

IICHIKO

i i c h i k o
SH●CHU
JAPAN

In 1979, iichiko debuted as a shochu made from 100% barley and distilled only once - a premium class of shochu known as honkaku shochu. Today, iichiko is the leading brand of barley shochu in Japan.

NEW RELEASE ITEMS

SMV
+0

ALCOHOL
15-16%

RICE POLISHING
RATIO
50%



VOLUMES
• 720ML

NEW!

**Wakabotan Junmai Ginjo
Yamada-Nishiki**
和香牡丹 純米吟醸 山田錦

Made with the finest Yamada-Nishiki rice polished to 50%, this sake has a fruity and gentle aroma, paired with a gentle sweetness and rice umami to finish. Best enjoyed chilled.

JS 398



SMV
+0

ALCOHOL
14-15%

RICE POLISHING
RATIO
50%



VOLUMES
• 720ML

NEW!

**Wakabotan Junmai Ginjo
Hinohikari 50**
和香牡丹 純米吟醸 ヒノヒカリ 50

Made using local rice grown from Oita Prefecture, Hinohikari. This sake has a light floral and fruity aroma, paired with sweetness and a light umami and acidity to finish. Best enjoyed chilled.

JS 397



New Item



Popular Item



Good for House Pour



SPECIAL Special/Limited Item



NS 13



NS 1



NS 7



NS 14



NS 06

Barley Shochu (25%)

いichiこ

VOLUMES: 200ML / 720ML / 900ML / 1.8LTR
ALCOHOL: 25%

An outstanding aroma combined with an excellent body. It can be enjoyed in a variety of ways – on the rocks, or with cold or hot water – each bringing out its sophisticated flavour in a different manner.



NS 2

Super Barley Shochu

いichiこ スーパー

VOLUMES: 720ML
ALCOHOL: 25%

The iichiko Super Shochu is a genuine shochu that is aromatic and flavoursome. Whether savoured straight up, with cold water, or on the rocks, its excellent taste follows through.



NS 39

Kogane No Imo Sweet Potato Shochu いichiこ 黄金の芋

VOLUMES: 720ML
ALCOHOL: 25%

Uses white koji to mellow out its flavour, and a normal pressure distillation process to bring out the sweet potatoes' flavour. The initial nose has the distinctive note of roasted grains and sweet potato, while the taste has a luscious sweetness which leaves behind a crisp, dry finish.



NS 9

Frasco Barley Shochu

いichiこ フラスコ

VOLUMES: 720ML
ALCOHOL: 30%

Has a clean aroma, rich body and deep flavour. It is made from 100% barley koji, positioning it at the top of the iichiko product range. Can be enjoyed on the rocks, with cold water, or with hot water.



NS 15



Special Barley Shochu

いichiこ スペシャル

VOLUMES: 720ML
ALCOHOL: 30%

An award-winning mature shochu produced using raw spirits aged in barrels, resulting in a rich aroma and a mellow taste. Enjoy on the rocks for its excellent aroma, with cold water for a lingering flavour, or straight up for its unique taste.



NS 43



Kurobin

いichiこ民陶くろびん

VOLUMES: 720ML
ALCOHOL: 25%

Soft texture. A simple deliciousness that spreads faintly. This authentic shochu is in perfect harmony with the origin of barley koji sake - "zen koji-zukuri unprocessed sake".



NS 42



Bar Yuzu Liqueur

いichiこ BAR ゆず リキュール 柚子

VOLUMES: 500ML
ALCOHOL: 12%

Produced with domestically grown Yuzu and barley Shochu. Aged at low temperatures and careful distillation to bring out the fresh aroma and brightness of Yuzu.



New Item



Popular Item



Good for House Pour



Special/Limited Item



+65 8778 6845



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www.makoto-ya.sg/



makotoyasg



NS 19
NS 23

Barley Shochu Paper Pack 20% いいちこ 紙パック 20%

VOLUMES: 900ML / 1.8LTR
ALCOHOL: 20%

The Ichiko Shochu Paper Pack 20% is produced from carefully-selected barley, barley koji and natural pure water - and is one of Japan's best-selling distilled spirits.



NS 40

SPECIAL

TUMUGI Japanese Spirits TUMUGI ジャパニーズワピリッツ

VOLUMES: 720ML
ALCOHOL: 40%

Created in 3 steps of traditional and unique Japanese way of brewing sake using koji. Adding to these 3 techniques, blending "Natural botanical ingredients" created this cocktail base spirits from Nippon.



New Item



Popular Item



Good for House Pour



Special/Limited Item



+65 8778 6845



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