funeral ceremonies and whose production is authorized on site as a derogation.

Detailed tasting notes : The flagship expression from Sakimoto Shuzo Distillery, this is a classic, unaged Awamori bottled at 30% ABV. It displays the hallmark characteristics of Okinawan spirits: a rustic personality and impressive aromatic intensity. However, Yonaguni Ipanshu stands out for its uncommon elegance and refinement within this category.

The nose is both spicy and floral, with aromas reminiscent of rice powder and exotic fruits. On the palate, citrus and fruit notes take center stage, particularly lychee and tropical fruits. A refreshing character gradually develops into more complex spicy and peppery nuances, adding depth and sophistication.

Tasting tips : Best enjoyed neat or over ice, with a splash of fresh water if desired. At 30% ABV, it may seem unusually strong for a mealtime drink, but this is perfectly traditional in Okinawa. Yonaguni Ipanshu is commonly paired with grilled, richly marbled meats such as Okinawan black pork, as well as oily fish including tuna, bonito, and swordfish.