

i i c h i k o
SH●CHU JAPAN



IICHIKO SAITEN SHOCHU

70CL | 43%

JAPANESE SHOCHU DESIGNED FOR COCKTAILS

iichiko Saiten, meaning to make a mark, is a Japanese Honkaku shochu, the most strictly regulated style of shochu, made from 100% barley and created specifically for cocktails. It is distilled at the family-run Sanwa Shurui distillery on the southern Japanese island of Kyushu, the birthplace of the spirit and home to the 500-year distilling tradition.

NOTES OF MELON, WHITE GRAPE AND BARLEY

iichiko Saiten bursts out of the glass with notes of honeydew melon, white grape and yuzu, layered over earthy undertones of barley and white pepper. On the palate, there are hints of jasmine tea and white peach, leading to a slightly saline, malt-driven finish.

100% BARLEY HONKAKU SHOCHU

iichiko Saiten is made from 100% two-row barley and fermented with white koji, using soft spring water sourced from Oita Prefecture. It undergoes a single distillation at atmospheric pressure, resulting in a full-bodied spirit with bold, umami-rich flavours and great complexity. After careful blending, primarily of undiluted shochus taken straight from the still, it is bottled at 43% ABV, a higher proof than standard shochu, making it especially well-suited for cocktails. As a Honkaku shochu, it is a single-distilled spirit that retains the essence of its ingredients, offering depth and complexity.



SERVE

iichiko Saiten is a great substitute for gin in many classic recipes. Try it in an Umami Gimlet by shaking 2 parts iichiko Saiten with 1 part fresh lime juice and 1 part simple syrup.


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