

TAKAMASAMUNE Product List "Liqueur" series



Yuzu sake

This Yuzushu is made from Japanese sake and Ehime prefecture grown yuzu. Farmers picked yuzu one by one for 100% yuzu juice. The sourness and bitterness only yuzu has, fill your mouth refreshingly. Also, the taste is sweet and sour and the alcohol content is only 10% which everyone enjoys it.

Feminaise World Wines Competition 2022: Gold
Bordeaux Sake challenge 2021: Silver

Net Volum 720ml / 1800ml
Alc 10%
/Carton 6 bottles/ Carton

Yogurt -Ufufu Series-



With this Ufufu Yogurt, you can taste the refreshing sweetness and mild sourness. Also, this drink goes well such as vegetable dishes and stewed dishes, and it is perfect for drinking at home or at night out. Enjoy this sweet and sour liqueur, that makes you Ufufu smile.

Net Volum 500ml
Alc 8%
/Carton 12 bottles/ Carton

Kiwifruits -Sour Bar Series-



This is an original kiwi sour bar made with rare Fukuoka Prefecture kiwi juice and clear single distilled shochu. It is a refreshing sourbar that fully brings out the delicious taste of moderate sweetness and sourness.

The basic way to drink is Sour bar : soda = 1: 4
Simply combine this product 1 with well-chilled carbonated water 4 in a glass full of ice and lightly steer, and you can enjoy fresh and delicious authentic Kiwifruits cocktail easily and quickly.

Net Volum 500ml
Alc 20%
/Carton 12bottles/ Carton

Yuzu -Ufufu Series-



You can taste the refreshing sweetness and mild sourness with 100% Yuzu juice of Ehime grown. You can feel the nuance of Yuzu peel.

Also, this drink goes well with Oily dishes for refreshing you. It is perfect for drinking at home or at night out. Enjoy this sweet and sour cocktail that makes you Ufufu smile.

Net Volum 500ml
Alc 8%
/Carton 12 bottles/ Carton

Momo Peach -Ufufu Series-



You can taste the refreshing sweetness and mild sourness with peach juice. The notes of peach, and milky sweetness makes the drink fruity. It is perfect for drinking at home or at night out.

Enjoy this sweet and sour cocktail that makes you Ufufu smile.

Net Volum 500ml
Alc 8%
/Carton 12 bottles/ Carton

Amaou Strawberry -Sour Bar Series-



This is an original Amaou Strawberry sourbar made with Fukuoka grown

Amaou Straebwrrry juice and clear single distilled shochu. It is a refreshing sour that fully brings out the deliciousness of Fukuoka-grown Amaou fruit.

The basic way to drink is Sour bar : soda = 1: 4
Simply combine this product 1 with well-chilled carbonated water 4 in a glass full of ice and lightly steer, and you can enjoy fresh and delicious authentic Strawberry cocktail easily and quickly.

Net Volum 500ml
Alc 20%
/Carton 12bottles/ Carton

Lemon -Sour Bar Series-



Authentic lemon sour base made from straight lemon juice and twice-distilled barley shochu. A refreshing taste with a refreshing citrus lemon scent. Modest sweetness and sharp acidity are appetizing. It is a taste that you can enjoy for dinner.

The basic way to drink is Sour bar : soda = 1: 4.
Simply combine this product 1 with well-chilled carbonated water 4 in a glass full of ice and lightly steer, then you can enjoy fresh and delicious authentic lemon cocktail easily and quickly.

Net Volum 500ml
Alc 20%
/Carton 12bottles/ Carton

Momo Peach -Sour Bar Lemon Series-



Lemon sour with a soft and cute scent of Peach. The gorgeous ripe peach scent brings a relaxing effect. The mouthfeel is gentle and the slight sweetness is attractive.

The basic way to drink is Sour bar : soda = 1: 4.
Simply combine this product 1 with well-chilled carbonated water 4 in a glass full of ice and lightly steer, then you can enjoy fresh and delicious authentic Peach lemon cocktail easily and quickly.

Net Volum 500ml
Alc 20%
/Carton 12bottles/ Carton

Hajimetenno Umesu20% -Liqueur-



This Umesu is the first ever produced by Takamasamune. It is slowly brewed in the shochu using an earthen jar for 1 year. We produced delicious but cozy Umesu, so as ingredients Kyushu area grown Green Ume plumes are chosen only fine, big, shiny, and with no scratch. High-purity rock sugars slowly melted Ume plume, and Ume juice melted into shochu and finished mellow taste. Pouring through the glass, you can see the beautiful amber color. The aroma is gorgeous and Ume plume's classy sweet but sour taste is mouth-filling. Enjoy as your aperitif, with dinner or an after-dinner drink.

Net Volum 300ml
Alc 15%
/Carton 6 bottles/ Carton

Hajimetenno Umesu15% -Liqueur-



This Umesu is the first ever produced by Takamasamune. It is slowly brewed in the shochu using an earthen jar for 1 year. We produced delicious but cozy Umesu, so as ingredients Kyushu area grown Green Ume plumes are chosen only fine, big, shiny, and with no scratch. High-purity rock sugars slowly melted Ume plume, and Ume juice melted into shochu and finished mellow taste. Pouring through the glass, you can see the beautiful amber color. The aroma is gorgeous and Ume plume's classy sweet but sour taste is mouth-filling. Enjoy as your aperitif, with dinner or an after-dinner drink.

Net Volum 300ml
Alc 20%
/Carton 6 bottles/ Carton

Grapefruit -Sour Bar Lemon Series-



Lemon sour with a refreshing flavor and a popular grapefruit scent.
The refreshing scent of grapefruit refreshes you. The mouthfeel is clear, and the slight bitterness in the finish refreshes the mouth. The basic way to drink is
Sour bar : soda = 1 : 4
Simply combine this product 1 with well-chilled carbonated water 4 in a glass full of ice and lightly steer, and you can enjoy fresh and delicious authentic Grapefruit lemon
sour easily and quickly.

Net Volum 500ml
Alc 20%
/Carton 12bottles/ Carton

Takamasamune Co.,Ltd.

Kurume,Fukuoka

W e b Facebook Instagram

Tokyo



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Takamasamune.Co.,Ltd