Yatagarasu Kasutori Shochu



Yatagarasu is a Kasutori shochu, i.e. produced from sake lees, expressing notes of apple, clean aromas and a very refined structure. Unusually for this type of shochu, it is soft and delicate, just like its bottling.

A shochu made from sake lees

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50cl - alc. 25% vol.

Product Type: Shochu
Category: Kasutori
Alcohol: Alc. 25% Vol.
Format: 50cl bottle
Producer: Kitaoka Honten
Region: Pref. of Nara
Tasting temp.: Cold to hot

Detailed tasting notes : A Kasutori shochu made from sake lees, distinguished by its apple notes and clean aromas. Its structure is very pure, offering a rare tasting experience for this type of shochu. Soft and delicate, it perfectly reflects the finesse of its bottling.

Serving suggestions : Enjoy chilled, on the rocks, or warm, with hot water or tea.

About the brewery : The Kitaoka Honten brewery is located in the town of Yoshino, south of Nara, which was Japan's first capital in the 8th century, at the eastern end of the Silk Road. From a historical and spiritual point of view, this mountainous area is certainly one of the country's richest; it is a UNESCO World Heritage Site for its countless temples and places of pilgrimage, the emperor's summer residence and the remarkable natural sites it abounds in. The Kitaoka Honten brewery dates back to 1868, but has a family history spanning seven generations. A lineage of soy sauce, oil and sake producers that saw its destiny transformed under the impetus of one of its sons, Sojuro.