



Aoki Brewery

Yuki Otoko “Yeti”

Kasutori Shochu

(Niigata, Japan)

A collaboration with Nishi Yoshida Shuzo in Fukuoka to unveil a truly unique and special kasutori shochu. This delightful spirit is crafted using the kasu, or sake lees, from Aoki Shuzo's Kakurei junmai ginjo sake. Aoki shuzo saves the fresh kasu after pressing the Kakurei Junmai ginjo and ships the fresh kasu to Fukuoka where Nishiyoshida then distills the kasu to create an authentic and beautiful kasutori shochu.

Basic Information

Brand: Yuki Otoko [you-key oh-toh-koh]
Nickname: Yeti
Type of shochu: Kasutori
Grain: Kasu - rice lees from Kakurei Junmai Ginjo production.
Alcohol: 13.5% by volume
Bottle size, Case pack, & UPC Code:
720ml, 12-pack UPC: 84465000139

Producer

Name: Aoki [ow-kie] Shuzo
Owned by: Aoki Family
Owner: Takafumi Aoki - the 12th generation of the founding family.
Founded: 1717
Location: 1214 Shiozawa, Minami-Uonuma-shi, Niigata 949-6408, JAPAN

Web site: www.niigatasakeselections.com
www.kakurei.co.jp

Toji (Master Brewer): Kazuei Takahashi.
Toji Guild: Echigo Toji

Distillery Information: Shochu distilled by NISHI YOSHIDA SHUZO (Fukuoka prefecture). Nishiyoshida Shuzo, located in Chikugo, Fukuoka Prefecture, is known for its dedication to authentic barley shochu production. Founded in 1893, the distillery originally specialized in kasutori shochu—a style made from sake lees—but today it's best known for its flagship brand Tsukushi, a premium barley shochu crafted with both local and imported barley.

Ingredients & technical data

Grain: Kasu (lees from making Kakurei Junmai Ginjo; 55% seimaibuai Koshi Tanrei)
Distillation: Honkaku Shochu (Otsu-ru) The main category of single pot still shochu. /Ko-ru Shochu (The main category of column still shochu).
Distillation: vacuum distillation machine (reduced pressure distillation)
Maturation: Stored in stainless steel enamel lined tanks and left to rest for more than three months before bottling.

Other info

Serving temp.: Chilled, on the rocks, When it's cold outside, mix it with hot water. This Shochu has the unique feature of retaining its strong aroma even when diluted with water or hot water.

Cocktails:

Mojito: Generally, 1 shochu, 2 unsweetened soda, lime slices, spearmint, ice, and a little brown sugar (optional).
Rice Tea Nail: 40ml sake lees shochu , 15ml Drambuie , 15ml black tea , and a star anise (whole) on top

Tasting note:

Food pairing:

