



ITEM#LS8050, 6/1000ML

CHOYA SARARI

A Fruit liqueur made only from Japanese ume. Light and fresh. Enjoy chilled, on-the-rocks, or mixed with juice.

Alcohol: 10%
Brewer (Location): JAPAN



ITEM#LS8051, 6/1000ML

CHOYA SARARI YUZU

A refreshing liqueur made with yuzu fruit. Light and fresh. Tart taste and a special citrus aroma of yuzu. Lime juice is added for a clean finish.

Alcohol: 7%
Brewer (Location): JAPAN



ITEM#LS8052, 6/750ML

CHOYA EXCELLENT

The elegant taste of French Brandy blended masterfully with the acidic fruit flavors of Umeshu make this "Excellent" Ume Liqueur. Enjoy chilled or on-the-rocks, and even use it as a cocktail base.

Alcohol: 15%
Brewer (Location): JAPAN



ITEM#LS8053, 6/750ML

CHOYA KOKUTO

Rich and mellow flavor from dark rum with notes of plum and dried apricot from the ume fruit. Enjoy its unique aroma and a deep taste with desert or alone on the rocks after dinner. Great for a unique and interesting cocktail. **Awards: Gold Award Winner Monde Selection (2009, 2010, 2011)**

Alcohol: 14%
Brewer (Location): JAPAN



ITEM#LS8054, 6/750ML

CHOYA SINGLE YEAR

It is a blend of at least three ume liqueurs batches aged between one and two years. Rich, aromatic and surprisingly fresh. This premium Umeshu was crafted from various batches of matured Umeshu and at least three different Ume liqueurs, which had been aged mature between one and two years, then combined together.

Alcohol: 15.5%
Brewer (Location): JAPAN



ITEM#LS8055, 6/750ML

CHOYA YUZU

A distinctly Japanese citrus liqueur, made from the fruit of the Yuzu tree - a thorny and finicky yet beautiful shrub that infuses this liqueur with floral wonders and a refreshing citrus taste.

Alcohol: 15%
Brewer (Location): JAPAN



ITEM#LS8056, 6/750ML

CHOYA UJI GREEN TEA

Made from select green tea from Kyoto. The tea leaves are dried as much as possible to emphasize the crisp fragrance. Made using Choya's unique cold brew technique to bring out the green teal flavor.

Alcohol: 7.5%
Brewer (Location): JAPAN



ITEM#LS8057, 12/750ML

CHOYA GOLDEN PLUM FRUIT

Compared to our popular Choya Umeshu (made with a wine base) this has a richness, depth & elegance of a flavour. The colour is more golden-amber even, and the umeshu is appropriate as a aperitif before a meal or a desert after a meal. Can be enjoyed over ice, or mixed with sparkling water or lemonade.

Alcohol: 15.5%
Brewer (Location): JAPAN



ITEM#LS8058, 12/750ML

CHOYA NATURAL SHISO

Beautifully balanced sweet & tart taste of the ume fruit flavoured with shiso herb, which gives this umeshu its unique red colour & aroma.

Alcohol: 15%
Brewer (Location): JAPAN



ITEM#LS8059, 12/750ML

CHOYA NATURAL ORIGINAL

NO SUGAR - added honey for natural sweetness and delicious taste. Using no granulated sugar, it was made especially for those who prefer same great authentic taste but with fewer calories. Enjoy straight & chilled or on-the-rocks

Alcohol: 15%
Brewer (Location): JAPAN



ITEM#LS8060, 12/375ML

CHOYA CLASSIC

Beautifully balanced sweet and tart taste of ume fruit with notes of almond from the ume pit.

Alcohol: 15%
Brewer (Location): JAPAN