



ECHIGO RED ALE PREMIUM BEER

Item# 1285 12/330ml

PREMIUM RED ALE ECHIGO BEER

Region: Niigata Prefecture

- Beer Type: Red Ale
- Ingredients: Malt (Kilned Malt and others,) Hops (Amarillo)
- Alcohol by Volume: 5%

Beer Taste Note

This premium ale, characterized by its beautiful shade of deep red color, is both complex and refreshing. It has refined aroma, balanced between bitter and sweet. It is brewed using a carefully selected Amarillo hops for a pungent citrus nose, a sleek medium body and a noticeable bitterness. The beautiful crane design is representative of the Japanese culture and culinary style that influenced this beer.



KOSHIHIKARI ECHIGO RICE BEER

Item# 1213 15/500ml

KOSHIHIKARI ECHIGO RICE BEER

Region: Niigata Prefecture

- Type : Aged Lager at low temperature)
- Ingredients: Malt, Koshihikari Rice, Hops
- Alcohol by Volume: 5%

Beer Taste Note

Koshihikari Echigo Beer is a rice lager beer that uses a super-premium short grain rice called Koshihikari. Produced in the ideal rice growing region of Niigata Prefecture, Koshihikari is known to be the best quality rice in Japan. The flavor of this premium beer can only be made with this rice.



ECHIGO STOUT BEER

Item# 1239 12/330ml

ECHIGO STOUT BEER

Region: Niigata Prefecture

- Beer Type: Stout Ale
- Ingredients: Barley Malt, Wheat Malt (5 different types), Hops (3 different types)
- Alcohol by Volume: 7%

Beer Taste Note

Echigo Beer Company aimed to match the authentic Irish Stout by containing 100% malt. This beer is brewed with 1.3 times more malt in comparison to regular beers. They are also blended with seven different types of malt to complete the process. The manufacturing process takes 45 to 90 days to make this beer, while ordinary beer only takes 28 days. The malt blend adds depth to the flavor and the time taken to manufacture the product causes the drink to be fairly mild. It has a creamy foam, a mellow body, and a pleasant aroma.



IWATE KURA BAKUSHU OYSTER STOUT

Item# 1249 24/330ml

IWATE KURA BAKUSHU OYSTER STOUT

Brewed by Sekinoichi Shuzo (Iwate Kura Beer)

- Beer Type: Dry Stout, Ale
- Alcohol by Volume: 5%

Beer Taste Note

Brewed with whole fresh oysters and oyster shells, traditionally an English style with mild and round flavor.



KUJUKURI OCEAN BEER - STOUT

Item# 1269 12/330ml

KUJUKURI OCEAN STOUT

Brewed by Kankiku Meijyo Co., Japan

- Beer Type: Dry Stout, Ale
- Alcohol by Volume: 5%

Beer Taste Note

Deep brown black color. Aromas of dark bread crust, butter baked sweet potato, and cocoa follow through on a round, supple entry to a dryish medium-to-full body with roasted nut, marinated okra, and dried fruit notes. Finishes with a lightly tangy, dried citrus, burnt toast, and mild earthy hop fade. Very tasty and nicely balanced.

WORLD BEER CHAMPIONSHIPS AWARD: Silver Medal



ORION BEER

Item# 2701 12/21.4oz

Item# 2702 4/6/11.3oz

ORION BEER

Region: Okinawa Prefecture

- Beer Type: Lager
- Ingredients: Malt (Europe, Australia & Canada) Hops (Saaz, Hallertau) Rice, Corn and Startch.
- Alcohol by Volume: 5%

Beer Taste Note

This long familiar DRAFT BEER sets the standard for Okinawa's beer. Perfectly matched to warm, subtropical Okinawa, DRAFT BEER is characterized by a crisp refreshing feel and a mild, pleasant taste. The alcohol content is 5.0%. This beer is brewed with Hallertaurer hops from Germany, and the malt is carefully selected from the highest quality European and Australian varieties.